

# BRUNCH

january 21 to february 5

## RISE & SHINE

### Comforts' Housemade Granola

greek yogurt, seasonal fruit  
\$9.95

### 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)

### Toasted Coconut-Mango, Blueberry-Lemon or Chocolate Chip Buttermilk-Cornmeal Griddlecakes

pure maple syrup  
\$13.95 (w/ bacon, chicken apple-sausage or ham, add \$3.50)  
\$11.95 (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

### Yankee Pot Roast Hash & Eggs

red potatoes, carrots, celery, onions, herbs, spices, pan gravy,  
two eggs, choice of mini muffin, scone or toast  
\$16.50

### Chinese Roast Pork Fried Rice

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

### 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, choice of  
skillet potatoes, jasmine rice or fresh fruit  
\$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 East L.A.

soft omelette filled w/ marinated & roasted pork tenderloin,  
sonoma jack, spanish rice, salsa fresca, sour cream, corn tortillas  
\$16.95 \*gf

### Smoked Salmon Omelette

herbed crème fraîche, marinated shallots, capers, choice of skillet  
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast  
\$17.50 \*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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## LUNCHTIME

### 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)

### Fried Chicken & Citrus Salad

cara cara oranges, avocado, marinated shallots, toasted pecans,  
assorted chicories, mixed organic greens, buttermilk ranch dressing  
\$15.95

### Crab Cake BLTA

dungeness crab, hobbs' bacon, avocado, tomato, butter lettuce,  
remoulade, toasted brioche bun, french fries, house pickles  
\$23

### 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)

### Chicken Okasan ("Mom's Chicken")

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

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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** \$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
- Fresh-Squeezed Grapefruit Juice** \$3.95
- Tomato Juice** \$3.95
- Apple Juice** \$3.50
- Cranberry Juice** \$3.50
- Lemonade** \$3.50
- House Lemonade** Seasonal \$3.95
- La Croix** Lime, Pamplemousse \$2.50
- Soda** Coke, Diet Coke, Sprite \$2.50
- Crystal Geyser Mineral Water** \$2.50

## BEER

- Golden State Mighty Dry** apple cider \$4.95
- Fort Point KSA** Kölsch-style ale \$4.50
- Fort Point Sfizio** Italian-style pilsner \$4.50
- Fort Point Animal** tropical IPA \$4.50
- Fort Point Villager** San Francisco-style pale ale \$4.50
- Sierra Nevada Hazy Little Thing** hazy IPA \$4.50
- Lagunitas IPA** \$4.50
- Lagunitas Little Sumpin'** pale wheat ale \$4.50
- Corona Extra** \$3.95

## BUBBLY

- Mimosa** Prosecco, orange juice \$9 gl
- Val d'Oca Prosecco** Valdobbiadene, 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

- Angels & Cowboys Rosé** Sonoma 2020 \$10 gl
- Italo Cescon Pinot Grigio DOC** Friuli, Italy 2018 \$10 gl
- Navarro Gewürztraminer** Anderson Valley 2018 \$13 gl
- Dancing Crows Sauvignon Blanc** Lake County 2019 \$11 gl
- 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
- The Specialist Zinfandel** Lodi 2019 \$29 btl
- Lucignano Chianti** Tuscany 2020 \$29 btl
- Navarro Navarrouge** Mendocino 2015 \$32 btl
- Egret Pinot Noir** Sonoma County 2020 \$35 btl
- Navarro Pinot Noir** Mendocino 2015 \$48 btl
- Merry Edwards Pinot Noir** Sonoma Coast 2018 \$60 btl
- Frog's Leap Merlot** Rutherford 2015 \$30 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