

BRUNCH

january 15 to 30

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)

Apple Crumb, 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

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

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

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)

Chopped Italian Antipasto Salad

mortadella, salami, bocconcini, roasted sweet peppers, cherry
tomatoes, pepperoncini, kalamata olives, radicchio, arugula, romaine &
iceberg, torn sourdough croutons, red wine vinaigrette
\$15.95

Slow-Braised Short Rib Sandwich

caramelized onions, arugula, melted valley ford hwy 1 fontina,
toasted brioche bun, horseradish aioli, french fries, house pickles
\$16.50

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

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)

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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, Pamplemousse* \$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