

LUNCH

July 14 to August 1

SALADS

Signature Chinese Chicken Salad

marinated & bbq chicken breast, shredded romaine & iceberg, crispy rice noodles, scallions, toasted almonds, sesame seeds, slightly sweet sesame-rice vinaigrette (vegetarian w/ tofu available)
\$14.50 (*gf available)

Roast Chicken Taco Salad

marinated & bbq chicken breast, avocado, black beans, tomato, sonoma jack, shredded romaine & iceberg, tortilla strips, roasted tomato-chili vinaigrette
\$14.50 *gf

BAT Caesar Salad

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing
\$14.50 *gf

Soft Prawn Spring Rolls

prawns, avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce, served on a bed of organic sonoma mixed greens, cilantro-lime vinaigrette
\$15.50 *gf (appetizer portion without salad \$8.95)

Fried Calamari Salad

shredded green papaya, crispy rice noodles, cucumber, carrots, shallots, cabbage, cilantro, mint, crushed peanuts, sweet chili-lime vinaigrette
\$16.95

Grilled Flank Steak Salad

watermelon, grilled corn, cherry tomatoes, avocado, red onions, crumbled feta, shredded iceberg, romaine, balsamic vinaigrette
\$16.95 *gf

Peach, Goat Cheese & Arugula Salad

vine ray farms freestone yellow peaches, panko-crusting laura chenal chèvre, quick-pickled shallots, toasted hazelnuts, arugula, mixed organic greens, sherry vinaigrette, toast points
\$14.50

SANDOS

Shrimp Po' Boy

cornmeal-crusting shrimp, shredded iceberg, tomatoes, remoulade, frank's hot sauce, toasted acme torpedo roll, house pickles, french fries
\$16.95

Panko-Crusting Eggplant Sandwich

vine ray farms organic japanese eggplant, oven-roasted tomatoes, burrata, arugula, pesto aioli, toasted ciabatta, house pickles, french fries
\$14.95

Comforts' Chuck Burger

bn ranch beef, grilled onions, choice of cheese, lettuce, tomato, Comforts' secret sauce, brioche bun, french fries, house pickles
\$15.50

ENTRÉES

Chicken Okasan ("Mom's Chicken")

chicken breast, panko-crusting, flash-fried, dipped in teriyaki; ginger-scented jasmine rice, sautéed seasonal vegetables
\$14.50

Pasta Primavera

linguine, english peas, zucchini, summer squash, oven-roasted tomatoes, leeks, pea shoots, white wine cream sauce, parmesan, gremolata
\$14.95

Bacon Fried Rice & Eggs

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce
\$13.95

SIDES & ADDONS

seasonal fruit plate \$8.50

mixed garden salad, jicama, carrots, tomatoes, sherry vinaigrette \$7.95

steamed or sautéed seasonal vegetables \$6.95

french fries, jasmine or spanish rice \$3.95

cup vegetarian black bean chili \$5.95

add cheese, brie, cheddar, sonoma jack, blue, chèvre, jarlsberg \$3

BEVERAGES

COFFEE & TEA

- Peerless Organic House Coffee** \$2.95
- Equator Organic Espresso** \$2.95
- Cappuccino** \$3.50
- Latte** \$3.50
- Mocha** \$4.00
- Hot Chocolate w/ housemade whipped cream** \$3.50
- Organic Chai** \$3.50
- Matcha Latte** \$4.00
- Mighty Leaf Hot Tea** *Black, Green or Herbal* \$2.95
- House Iced Tea** *Blackcurrant Blend* \$3.50
- Decaffeinated Sport Tea** \$3.50
- Arnold Palmer** \$3.95
- Seasonal House Lemonade** \$3.95

ADD . . .

- Shot of Espresso** \$0.75
- Shot of Le Monin Syrup** *Vanilla or Caramel* \$0.75
- Milk Substitute** *Soy, Almond or Oat* \$0.75

JUICE & SODA

- Fresh-Squeezed Orange Juice** \$3.95
- Soda** *Coke, Diet Coke, 7-up, Diet 7-up* \$1.95
- La Croix** *Lime, Pampelmousse* \$1.95
- Crystal Geyser Mineral Water** \$1.95

BEER

- Golden State Mighty Dry** *apple cider* \$4.50
- Fort Point KSA** *Kölsch-style ale* \$3.95
- Fort Point Sfizio** *Italian-style pilsner* \$3.95
- Fort Point Animal** *tropical IPA* \$3.95
- Fort Point Villager** *San Francisco-style pale ale* \$3.95
- Lagunitas IPA** \$3.95
- Lagunitas Little Sumpin'** *pale wheat ale* \$3.95
- Corona Extra** \$3.50

BUBBLY

- Mimosa** *Prosecco, orange juice* \$8 gl
- Luca Paretto Prosecco** *Treviso, Italy* \$8 gl
- Gruet Brut Sparkling Wine**, *New Mexico* \$8.50 gl
- Gruet Rosé Sparkling Wine**, *New Mexico* \$9 gl
- Schramsberg Blanc de Blanc Sparkling Wine**, *Calistoga* \$36 1/2btl

WHITE & ROSÉ

- Angels & Cowboys Rosé** *Sonoma 2018* \$9 gl
- Italo Cescon Pinot Grigio DOC** *Friuli, Italy 2018* \$9 gl
- J. Rickards Viognier** *Salem Ranch 2018* \$12 gl
- Navarro Gewürztraminer** *Anderson Valley 2018* \$12 gl
- Honig Sauvignon Blanc** *Napa Valley 2019* \$11 gl
- Merry Edwards Sauvignon Blanc** *Russian River 2018* \$50 btl
- Arrived Proprietary White** *Grenache Blanc & Clairette Blanche, Paso Robles 2018* \$36 btl
- Husch Chardonnay** *Mendocino 2018* \$8.50 gl
- MacRostie Chardonnay** *Sonoma 2017* \$12 gl
- Rombauer Chardonnay** *Carneros 2017* \$54 btl

RED

- Viano Vineyards Cabernet Sauvignon** *Contra Costa 2015* \$9 gl
- Viano Vineyards Zinfandel** *Contra Costa 2015* \$9 gl
- Navarro Navarrouge** *Mendocino 2015* \$25 btl
- Navarro Pinot Noir** *Mendocino 2015* \$45 btl
- Merry Edwards Pinot Noir** *Sonoma Coast 2017* \$50 btl
- Bread & Butter Merlot** *California 2018* \$22 btl
- Frog's Leap Merlot** *Rutherford 2015* \$28 1/2btl
- Rombauer Zinfandel** *Napa Valley 2017* \$25 1/2btl

*water & straws served upon request

*please let us know of any allergies or dietary needs

*minimum charge per person is \$8.00

*corkage fee is \$12.00

*18% gratuity added to parties of five or more

Please wear your mask when not seated at your table if you are not fully vaccinated, including children ages 2-12