

# BREAKFAST

september 21 to october 7

## FROM THE GRIDDLE

### Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries, pure maple syrup (please allow 15 min)  
\$14.50 (1/2 order \$8.95)

### Buttermilk-Cornmeal Griddlecakes

pure maple syrup  
\$11.95

### Apple Crumb Griddlecakes

caramelized apples, cinnamon-sugar crumble, pure maple syrup  
\$13.95

### Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup  
\$13.95

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## EGGS & MORE

### Comforts' Housemade Granola

greek yogurt, fresh seasonal fruit  
\$9.95

### Comforts' Classic Oatmeal

made with whole milk, served w/ brown sugar, butter, milk or half & half, fresh seasonal fruit  
\$9.95

### 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  
\$15.50

### Farmer's Breakfast

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

### Denver Hash & Eggs

red potatoes, caramelized sweet peppers, onions, cheddar, scallions, two eggs, choice of mini muffin, scone or toast  
\$15.50 \*gf

### Chicken Katsudon

eggs simmered in dashi with panko-crusted chicken breast, caramelized onions, scallions, jasmine rice  
\$15.95

### Bacon Fried Rice

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

### Comforts' Smashed Avocado Toast

smashed avocado, roasted cherry tomatoes, microgreens, skyhill farms chèvre, garlic-chili oil, two eggs, griddled acme pain au levain, choice of skillet potatoes, jasmine rice or fruit  
\$14.95

### Huevos Rancheros

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

### Eggs Benedict\*

choice of canadian bacon, or spinach & tomatoes, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fruit  
\$15.50

### Huevos East L.A.

soft omelette filled w/ marinated & roasted pork tenderloin, sonoma jack, spanish rice, salsa fresca, sour cream, corn tortillas  
\$16.50 \*gf

### Caprese Omelette

cherry tomatoes, fresh mozzarella, fresh basil, pesto, 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

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## SIDES

seasonal fruit plate \$8.50

one egg/two eggs \$3.50/\$6.95

skillet potatoes, jasmine or spanish rice \$3.95

hobb's baked ham, bacon or chicken-apple sausage \$3.95

toast/english muffin \$2.50 (gf toast \$3.50)

one griddlecake \$5.95 (special \$6.95)

*\*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 gl  
**Honig Sauvignon Blanc** *Napa Valley 2019* \$12 gl  
**Merry Edwards Sauvignon Blanc** *Russian River 2018* \$50 btl only  
**Husch Chardonnay** *Mendocino 2018* \$10 gl  
**MacRostie Chardonnay** *Sonoma 2017* \$12 gl  
**Rombauer Chardonnay** *Carneros 2017* \$54 btl only

## RED

- Viano Vineyards Cabernet Sauvignon** *Contra Costa 2015* \$10 gl  
**Viano Vineyards Zinfandel** *Contra Costa 2015* \$10 gl  
**Navarro Navarrouge** *Mendocino 2015* \$28 btl only  
**Navarro Pinot Noir** *Mendocino 2015* \$45 btl only  
**Merry Edwards Pinot Noir** *Sonoma Coast 2017* \$50 btl only  
**Bread & Butter Merlot** *California 2018* \$22 btl only  
**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\*