

LUNCH

MAY 15 TO 31



STARTERS

Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

Spring Vegetable Crostone

whipped ricotta, sautéed asparagus, english peas, fava, leeks, mint-artichoke gremolata, basil, griddled acme pain au levain

\$9.95

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 Cobb Salad

hobbs' bacon, cherry tomatoes, hard-boiled egg, avocado, marinated shallots, pt. reyes blue vein, iceberg, romaine, buttermilk ranch dressing

\$18.50

Grilled Flank Steak Tostada

crisp corn tortilla, black bean spread, shredded lettuce, marinated + grilled flank steak, queso fresco, avocado, pickled onions, roasted tomato-chipotle salsa, crema, cilantro

\$18.50

/ *GF

Summer Panzanella

torn sourdough croutons, cherry tomatoes, feta, cucumber, watermelon, shallots, basil, arugula, red wine vinaigrette

\$16.95 (add grilled chicken, \$5)

/ *V



SANDWICHES

Short Rib Sandwich

slow-braised short rib, balsamic onion + fig jam, havarti, horseradish aioli, onion rings, arugula, toasted brioche bun, french fries or mixed organic greens (add \$1)

\$19.95

Fried Shrimp Po' Boy

cornmeal-crusting shrimp, shredded iceberg, tomatoes, red onions, house pickles, remoulade, griddled panorama torpedo roll, french fries, or mixed organic greens (add \$1)

\$20

Griddled Apple + Brie Sandwich

fig jam, caramelized onions, arugula, griddled acme pain au levain, french fries or mixed organic greens (add \$1)

\$17.50

/ *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

Roasted Teriyaki Salmon Bento

teriyaki-marinated salmon filet, spinach gomaae (spinach w/ sesame dressing), marinated cucumber, carrot + shallot salad, jasmine rice

\$22

Spring Vegetable Quiche

asparagus, spinach, sautéed mushrooms, leeks, pt. reyes toma, flaky pastry crust, mixed organic sonoma greens

\$16.95

Chicken Okasan "Mom's Chicken"

panko-crusting chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables

\$17.50

Roast Pork Fried Rice

housemade char siu, 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