

LUNCH

JANUARY 10 TO 26



STARTERS

Soup of the Day

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

Crab + Avocado Mini Tostada

crisp corn tortilla, dungeness crab, avocado, cabbage + radish slaw, lime, cilantro
\$15.50

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

Harvest Chopped Salad

turkey breast, roasted butternut squash, fuji apples, dried cranberries, toasted sunflower seeds, skyhill farms chèvre, baby kale, organic greens, maple + apple cider vinaigrette
\$18.50 / *GF, V OPTION

Grilled Flank Steak Tostada

crisp corn tortilla, black bean spread, shredded lettuce, pickled red onion, crema, avocado, queso fresco, roasted tomato + chipotle salsa
\$18.50 / *GF

Roasted Salmon Cobb Salad

roasted salmon filet, hobbs’ bacon, toybox tomatoes, avocado, hard-boiled egg, crumbled shaft’s blue vein, shredded romaine hearts, iceberg, choice of sherry-dijon or blue cheese dressing
\$22 / *GF



SANDWICHES

Crispy Chicken + Chimichurri Sandwich

panko-crusted chicken, chimichurri, marinated peppers, provolone, arugula, garlic aioli, toasted ciabatta, house pickles, french fries or mixed organic greens (add \$1)
\$17.50

Philly Cheesesteak Sandwich

thinly sliced bn ranch chuck roast, caramelized sweet peppers, onions, cheddar cheese sauce, toasted panorama torpedo roll, house pickles, french fries or mixed organic greens (add \$1)
\$18.95

Roasted Cauliflower Toast

roasted cauliflower, gruyère, mascarpone, chives, parmigiano reggiano, griddled acme pain au levain, french fries or mixed organic greens (add \$1)
\$16.95 / *V

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

Roast Turkey Pot Pie

carrots, peas, onions, potato, herbs, cream sauce, puff pastry topping, side mixed greens
\$18.50

Chicken Okasan “Mom’s Chicken”

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

Chinese Sausage Fried Rice

lap cheong, 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