

LUNCH

SEPTEMBER 9 TO 25



STARTERS

Soup of the Day

ask your server for daily selection
\$6.95 cup; \$8.50 bowl

Roasted Tomato Soup + Grilled Cheese Croutons

roasted tomatoes, onions, garlic, herbs,
touch of cream, crispy grilled cheese bites
\$12.95 bowl

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap,
sweet chili dipping sauce
\$12.50 / *GF
\$18.95 entrée size, served w/ organic greens



SALADS

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$17.95 / *GF,V OPTION

Roast Chicken Taco Salad

marinated, bbq chicken breast, avocado, black
beans, tomato, sonoma jack, crunchy tortilla strips,
shredded romaine & iceberg, tomato-chili vinaigrette
\$17.95 / *GF,V OPTION

BAT Caesar Salad

hobbs’ applewood-smoked bacon, avocado,
tomato, romaine hearts, torn sourdough
croutons, house caesar dressing
\$17.95

Herb-Roasted Chicken Panzanella Salad

crispy prosciutto, currants, toasted pine nuts, torn
sourdough croutons, arugula, radicchio, mixed
greens, pomegranate-balsamic glaze
\$18.95

Fried Goat Cheese + Pear Salad

panko-crusted laura chenal chèvre, roasted
butternut squash, asian pear, dried cranberries,
toasted pecans, mixed organic sonoma greens,
balsamic vinaigrette
\$22 / *V

Roasted Salmon Cobb Salad

roasted salmon filet, hobbs’ bacon, avocado, cherry
tomato, hard-boiled egg, shaft’s blue vein, shredded
iceberg & romaine, choice of sherry-dijon vinaigrette
or buttermilk ranch dressing
\$22 / *GF



SANDWICHES

Fried Chicken Sandwich

crispy fried chicken breast, creamy jalapeño cole
slaw, toasted brioche bun, house pickles, french fries,
or mixed organic greens (add \$1)
\$18.95

Philly Cheesesteak Sandwich

thinly sliced ribeye, caramelized sweet peppers,
onions, three cheese sauce, griddled panorama
torpedo roll, house pickles, french fries or mixed
organic greens (add \$1)
\$19.95

Ina Garten’s Cauliflower Toast

roasted cauliflower, gruyère, mascarpone, chives,
parmigiano reggiano, served open-face on griddled
acme pain au levain, french fries or mixed organic
greens (add \$1)
\$18.50 / *V

Comforts’ Chuck Burger

ground sirloin, choice of cheese, grilled onions,
lettuce, tomato, secret sauce, toasted brioche bun,
house pickles, french fries or mixed organic greens
(add \$1)
\$18.95 (housemade vegetarian burger, \$17.95)



ENTRÉES

“Mee Goreng” Indonesian Stir-Fried Noodles

rice noodles, shrimp, chicken, fried tofu, potato,
tomato, cabbage, bean sprouts, fried shallots, lime,
cilantro, slightly sweet tomato-soy-chili sauce
\$20

Wild True Cod Fish Tacos

panko-crusted & flash-fried cod, creamy jalapeño
cole slaw, chipotle crema, salsa fresca, griddled corn
tortillas, spanish rice, black bean + corn salad
\$22

Chicken Okasan “Mom’s Chicken”

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$18.50

Chicken Adobo + Garlic Fried Rice

jasmine rice, sugar snap peas, carrots, scallions,
garlic, soy-oyster sauce, fried shallots, two eggs,
fresh fruit
\$18.95

BAT Scramble

Hobbs’ applewood-smoked bacon, avocado, tomato,
Sonoma jack, french fries or mixed organic greens
\$17.95 / *GF



SIDES & ADDITIONS

Seasonal Fruit
\$6.95 cup; \$11.50 plate

Mixed Garden Salad
\$8.95

Seasonal Vegetables
steamed or sautéed
\$6.95

Jasmine or Spanish Rice
\$3.95

French Fries
\$6.50

Vegetarian
Black Bean Chili
\$6.95 cup

Add Cheese
Brie
Cheddar
Sonoma Jack
Shaft’s Blue Vein
Laura Chenel Chèvre
Jarlsberg
\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.
V Vegetarian item.