

# LUNCH

may 24 to june 9

## SANDOS

### Chicken Milanesa Torta

panko-crusted crispy chicken breast, black bean spread, guacamole, tomato, pickled red onions, queso fresco, shredded iceberg, chipotle aioli, toasted hoagie roll, french fries, house pickles  
\$16.95

### Steak Frites Sandwich

garlic & herb marinated flank steak, caramelized onions, melted provolone, crispy shoestring potatoes, chive-caper-dijon aioli, arugula, griddled french baguette, mixed organic sonoma green salad  
\$19.95

### Garden Vegetable Frittata Sandwich

swiss chard, zucchini, oven-roasted cherry tomatoes, leeks, marinated herbed goat cheese spread, arugula, toasted ciabatta, green bean, potato & cherry tomato salad, shallot-dijon vinaigrette  
\$16.95

### 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)

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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)  
\$15.95 (\*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)  
\$15.95 \*gf

### BAT Caesar Salad\*

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing  
\$15.95

### Fried Chicken & Watermelon Salad

persian cucumber, avocado, valbreso feta, cherry tomatoes, marinated shallots, mixed organic sonoma greens, buttermilk ranch dressing  
\$16.95

### Cobb Salad

zoe's roast turkey breast, hobbs' bacon, hard-boiled egg, avocado, tomatoes, crumbled blue cheese, shredded iceberg & romaine, choice of sherry-dijon vinaigrette or blue cheese dressing  
\$16.95 \*gf

### Mediterranean Falafel Bowl

chickpea falafel, quinoa tabbouleh, hummus, tzatziki, valbreso feta, kalamata olives, marinated shallots, baby kale, spinach, tahini-citrus vinaigrette  
\$15.95 \*gf (add grilled chicken breast, \$5)

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## ENTRÉES

### Korean BBQ Flank Steak Tacos

marinated & grilled flank steak, asian pear-kimchi slaw, sriracha-hoisin aioli, griddled corn tortillas, jasmine rice, marinated cucumber-carrot-radish salad  
\$18.95

### Albondigas

latin-style meatball soup, turkey meatballs, potatoes, vegetables, tomatoes, chicken stock, topped w/ avocado, lime, cilantro, radish, tortilla strips, served w/ spanish rice, griddled corn tortillas, pineapple-jicama-citrus salad  
\$17.50 \*gf

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

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

### Lap Cheong Fried Rice

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

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## 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