

# BREAKFAST

may 24 to june 9

## FROM THE GRIDDLE

### 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)

### Buttermilk-Cornmeal Griddlecakes

pure maple syrup  
\$11.95

### Strawberries 'n Cream Griddlecakes

strawberry compote, whipped cream, pure maple syrup  
\$13.95

### Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup  
\$13.95

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## EGGS & MORE

### Comforts' Housemade Granola

greek yogurt, fresh 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

### Eggs Your Way

two eggs, choice of bacon, chicken-apple sausage or hobbs'  
baked ham, choice of skillet potatoes, jasmine rice or fruit,  
choice of mini muffin, scone or toast  
\$15.50

### Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of  
bacon, chicken-apple sausage or hobbs' baked ham  
\$15.50

### Joe's Hash & Eggs

red potatoes, ground bn ranch seasoned chuck, fresh spinach,  
mushrooms, caramelized onions, white cheddar, two eggs,  
choice of mini muffin, scone or toast  
\$17.50 \*gf

### Lap Cheong Fried Rice

chinese pork sausage, jasmine rice, sugar snap peas, carrots,  
scallions, soy-oyster sauce, two eggs, fruit garnish  
\$16.95

### Stuffed Hash Browns

crispy hash browns filled w/ hobbs' baked ham, sauteed spinach,  
caramelized onions, jarlsberg, fresh fruit garnish  
\$16.95 \*gf

### Spring Vegetable Breakfast Toast

grilled asparagus, english peas, burrata, arugula, balsamic reduction,  
two eggs, griddled acme pain au levain, mixed organic sonoma greens  
\$16.95

### 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, hollandaise,  
toasted english muffin, choice of skillet potatoes, jasmine rice or fruit  
\$16.50

### Smoked Salmon & Herbed Goat Cheese Omelette

chives, herbed skyhill farms chèvre, "everything spice" mini croutons,  
choice of skillet potatoes, jasmine rice or fruit, choice of mini muffin,  
scone or toast  
\$18.50

### "Migas & Carnitas" Scramble

pulled slow-roasted pork shoulder, tortilla strips, tomatoes, onions,  
sonoma jack, topped w/ avocado, queso fresco, cilantro, spanish rice,  
fresh fruit garnish  
\$16.95 \*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

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## 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