

BRUNCH

august 28 to september 12

RISE & SHINE

Comforts' Housemade Granola

greek yogurt, seasonal fruit
\$8.95

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries,
pure maple syrup (please allow 15 min)
\$14.25 (1/2 order \$8.25)

Peach Streusel Griddlecakes w/ cinnamon cream, Blueberry-Lemon or Chocolate Chip Buttermilk- Cornmeal Griddlecakes

pure maple syrup
\$12.95 (w/ bacon, chicken apple-sausage or ham, add \$3.50)
\$10.95 (plain)

Farmer's Breakfast

one griddlecake (plain), two eggs, choice of bacon, chicken-apple
sausage or ham
\$14.50

Eggs Your Way

two eggs, choice of bacon, chicken-apple sausage or ham,
choice of skillet potatoes, jasmine rice or fruit, choice of
mini muffin, scone or toast
\$13.95

Roast Pork & Apple Hash

yukon gold potatoes, caramelized apples, onions, pan gravy,
fried sage, two eggs, choice of mini muffin, scone or toast
\$15.50

Bacon Fried Rice & Eggs

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

Chinese Sausage Egg Foo Yung

chinese-style omelet, shiitake mushrooms, bok choy, bean sprouts,
caramelized onions, scallions, soy-oyster sauce, jasmine rice
\$14.95

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs;
spanish rice, black bean chili
\$14.50 *gf

Lo's Scramble

fresh spinach, sautéed mushrooms, caramelized onions, sonoma
jack, sour cream, choice of skillet potatoes, jasmine rice or fruit,
choice of mini muffin, scone or toast
\$13.95 *gf

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma
jack, choice of skillet potatoes, jasmine rice or fruit, choice of
mini muffin, scone or toast
\$14.50 *gf

Eggs Benedict

choice of canadian bacon, or spinach & tomatoes, choice of skillet
potatoes, jasmine rice or fresh fruit
\$13.95

LUNCHTIME

Soft Prawn Spring Rolls

prawns, avocado, jicama, carrots, mint, soft rice noodle wrap,
sweet chili dipping sauce; organic sonoma mixed greens
\$14.95 (appetizer portion \$8.50) *gf

Signature Chinese Chicken Salad

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

Roasted Chicken Panzanella

roasted butternut squash, roasted cauliflower, currants,
pine nuts, shaved parmesan, arugula, radicchio, baby kale,
torn sourdough croutons, red wine vinaigrette
\$15.95

Griddled Pastrami Sandwich

creamy cole slaw, russian dressing, dijon, melted jarlsberg, griddled
pan-o-rama whole wheat rye, house pickles, red potato salad
\$15.95

Comforts' Chuck Burger

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

Chicken Okasan ("Mom's Chicken")

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

SIDES

seasonal fruit plate \$8.50
skillet potatoes, jasmine or spanish rice, french fries \$3.95
ham, bacon or chicken-apple sausage \$3.95
toast/english muffin \$2.25 (gf toast \$3.25)

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, Pamplemousse \$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 Piretti 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

- Juliette Rosé Provence, France 2020 \$9.50 gl
- Fleur Pinot Noir Rosé North Coast, CA 2020 \$9.50 gl
- Angels & Cowboys Rosé Sonoma 2020 \$10 gl
- Italo Cescon Pinot Grigio DOC Friuli, Italy 2018 \$9 gl
- Navarro Gewürztraminer Anderson Valley 2018 \$12 gl
- Dry Creek Vineyards Sauvignon Blanc Dry Creek Valley 2020 \$10
- Honig Sauvignon Blanc Napa Valley 2019 \$11 gl
- Merry Edwards Sauvignon Blanc Russian River 2018 \$50 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