

LUNCH

NOVEMBER 8 TO 17



STARTERS

Soup of the Day

ask your server for daily selection
\$6.50 cup; \$7.95 bowl

Whipped Feta + Roasted Persimmon

scallion oil, toasted pistachio, sourdough toast points
\$11.50

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap,
sweet chili dipping sauce
\$10.50 / *GF
\$17.50 entrée size, served w/ organic greens



SALADS

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$16.95 / *GF, V OPTION

Roast Chicken Taco Salad

marinated, bbq chicken breast, avocado, black
beans, tomato, sonoma jack, crunchy tortilla strips,
shredded romaine & iceberg, tomato-chili vinaigrette
\$16.95 / *GF, V OPTION

BAT Caesar Salad

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

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,
mixed organic greens
\$18.50 / *GF

Fried Chicken + Winter Citrus Salad

blood orange, cara cara, shaved fennel, shallots,
toasted pistachio, crumbled shaft's blue vein,
mixed organic greens, buttermilk ranch dressing
\$18.50

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green
papaya, carrots, shallots, avocado, mint, basil,
shredded cabbage, iceberg, toasted crusted peanuts,
sweet chili-lime vinaigrette
\$19.95 / *GF



SANDWICHES

Crab Cake Sandwich

apple + celeriac slaw, butter lettuce, remoulade,
toasted brioche bun, french fries or mixed organic
greens (add \$1)
\$22.50

Griddled Pastrami Sandwich

zoe's pastrami, creamy cole slaw, jarlsberg, dijon,
toasted panorama rye, house pickles, french fries or
mixed organic greens (add \$1)
\$17.95

Eggplant Parmesan Sandwich

panko-crusted eggplant, marinara, mozzarella,
parmesan, arugula, pesto aioli, toasted ciabatta,
french fries or mixed organic greens (add \$1)
\$17.50

Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions,
lettuce, tomato, secret sauce, toasted brioche bun,
house pickles, french fries or mixed organic greens
(add \$1)
\$17.95 (housemade vegetarian burger, \$16.95)



ENTRÉES

Wor Won Ton Soup

housemade pork + shrimp wontons, thin egg noodles,
housemade char siu, bok choy, shiitake mushrooms,
carrots, rich aromatic broth
\$17.50

Fall Shepherd's Pie

ground turkey, corn, carrots, roasted mild green
chilies, whipped sweet potatoes, parmesan bread
crumbs, mixed organic greens
\$19.95

Chicken Okasan ("Mom's Chicken")

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

Hobbs' Ham Fried Rice

honey-baked ham, jasmine rice, sugar snap peas,
carrots, scallions, soy-oyster sauce, two eggs,
fresh fruit
\$17.50

BAT Scramble

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



SIDES & ADDITIONS

Seasonal Fruit
\$6.95 cup; \$11.50 plate

Mixed Garden Salad
\$8.95

Seasonal Vegetables
steamed or sautéed
\$6.95

Jasmine or Spanish Rice
\$3.95

French Fries
\$4.95

Vegetarian
Black Bean Chili
\$6.95 cup

Add Cheese
Brie
Cheddar
Sonoma Jack
Shaft's Blue Vein
Skyhill Farms Chèvre
Jarlsberg
\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

V Vegetarian item.



COFFEE & TEA

- Peerless Organic House Coffee \$3.25
- Equator Organic Espresso \$3.25
- Cappuccino \$3.75
- Latte (Iced or Hot) \$4.25
- Mocha \$4.50
- Hot Chocolate \$3.50
topped with housemade whipped cream
- Organic Chai \$4.25
- Matcha Latte \$4.75
- Mighty Leaf Hot Tea \$3.00
black, green or herbal
- House Iced Tea \$3.50
blackcurrant blend
- Decaf Sport Tea \$3.50
- Arnold Palmer \$3.95



ADDITIONS

- Shot of Espresso \$1
- Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut
- Milk Substitute 75¢
soy, almond or oat



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
- Seasonal House Lemonade \$3.95
- La Croix \$2.75
lime, pampelmousse
- Canned Soda \$2.75
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.25
- San Pellegrino \$2.95

* * PLEASE NOTE * *

- Water and straws served upon request
- Please alert us to any allergies or dietary needs
- Minimum charge per person is \$8.00
- 18% gratuity added to parties of five or more