

# LUNCH

APRIL 24 TO MAY 10



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

### Roasted Shrimp "Ceviche" Tostada

garlic-roasted shrimp, mango, avocado, onions, watermelon radish, lime, chili, cilantro, lime crema, crisp corn tortilla

\$15.50 / \*GF

### 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

### Fried Chicken + Watermelon Salad

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

\$18.50

### Roasted Salmon Niçoise

roasted salmon filet, roasted marble potatoes, haricots verts, roasted cherry tomatoes, jammy eggs, mixed olives, fried capers, valbreso feta, mixed organic greens, sherry-dijon vinaigrette

\$20 / \*GF

### Mediterranean Falafel Bowl

chickpea falafel, quinoa tabbouleh, hummus, tzatziki, valbreso feta, kalamata olives, marinated shallots, baby kale, spinach, tahini-lemon vinaigrette

\$17.50 (add grilled chicken, \$5) / \*GF



## SANDWICHES

### 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

### Chicken Parmesan Sandwich

panko + parmesan-crusted chicken breast, creamy tomato sauce, mozzarella, arugula, garlic + basil aioli, griddled panorama torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)

\$17.95

### Tofu Okasan Banh Mi Sandwich

panko-crusted tofu, teriyaki, pickled carrots, daikon, jalapeño, cucumber, cilantro, mixed greens, hoisin-sriracha aioli, toasted french baguette, 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

### 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

### "Mee Goreng" Indonesian Fried Noodles

rice noodles, shrimp, chicken, fried tofu, potato, tomato, cabbage, bean sprouts, fried shallots, lime, cilantro, slightly sweet tomato-soy-chili sauce

\$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

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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



## 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



## 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