

BRUNCH

APRIL 27 TO MAY 12



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

Apple Streusel Griddlecakes

caramelized apple, streusel topping, cinnamon 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 Chicken + Green Chile Hash

sweet potatoes, yukon gold potatoes, green chilies, carrots, onions, two eggs, choice of mini muffin, scone or toast
\$17.95 / *GF

Chinese Sausage Fried Rice

lap cheong, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit
\$17.50

Wild Mushroom + Creamy Polenta Bowl

roasted wild mushrooms, braised greens, roasted cherry tomatoes, onions, white wine, goat cheese, parmesan polenta, balsamic reduction, two eggs
\$17.50 / *GF, V

Short Rib Bibimbap

slow-braised boneless short rib, marinated cucumber, shiitake mushrooms, carrots, bean sprouts, spinach gomaae, kimchi, gochujang, jasmine rice, two eggs
\$18.50

Huevos Rancheros

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

Classic Benedict or Eggs Florentine

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

Joe's Scramble

ground beef, mushrooms, fresh spinach, onions, parmesan, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast
\$17.50 / *GF

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

jumbo prawns, 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

Fried Chicken + Watermelon Salad

cucumber, avocado, valbreso feta, cherry tomatoes, marinated shallots, watermelon radish, mixed organic sonoma greens, buttermilk ranch dressing
\$18.50

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)

Comforts Meatloaf Sandwich

our popular meatloaf, bbq tomato sauce, crispy onion strings, creamy cole slaw, toasted brioche bun, french fries or mixed organic greens (add \$1)
\$18.50

Wild True Cod Fish Tacos

panko-crusted, flash-fried cod, creamy jalapeño cole slaw, salsa fresca, corn tortillas, spanish rice, black bean + corn salad
\$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

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SIDES & ADDITIONS

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

*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.



BRUNCH - BEVVIES -

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



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