

# LUNCH

january 18 to february 3

## SANDOS

### Crab Cake BLTA

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

### Griddled Pastrami Sandwich

zoe's pastrami, jarlsberg, caramelized onions, sauerkraut, thousand island, hot mustard, griddled rye, french fries, house pickles  
\$16.95 (add a fried egg, \$3)

### Grilled Cheese & Roasted Tomato Soup

white cheddar, hwy 1 fontina, cowgirl wagon wheel, griddled acme pain au levain, cup roasted tomato soup, mixed greens  
\$15.95

### 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)

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## 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

### Roast Salmon Niçoise Salad\*

roasted fingerling potatoes, haricots verts, oven-roasted cherry tomatoes, assorted olives, jammy eggs, mixed organic sonoma greens, sherry-dijon vinaigrette  
\$17.95 \*gf

### Fried Chicken & Citrus Salad

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

### Roasted Butternut Squash & Farro Salad

dried cherries, marinated shallots, sunflower seeds, skyhill farms chèvre, arugula, radicchio, pomegranate-balsamic vinaigrette  
\$14.95 (add grilled chicken breast, \$5)

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## ENTRÉES

### 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

### 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 Roast Pork Fried Rice

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

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## SIDES & ADDONS

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  
**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