

LUNCH

march 1 to 17

happy st. patrick's day!



SANDOS

Beer-Battered Fried Fish Sandwich

beer-battered ling cod, tartar sauce, cabbage slaw, butter lettuce, house pickles, toasted challah bun, french fries

\$17.50

Griddled Reuben Sandwich

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

\$17.50

Open-Faced Cauliflower & Artichoke Melt

roasted cauliflower, artichoke hearts, leeks, mascarpone, gruyère, parmesan, chives, acme pain au levain, mixed organic sonoma greens

\$15.50

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)

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)

\$15.50 (*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)

\$15.50 *gf

BAT Caesar Salad*

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing

\$15.50

Tex-Mex Ground Beef Salad

seasoned ground beef, grilled corn, black beans, avocado, tomato, red onion, shredded cheddar, crushed tortilla chips, iceberg, romaine, chipotle thousand island dressing

\$16.95 *gf

Grilled Chicken Greek Salad

marinated & grilled chicken breast, cucumber, tomato, red onion, sheep's milk feta, kalamata olives, capers, chopped iceberg, crushed pita chips, red wine vinaigrette

\$16.50

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)

ENTRÉES

Bangers and Mash

karen's housemade bratwurst, caramelized onion gravy, colcannon (mashed potatoes, browned butter, spring onions, shredded cabbage, cheddar), whole grain mustard, sugar snap peas & heirloom carrots

\$16.95 *gf

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

\$16.50

Short Rib Fried Rice

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

\$17.50

SIDES & ADDONS

seasonal fruit plate \$9.25

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

steamed or sautéed seasonal vegetables \$6.95

jasmine or spanish rice \$3.95

french fries \$4.50

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