

LUNCH

november 2 to 18

SANDOS

Philly Cheesesteak Sandwich

thinly sliced bn ranch sirloin, caramelized sweet peppers, onions, cheddar cheese sauce, toasted torpedo roll, french fries, house pickles
\$16.95

Fried Chicken “Caesar” Sandwich

fried chicken breast, crispy prosciutto, butter lettuce, parmesan, caesar dressing, toasted ciabatta, french fries, house pickles
\$15.95

Roasted Butternut Squash, Cranberry & Brie Sandwich

roasted butternut squash, cranberry chutney, brie, caramelized onions, arugula, mayo, toasted ciabatta, 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

Harvest Chopped Salad

roast turkey, bacon, roasted butternut squash, apple, dried cranberries, toasted pepitas, pt reyes blue, romaine hearts, iceberg, sherry-dijon vinaigrette
\$15.95 *gf

Popcorn Shrimp Salad

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

Asian Pear & Winter Greens Salad

roasted sweet potato, asian pear, shredded kale, shaved brussels sprouts, radicchio, pomegranate seeds, skyhill farms chèvre, toasted pecans, maple-balsamic vinaigrette
\$14.95 *gf (add grilled chicken breast, \$5)

ENTRÉES

Korean Short Rib Tacos

bulgogi-style marinade, asian pear-kimchi slaw, sriracha aioli, corn tortillas; jasmine rice, cucumber-carrot-radish salad
\$16.95

Wor Won Ton Soup

housemade shrimp & turkey wontons, roasted bbq pork, thin egg noodles, bok choy, shiitake mushrooms, scallions, rich chicken stock
\$16.50

Chicken Okasan (“Mom’s Chicken”)

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

Chinese Sausage Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fruit garnish
\$15.50

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** \$3.25
- Equator Organic Espresso** \$3.25
- Cappuccino** \$3.50
- Latte** \$3.95
- 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