

LUNCH

OCTOBER 30 TO NOVEMBER 15



STARTERS

Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

Butternut Squash Soup + Goat Cheese "Croutons"

roasted butternut squash, diced pear, balsamic reduction, panko-crusted goat cheese

\$12.50 / *V

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce

\$10.95 / *GF

\$17.95 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

Fall Harvest Salad

roast turkey, roasted butternut squash, fuji apples, dried cranberries, toasted pepitas, sky hill farms chèvre, baby kale, apple cider-maple vinaigrette, mixed organic greens

\$18.50 / *GF

Roast Salmon + Lentil Salad

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

\$22 / *GF

Italian Chopped Salad

zoe's salami, artichoke hearts, garbanzo beans, sun-dried tomatoes, cucumber, marinated shallots, mozzarella, provolone, shredded iceberg, romaine, red wine vinaigrette

\$18.50 / *GF



SANDWICHES

Fried Chicken Sandwich

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

\$18.50

Short Rib Sandwich

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

\$19.95

Winter Vegetable Frittata Sandwich

roasted winter squash, wild mushrooms, leeks, goat cheese, cherry tomato confit, arugula, basil aioli, toasted ciabatta, french fries or mixed organic greens (add \$1)

\$17.95 / *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

Chicken Pot Pie

roast chicken, carrots, english peas, potatoes, onions, cream, fresh herbs, topped w/ flaky pastry, served w/ organic sonoma mixed greens salad

\$19.95

Wor Won Ton Soup

housemade pork + shrimp wontons, egg noodles, house char siu, bok choy, shiitake mushrooms, carrots, rich aromatic broth

\$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

Bacon Fried Rice

hobbs' bacon, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$17.95

BAT Scramble

Hobbs' applewood-smoked bacon, avocado, tomato, Sonoma jack, french fries or mixed organic greens

\$17.50 / *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
Sky Hill 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
- 20% gratuity added to parties of five or more