

BRUNCH

march 4 to 19

happy st patrick's day!



RISE & SHINE

Comforts' Housemade Granola

greek yogurt, seasonal fruit
\$10.95

Comforts' Classic Oatmeal

made with whole milk, served w/ brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries,
pure maple syrup (please allow 15 min)
\$15.50 (1/2 order \$10.50)

Caramelized Apple & Pecan, Blueberry-Lemon or Chocolate Chip Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$13.95 (Plain \$11.95))

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

Corned Beef Hash & Eggs

roberts' corned beef, red potatoes, caramelized onions, sweet
peppers, hollandaise, two eggs, choice of mini muffin, scone or toast
\$17.50 *gf

Short Rib Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fruit garnish
\$17.50

Colcannon Griddlecakes & Eggs

mashed potato cakes, w/ english peas, spring onions, shredded
cabbage, kale, mild cheddar, parmesan, panko, browned butter,
green garlic pesto, two eggs, mixed organic sonoma greens
\$15.50

Grilled Flank Steak w/ Chimichurri & Eggs*

roasted cherry tomatoes, crumbled feta, two eggs, choice of skillet
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast
\$17.50 *gf

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs,
spanish rice, black bean chili
\$15.50 *gf

Eggs Benedict*

choice of canadian bacon, or spinach & tomatoes, choice of
skillet potatoes, jasmine rice or fresh fruit
\$16.50

Asparagus, Leek & Mushroom Omelette

caramelized mushrooms, herbed skyhill farms chèvre, choice of skillet
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast
\$15.50 *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
\$15.50 *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
\$15.95 *gf

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)

Spring Vegetable Quinoa Bowl

english peas, roasted asparagus, breakfast radish, avocado, scallions,
slivered almonds, dried cranberries, skyhill farms chèvre, frisèe,
mixed organic sonoma greens, lemon vinaigrette
\$15.50 *gf (add grilled chicken breast, \$5)

Griddled Reuben Sandwich

roberts' corned beef, sauerkraut, caramelized onions, melted jarlsberg,
thousand island, hot mustard, griddled rye, french fries, house pickles
\$17.50

Comforts' Chuck Burger*

bn ranch beef, choice of cheese, grilled onions, lettuce, tomato,
Comforts' secret sauce, brioche bun, french fries, house pickles
\$17.50 (housemade vegetarian burger also available \$16.50)

Chicken Okasan ("Mom's Chicken")

chicken breast, panko-crust, flash-fried, dipped in teriyaki;
ginger-scented jasmine rice, sautéed seasonal vegetables
\$16.50

SIDES

seasonal fruit plate \$9.25

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

skillet potatoes, jasmine or spanish rice \$3.95

french fries \$4.50

hobb's baked ham, bacon or chicken-apple sausage \$4.50

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, Pampelmousse \$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