

BRUNCH

july 23 to august 7

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)

Mixed Berry, Blueberry-Lemon or Chocolate Chip Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$13.50 (w/ bacon, chicken apple-sausage or ham, add \$3.50)
\$11.50 (plain)

Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of
bacon, chicken-apple sausage or hobbs' baked ham
\$15.50

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
\$15.50

Roast Pork & Caramelized Apple Hash

yukon gold potatoes, caramelized onions, fried sage, pan gravy,
two eggs, choice of mini muffin, scone or toast
\$15.95

Bacon Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fruit garnish
\$14.95

Eggs Benedict

choice of canadian bacon, or spinach & tomatoes, choice of
skillet potatoes, jasmine rice or fresh fruit
\$14.95

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs;
spanish rice, black bean chili
\$14.95 *gf

Breakfast Enchiladas

roast chicken, sonoma jack, cheddar, caramelized onions, cilantro,
tomatillo salsa, avocado, sour cream, two eggs, spanish rice, fresh
fruit
\$16.50 *gf

Aparagus & Leek Omelette

herbed skyhill farms chèvre, choice of skillet potatoes, jasmine rice
or fruit, choice of mini muffin, scone or toast
\$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
\$14.95 *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
\$15.50 *gf

LUNCH TIME

Soft Prawn Spring Rolls

prawns, avocado, jicama, carrots, mint, soft rice noodle wrap,
sweet chili dipping sauce; organic sonoma mixed greens
\$16.95 (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)

Popcorn Shrimp Salad

shredded cabbage, iceberg, carrots, cucumber, avocado, mint,
crispy rice noodles, toasted crushed peanuts, sweet chili-lime
vinaigrette
\$17.95 *gf

Korean Fried Chicken Sandwich

marinated & fried chicken breast, slathered in a spicy korean bbq sauce,
quick-pickled cucumbers, cabbage slaw, sesame aioli, toasted brioche
bun, french fries, house pickles
\$16.50

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)

Fish & Chips

panko-crusted wild true cod fish sticks, tartar sauce, lemon,
creamy jalapeño cole slaw, french fries, house pickles
\$16.95

Chicken Okasan ("Mom's Chicken")

chicken breast, panko-crusted, flash-fried, dipped in teriyaki;
ginger-scented jasmine rice, sautéed seasonal vegetables
\$15.50

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 \$2.50 (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

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
- House Lemonade** Seasonal \$3.95
- La Croix** Lime, Pampelmousse \$1.95
- Soda** Coke, Diet Coke, Sprite, Diet Sprite \$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
- 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

RED

- 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