

LUNCH

october 6 to 22

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)

Roasted Salmon & Lentil Salad

roasted pumpkin, bosc pear, kohlrabi, marinated shallots, pomegranate seeds, pumpkin seeds, laura chenal chèvre, mixed sonoma greens, pomegranate-balsamic reduction
\$17.50 *gf

Vietnamese Flank Steak Salad

marinated & grilled flank steak, shredded cabbage, mint, basil, crispy rice noodles, cucumbers, carrots, bean sprouts, crushed peanuts, chili-lime vinaigrette
\$16.95

Mediterranean Farro Salad

roasted cauliflower, roasted sweet potatoes, castelvetro olives, currants, toasted pine nuts, arugula, radicchio, tahini-citrus dressing
\$14.95

SANDOS

Philly Cheesesteak Sandwich

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

Griddled Cheddar & Apple Sandwich

matos 'st jorge', gravenstein apples, caramelized onions, fig jam, dijon, mayo, arugula, griddled acme levain, french fries, house pickles
\$14.50

Comforts' Chuck Burger

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

ENTRÉES

Chicken Okasan ("Mom's Chicken")

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

Wor Won Ton Soup

housemade shrimp & turkey wontons, roasted bbq pork, thin egg noodles, bok choy, shiitake mushrooms, scallions, rich chicken stock
\$15.95

Fall Shepherd's Pie

ground turkey, roasted green chilies, fresh corn, carrots, onions, topped w/ whipped sweet potatoes, mixed green salad
\$15.95 *gf

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 \$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