

LUNCH

april 27 to may 13

SANDOS

Eggplant Parmesan Sandwich

panko-crusted eggplant, marinara, fontina, parmigiano reggiano, pesto aioli, toasted ciabatta, side caesar salad, house pickles
\$14.95

Crab Cake BLTA

dungeness crab, hobbs' bacon, avocado, tomato, butter lettuce, remoulade, toasted brioche bun, french fries, house pickles
\$22

Sloppy Joe's

bn ranch beef, onions, peppers, slightly sweet & spiced tomato sauce, mayo, toasted brioche bun, red potato 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)

SALADS

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
\$16.50 *gf (appetizer portion without salad \$9.50)

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)
\$14.95 (*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 (vegetarian w/ extra avocado available)
\$14.95 *gf

BAT Caesar Salad*

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing
\$14.95

Spring Vegetable Quiche & Salad

asparagus, spinach, leeks, gruyère, parmesan, flaky pastry, mixed sonoma green salad, sherry-dijon vinaigrette
\$14.95

Vietnamese BBQ Flank Steak Salad

marinated & bbq flank steak, shredded papaya, carrots, shallots, shredded cabbage, crispy rice noodles, cilantro, basil, toasted peanuts, sweet chili-rice vinaigrette
\$16.95

ENTRÉES

Greek-Style Chicken Souvlaki Bowl

marinated & grilled chicken, roasted zucchini, eggplant, sweet peppers, marinated cucumber, tomatoes, feta, kalamata olives, tzatziki, quinoa & brown rice pilaf
\$16.50 *gf

Chicken Okasan ("Mom's Chicken")

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

Island-Style Fried Saimin

light stir-fried saimin noodles, julienned spam, house char siu, shredded cabbage, julienned carrots, kamaboko, onions, scallions, tamago, shoyu
\$14.95

Wor Won Ton Soup

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

Bacon-Kimchi Fried Rice

jasmine rice, scallions, garlic, sesame oil, furikake, two eggs, fresh fruit
\$14.95 *gf

SIDES & ADD ONS

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

**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