

BRUNCH

DECEMBER 23 TO JANUARY 7



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$10.95 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95 / *GF, V

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,
fresh berries, pure maple syrup (please allow 15 min)
\$15.95 full order
\$10.50 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$11.95

Gingerbread + Chocolate Chip Griddlecakes

cinnamon whipped cream, pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-
apple sausage, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$16.50 / *GF, V

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs’ bacon, baked ham or chicken-apple
sausage
\$16.50

Roast Pork + Caramelized Apple Hash

yukon gold potatoes, caramelized onions, pan gravy,
fried sage, two eggs, choice of mini muffin, scone or
toast
\$17.50

Bacon Fried Rice

hobbs’ bacon, jasmine rice, sugar snap peas, carrots,
scallions, soy-oyster sauce, two eggs, fresh fruit
\$17.50

Sloppy Joe’s Breakfast Toast

griddled acme pain de mie, spiced ground chuck,
bell peppers, onions, tomatoes, topped w/ cheddar,
two eggs, choice of skillet potatoes, jasmine rice, or
fresh fruit
\$17.50

Dad’s Oyakodon

japanese-style eggs w/ poached chicken, spinach,
carrots, caramelized onions, simmered in dashi, soy,
served over jasmine rice
\$17.50

Huevos Rancheros

layered corn tortillas, rancheos salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$16.95 / *GF

Eggs Benedict

choice of canadian bacon or spinach + tomatoes,
hollandaise, toasted english muffin, choice of
skillet potatoes, jasmine rice or fresh fruit
\$17.50

“Pizza” Scramble

zoe’s salami, marinara, mozzarella, parmesan, herb
croutons, choice of skillet potatoes, jasmine rice or
fresh fruit, choice of mini muffin, scone or toast
\$16.95

Lo’s Scramble

fresh spinach, tomatoes, sautéed mushrooms,
caramelized onions, sonoma jack, sour cream,
choice of skillet potatoes, jasmine rice, or fresh fruit,
choice of mini muffin, scone or toast
\$16.50 / *GF, V

BAT Scramble

hobbs’ applewood-smoked bacon, avocado, tomato,
sonoma jack, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$16.95 / *GF



GOOD AFTERNOON

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

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 + Green Goddess Salad

lemon-herb roasted chicken, avocado, cara cara
oranges, radish, marinated shallots, feta, toasted
pepitas, mixed organic greens, green goddess
dressing
\$17.50 / *GF

Fried Chicken Sandwich

crispy fried chicken breast, creamy jalapeño cole
slaw, toasted brioche bun, house pickles, french fries
or mixed organic greens (add \$1)
\$17.50

Prime Rib French Dip Sandwich

slow-roasted prime rib, caramelized onion jam,
jarlsberg, horseradish aioli, au jus, toasted panorama
torpedo roll, house pickles, french fries or mixed
organic greens (add \$1)
\$22

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)

Chicken Okasan (“Mom’s Chicken”)

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

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SIDES
&
ADDITIONS

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Seasonal Fruit
\$6.95 cup; \$11.50 plate

Skillet Potatoes
\$4.50

French Fries
\$4.95

Jasmine or Spanish Rice
\$3.95

One Griddlecake
plain, daily special,
blueberry-lemon, or
chocolate chip
\$6.95

Toast or English Muffin
\$2.50 (*GF toast \$3.50)

Eggs
\$3.50 one
\$6.95 two

Side of Meat
Choice of Hobbs’
Honey-Baked Ham,
Applewood-Smoked Bacon
or Chicken-Apple Sausage
\$5.95

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

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

—
*V Vegetarian item.

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BRUNCH  
— BEVVIES —

Peruse our bar menu  
for a selection of  
beer, wine and  
morning classics to  
ease into your day



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COFFEE & TEA

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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

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ADDITIONS

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Shot of Espresso \$1

Shot of Le Monin Syrup 75¢  
vanilla, caramel or hazelnut

Milk Substitute 75¢  
soy, almond or oat

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JUICE & SODA

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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