

# BREAKFAST

january 12 to 28

## FROM THE GRIDDLE

### 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)

### Buttermilk-Cornmeal Griddlecakes

pure maple syrup  
\$10.95

### Apple Crumb Griddlecakes

caramelized apples, pure maple syrup  
\$12.95

### Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup  
\$12.95

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## EGGS & MORE

### Comforts' Housemade Granola

greek yogurt, fresh seasonal fruit  
\$8.95

### Eggs Your Way

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

### Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of  
bacon, chicken-apple sausage or hobbs' baked ham  
\$14.50

### Slow-Braised Short Rib Hash

yukon gold potatoes, roasted carrots, mushrooms, onions,  
pan gravy, two eggs, choice of mini muffin, scone or toast  
\$16.50

### Bacon Fried Rice & Eggs

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

### Breakfast Quinoa Bowl

roasted butternut squash, roasted romanesco, caramelized red  
onions, crumbled feta, toasted pepitas, pomegranate-balsamic  
reduction, two eggs, choice of mini muffin, scone or toast  
\$14.95 \*gf

### Chorizo & Potato Breakfast Tostada

crisp corn tortilla topped w/ black bean spread, shredded lettuce,  
crema, salsa fresca, avocado, queso fresco, two eggs, fresh fruit  
\$15.50 \*gf

### Huevos Rancheros

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

### Eggs Benedict\*

choice of canadian bacon, or spinach & tomatoes, hollandaise,  
toasted english muffin, choice of skillet potatoes, jasmine rice or fruit  
\$13.95

### Spring Vegetable Omelette

asparagus, english peas, herbed cream cheese, chives, choice of skillet  
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast  
\$14.50 \*gf

### Lo's Scramble

fresh spinach, tomatoes, 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

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## SIDES

seasonal fruit plate \$8.50

skillet potatoes, jasmine or spanish rice \$3.95

hobb's baked 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 \$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 \$9 gl
- Luca Piretti Prosecco Treviso, Italy \$9 gl
- Gruet Brut Sparkling Wine, New Mexico \$9 gl
- Gruet Rosé Sparkling Wine, New Mexico \$10 gl
- Schramsberg Blanc de Blanc Sparkling Wine, Calistoga \$36 1/2btl

## WHITE & ROSÉ

- Juliette Rosé Provence, France 2020 \$10 gl
- Fleur Pinot Noir Rosé Sonoma Coast, CA 2020 \$10 gl
- Angels & Cowboys Rosé Sonoma 2020 \$11 gl
- Italo Cescon Pinot Grigio DOC Friuli, Italy 2018 \$10 gl
- Navarro Gewürztraminer Anderson Valley 2018 \$12 gl
- Dry Creek Vineyards Sauvignon Blanc Dry Creek Valley 2020 \$11
- Honig Sauvignon Blanc Napa Valley 2019 \$12 gl
- Merry Edwards Sauvignon Blanc Russian River 2018 \$50 btl
- Husch Chardonnay Mendocino 2018 \$9 gl
- MacRostie Chardonnay Sonoma 2017 \$12 gl
- Rombauer Chardonnay Carneros 2017 \$54 btl

## RED

- Viano Vineyards Cabernet Sauvignon Contra Costa 2015 \$10 gl
- Viano Vineyards Zinfandel Contra Costa 2015 \$10 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 at all times when not seated at your table, including children ages 2-12\*