

# BRUNCH

october 9 to 24

## 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)

### Pumpkin-Pecan 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

### Fall Vegetable Hash & Eggs

roasted brussels sprouts, butternut squash, rutabaga, red potatoes,  
salsa verde, two eggs, choice of mini muffin, scone or toast  
\$14.50 \*gf

### Char Siu Fried Rice & Eggs

roasted bbq pork, jasmine rice, sugar snap peas, carrots,  
scallions, soy-oyster sauce  
\$14.95

### Fall Pumpkin Risotto & Eggs

roasted pumpkin, porcini mushrooms, caramelized shallots,  
pumpkin seeds, crumbled feta, balsamic reduction, two eggs  
\$14.95 \*gf

### Oyakodon "Japanese-style Chicken & Egg Bowl"

sliced chicken breast braised in dashi w/ caramelized onions,  
kabocha, spinach, shiitake mushrooms, eggs, furikake, scallions,  
served over 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)

### Philly Cheesesteak Sandwich

thinly sliced bn ranch sirloin, caramelized sweet peppers, onions,  
cheddar cheese sauce, toasted hoagie roll, french fries, house pickles  
\$16.95

### 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

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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
- 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\*