

# LUNCH

september 15 to october 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

### 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)

### Grilled Flank Steak Tostada

crisp corn tortilla, black bean spread, shredded iceberg & romaine, pickled red onion, salsa fresca, chipotle crema, avocado, queso fresco  
\$16.50 \*gf

### Fried Chicken & Apple Salad

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

### Roasted Delicata Squash & Farro Salad

roasted beets, gravenstein apple, shaved radish, feta, chopped pecans, arugula, radicchio, pomegranate-balsamic vinaigrette  
\$14.95

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## SANDOS

### Open-Faced Roasted Broccoli Rabe Melt

roasted mushrooms, onions, garlic, pepper flakes, provolone, grana padano, gremolata bread crumbs, griddled acme pain au levain, mixed green salad  
\$14.95

### “Korean Street Toast”

shredded cabbage, carrot, scallions, egg, hobbs' baked ham, jarlsberg, sriracha-ketchup, kewpie, griddled acme pain de mie, french fries  
\$15.50

### Comforts' Chuck Burger

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

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## ENTRÉES

### Chicken Okasan (“Mom’s Chicken”)

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

### Mee Goreng “Indonesian-style Fried Noodles”

rice noodles, shrimp, chicken breast, fried tofu, potatoes, cabbage, tomatoes, bean sprouts, fried shallots, lime, cilantro, slightly sweet tomato-soy-chili sauce  
\$16.50

### Bacon Fried Rice & Eggs

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

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## SIDES & ADD ONS

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 \$3
- Cappuccino \$3.50
- Latte \$3.75
- Mocha \$4.25
- Hot Chocolate w/ housemade whipped cream \$3.50
- Organic Chai \$3.75
- Matcha Latte \$4.25
- 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 \$1
- 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, Sprite, Diet Sprite \$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 Sonoma 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\*