

LUNCH

september 21 to october 7

SANDOS

Crab Cake BLTA

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

Comforts' Cubano Sandwich

roast pork tenderloin, hobbs' baked ham, jarlsberg, house pickles, dijon aioli, griddled torpedo roll, french fries, house pickles
\$16.50

Griddled Cheddar & Apple Sandwich

matos 'st jorge', gravenstein apples, caramelized onions, fig jam, dijon aioli, arugula, griddled acme levain, french fries, house pickles
\$15.50

Comforts' Chuck Burger*

bn ranch beef, choice of cheese, grilled onions, lettuce, tomato, Comforts' secret sauce, brioche bun, french fries, house pickles
\$16.50 (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
\$16.95 *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

BBQ Flank Steak Tostada

marinated & bbq flank steak, crisp corn tortilla, black bean spread, shredded iceberg, romaine, queso fresco, avocado, radish, chipotle crema, roasted tomato-chipotle salsa
\$16.95 *gf

Roasted Chicken Panzanella

roasted butternut squash, roasted cauliflower, currants, pine nuts, shaved parmesan, arugula, radicchio, baby kale, torn sourdough croutons, maple-apple cider vinaigrette
\$15.95

Roasted Delicata Squash & Farro Salad

dried cherries, marinated shallots, toasted sunflower seeds, skyhill farms chèvre, arugula, radicchio, frisée, pomegranate-balsamic vinaigrette
\$14.95

ENTRÉES

Roast Chicken Enchiladas

roast chicken, caramelized onions, sonoma jack, tomatillo salsa, corn tortillas, cilantro, queso fresco, crema, sliced radish, spanish rice, black bean & corn salad
\$16.50 *gf

Mee Goreng "Indonesian-style Fried Noodles"

rice noodles, shrimp, chicken breast, fried tofu, potatoes, cabbage, tomatoes, bean sprouts, fried shallots, lime, cilantro, slightly sweet tomato-soy-chili sauce
\$16.95

Chicken Okasan ("Mom's Chicken")

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

Bacon Fried Rice

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

SIDES & ADD ONS

seasonal fruit plate \$8.50

mixed garden salad, jicama, carrots, tomatoes, sherry vinaigrette \$8.50

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

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