

BRUNCH

may 21 to june 5

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)

Baklava (pistachio, walnut & cinnamon crumble, honey-orange ricotta), 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 buttermilk-cornmeal griddlecake, two eggs, choice of
bacon, chicken-apple sausage or hobbs' baked ham
\$14.95

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
\$14.50

Corned Beef Hash & Eggs

red potatoes, caramelized onions, sweet peppers, two eggs,
choice of mini muffin, scone or toast
\$15.95 *gf

Mongolian-Style Short Rib Fried Rice

braised short rib, jasmine rice, sugar snap peas, carrots, scallions,
soy-oyster sauce, gochujang, two eggs, fruit garnish
\$16.50

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, choice of
skillet potatoes, jasmine rice or fresh fruit
\$14.50

Breakfast Pupusas

tender masa cakes filled with refried pinto beans, oaxaca cheese,
topped w/ sautéed zucchini, corn, sweet peppers, queso fresco,
salsa roja, two eggs, "curtido" (cabbage slaw), spanish rice
\$15.50 *gf

Spring Vegetable Omelette

fresh spinach, roasted cherry tomatoes, leeks, herbed skyhill farms
chèvre, choice of skillet potatoes, jasmine rice or fruit, choice of
mini muffin, scone or toast
\$14.50 *gf

Chorizo-Tortilla Scramble

chorizo, tortilla strips, scallions, topped w/ salsa fresca, sour cream,
spanish rice, fresh fruit
\$14.95 *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
\$14.50 *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
\$14.95 *gf

LUNCHTIME

Soft Prawn Spring Rolls

prawns, avocado, jicama, carrots, mint, soft rice noodle wrap,
sweet chili dipping sauce; organic sonoma mixed greens
\$16.50 (appetizer portion \$9.50) *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)
\$14.95 (*gf available)

Cobb Salad

roast turkey, hobbs' bacon, avocado, hard-boiled egg, tomatoes,
shredded iceberg & romaine, crumbled blue cheese, choice of blue
cheese dressing or sherry-dijon vinaigrette
\$15.50 *gf

Griddled Meatball Sandwich

beef & pork meatballs, caramelized balsamic onions, arugula,
marinara, fontina, parmigiano reggiano, pesto aioli, griddled
torpedo roll, side caesar salad, house pickles
\$16.95

Comforts' Chuck Burger*

bn ranch beef, choice of cheese, grilled onions, lettuce, tomato,
Comforts' secret sauce, brioche bun, french fries, house pickles
\$15.95 (housemade vegetarian burger also available \$15.50)

Chicken Okasan ("Mom's Chicken")

chicken breast, panko-crusted, flash-fried, dipped in teriyaki;
ginger-scented jasmine rice, sautéed seasonal vegetables
\$14.95

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 \$2.50 (gf toast \$3.50)

**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 \$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
- House Lemonade Seasonal \$3.95

ADD . . .

- Shot of Espresso \$1
- Shot of Le Monin Syrup Vanilla, Caramel or Hazelnut \$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

B E E R

- 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
- Sierra Nevada Hazy Little Thing hazy IPA \$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 \$10 gl
- Italo Cescon Pinot Grigio DOC Friuli, Italy 2018 \$10 gl
- Navarro Gewürztraminer Anderson Valley 2018 \$13 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 \$10 gl
- MacRostie Chardonnay Sonoma 2017 \$12 gl
- Rombauer Chardonnay Carneros 2017 \$54 btl

R E D

- Viano Vineyards Cabernet Sauvignon Contra Costa 2015 \$10 gl
- Viano Vineyards Zinfandel Contra Costa 2015 \$10 gl
- Navarro Navarrouge Mendocino 2015 \$28 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