

LUNCH

september 6 to 22

STARTERS

Chilled Gazpacho

cucumber, sweet pepper, jicama, onion, lemon, mint, mini croutons
\$7.95

Roasted Fig Tartine

prosciutto, whipped ricotta, shaft's blue vein, toasted hazelnuts,
griddled acme pain au levain, honey, thyme
\$11.95

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili
dipping sauce
\$10.50 *gf

SANDOS

Fried Chicken Caesar Sandwich

crispy chicken breast, mozzarella, romaine hearts, parmigiano
reggiano, house caesar dressing, toasted ciabatta, house pickles, french
fries or mixed organic greens (add \$1)
\$17.95

Pork-Shrimp Banh Mi Burger

pork & shrimp patty w/ pickled carrots, daikon, jalapeño, cucumber,
cilantro, hoisin-sriracha aioli, greens, toasted brioche bun, house
pickles, french fries or mixed organic greens (add \$1)
\$19.95

Tamago Sando

japanese-style egg salad, kewpie mayo, soft-boiled egg, chives,
acme pain de mie, house pickles, heirloom tomato salad, arugula,
shallots, fresh herbs, champagne 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
\$17.95 (housemade vegetarian burger also available \$16.95)

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
\$17.50 *gf

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)
\$16.95 (*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)
\$16.95 *gf

BAT Caesar Salad*

hobbs' applewood-smoked bacon, avocado, tomato, romaine
hearts, torn sourdough croutons, house caesar dressing
\$16.95

Grilled Flank Steak Salad

balsamic & herb marinated flank steak, grilled corn, heirloom
cherry tomatoes, marinated shallots, shaft's blue cheese, avocado,
arugula, mixed organic sonoma greens, balsamic vinaigrette
\$20.95 *gf

Fall Harvest Salad

herb-roasted turkey breast, roasted butternut squash, gravenstein
apples, dried cranberries, toasted sunflower seeds, crumbled skyhill
farms chèvre, baby kale, organic greens, apple cider-maple vinaigrette
\$18.50 *gf

Mediterranean Quinoa Salad

garbanzo beans, cucumber, cherry tomatoes, crumbled valbreso feta,
marinated shallots, mint, italian parsley, lemon-tahini vinaigrette
\$16.95 *gf (add grilled chicken breast, \$5)

ENTRÉES

Roast Chicken Enchiladas

roasted chicken, fresh corn, caramelized onions, sonoma jack, tomatillo
salsa, crema, queso fresco, spanish rice, black bean & corn salad
\$18.50 *gf

Asian Turkey Lettuce Cups

ground turkey, glass noodles, shiitake mushrooms, carrots, water
chestnuts, scallions, iceberg cups, sweet chili-hoisin dipping sauce,
marinated cucumber, carrot & shallot salad
\$17.50

Chicken Okasan ("Mom's Chicken")

chicken breast, panko-crust, flash-fried, dipped in teriyaki;
ginger-scented jasmine rice, sautéed seasonal vegetables
\$17.50

Portuguese Sausage Fried Rice

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

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma jack,
french fries or mixed organic greens
\$16.95 *gf

SIDES & ADD ONS

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** \$3.75
- Latte** \$4.25
- Mocha** \$4.50
- Hot Chocolate** w/ housemade whipped cream \$3.50
- Organic Chai** \$4.25
- Matcha Latte** \$4.75
- Mighty Leaf Hot Tea** Black, Green or Herbal \$3
- 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 \$2.75
- Soda** Coke, Diet Coke, Sprite \$2.75
- Crystal Geyser Mineral Water** \$2.50

BEER

- Golden State Mighty Dry** apple cider \$5
- Fort Point KSA** Kölsch-style ale \$5
- Fort Point Sfizio** Italian-style pilsner \$5
- Fort Point Animal** tropical IPA \$5
- Fort Point Villager** San Francisco-style pale ale \$5
- Sierra Nevada Hazy Little Thing** hazy IPA \$4.95
- Lagunitas IPA** \$4.95
- Lagunitas Little Sumpin'** pale wheat ale \$4.95
- Corona Extra** \$4.50

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