

LUNCH

NOVEMBER 20 TO DECEMBER 6



STARTERS

Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

Roasted Pear + Prosciutto Salad

assorted chicories, shaft's blue vein cheese, balsamic reduction, toasted pine nuts

\$12.95 / *GF, 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

Fried Chicken + Citrus Salad

blood orange, avocado, shaved marinated fennel, toasted pepitas, mixed chicories, organic greens, 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

\$18.95 / *GF

Winter Squash + Quinoa Salad

roasted brussels sprouts, maple-glazed roasted winter squash, roasted cauliflower, fuji apple, quinoa, dried cranberries, toasted pecans, baby kale, mixed organic greens, apple cider-dijon vinaigrette

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



SANDWICHES

Roast Pork Banh Mi Sandwich

slow-braised pork shoulder, hoisin, marinated daikon, carrots, cucumber, jalapeño, cilantro, sriracha-hoisin aioli, toasted torpedo bun, house pickles, french fries or mixed organic greens (add \$1)

\$18.50

Ultimate Thanksgiving Sandwich

roast turkey in pan gravy, crispy stuffing, whipped yams, cranberry sauce, griddled sourdough, french fries or mixed organic greens (add \$1)

\$18.50

Eggplant Parmesan Sandwich

panko-crust ed eggplant, marinara, parmesan, mozzarella, arugula, pesto 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

Wild True Cod Fish Tacos

panko-crust ed, flash-fried cod, creamy jalapeño cole slaw, chipotle crema, salsa fresca, griddled corn tortillas, spanish rice, black bean + corn salad

\$20

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-crust ed 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