

# BRUNCH

september 18 to october 3

## 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)

### Bananas Foster w/ Caramelized Bananas & Pecans, 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

### Cajun-Style Hash & Eggs

andouille sausage, sweet potatoes, red potatoes, heirloom  
sweet peppers, scallions, spicy hollandaise, two eggs, choice of  
mini muffin, scone or toast  
\$15.50 \*gf

### Bacon Fried Rice & Eggs

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

### Stuffed Hash Browns

crispy hash browns stuffed w/ hobbs' baked ham, spinach,  
caramelized onions, jarlsberg, two eggs, choice of mini muffin,  
scone or toast  
\$15.50 \*gf

### Mapo Tofu & Eggs

braised tofu, ground pork, garlic, ginger, chili bean paste, miso, soy,  
oyster sauce, scallions, two eggs, fried shallots, jasmine rice  
\$15.50

### 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

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## 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)

### Fried Chicken & Apple Salad

gravenstein apples, marinated celery, dried cranberries, toasted  
sunflower seeds, crumbled blue cheese, mixed sonoma greens,  
buttermilk ranch dressing  
\$15.50

### 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-crust, flash-fried, dipped in teriyaki;  
ginger-scented jasmine rice, sautéed seasonal vegetables  
\$14.50

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## 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, 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

- 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, including children ages 2-12\*