

LUNCH

APRIL 3 TO 19



STARTERS

Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

Griddled Corn Cake + Wild Shrimp

griddled corn cake, fresh corn, scallions, topped w/ sautéed shrimp, corn + avocado salsa, chipotle crema

\$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

roast 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

Tex-Mex Taco Salad

bn ranch ground beef, grilled corn, black beans, tomatoes, avocado, cheddar, crushed tortilla chips, shredded iceberg, romaine, chipotle-thousand island dressing

\$18.50

/ *GF

Roast Salmon + Lentil Salad

roasted beets, asian pear, marinated shallots, skyhill farms chèvre, mixed organic sonoma greens, sherry-dijon vinaigrette

\$20

/ *GF



SANDWICHES

Fried Chicken Sandwich

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

\$18.95

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

Roast Chicken Enchiladas

roast chicken, corn, caramelized onions, sonoma jack, tomatillo salsa, crema, queso fresco, radish, cilantro, corn tortillas, spanish rice, black bean + corn salad

\$18.50

/ *GF

Asian Turkey Lettuce Cups

ground turkey, glass noodles, shiitake mushrooms, carrots, water chestnut, scallions, iceberg cups, sweet-chili hoisin dipping sauce, jasmine rice, marinated cucumber, carrot + shallot salad

\$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

Chicken Adobo Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, fried garlic, 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