



Nourishing Hope is our comprehensive food services program at City of Hope. Inspired by Founder Samuel Golter's vision, we integrate nutrition and holistic wellness into our patient care, emphasizing the importance of nourishing both the body and soul. At 1913 Restaurant & Bar we offer Progressive American Cuisine for our patients and guests, so they may enjoy clean, fresh, wholesome, nutrient-rich, organic foods, locally sourced to enhance the exquisite flavors of Chef's featured offerings. Scan QR Code to learn more about this impactful initiative.



LUNCH

FALL 2024

DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 8/9

Soup Du Jour
chef's daily soup

Fallbrook Pumpkin Soup
Crème Fraîche, spiced pepitas **vg**

SALADS

Lantern Salad | 15

herb-marinated fresh ABF chicken breast, Anjou pear, haricot verts, sweet baby gem red and yellow bell pepper, crispy wonton, honey-citrus dressing

Backyard BBQ Ranch | 17

crispy, fresh ABF chicken breast
avocado, slow-cooked black beans
grape tomato, hot house cucumber
sweet roasted corn, onion rings

Buddha | 16

herb-marinated fresh ABF chicken breast
Thai lettuce mix, crisp carrots, arugula
tomato, hot house cucumber
Udon noodles, black sesame seeds
wonton strips, spicy sesame dressing **s**

Spicy Thai Beef | 15

Banh-marinated sliced CAB short rib
romaine, Napa cabbage, cucumber
grape tomato, cilantro, toasted rice
spicy Thai dressing
(no dressing on the side) **s**

Pecan Encrusted Salmon | 17

fresh wild-caught salmon, pecans
roasted Brussels sprouts, chopped
uncured hickory bacon, red apple, Anjou
pear, cranberries, cheddar, POM
vinaigrette **gf**

Cobb | 13

herb-marinated fresh ABF chicken breast, uncured bacon, egg, avocado, Gorgonzola
grape tomato, buttermilk ranch **gf**

Caesar | 8

baby gem, pepitas, rustic batard crouton

add a protein

herb-marinated fresh ABF chicken breast 8 | blackened fresh wild-caught salmon 10 | grilled tofu 5

SANDWICHES

choice of organic side salad, skinny fries, or fresh fruit

Maui Blackened Mahi-Mahi | 17

fresh wild-caught mahi mahi, papaya slaw, tartar sauce, pineapple-mango salsa
onion ring, brioche bun

Prime Rib French Dip | 24

horseradish sauce, arugula, caramelized onions, rustic batard, au jus

Mountain Burger | 16

hand-formed signature blend of CAB sirloin, brisket & chuck house-made patty uncured bacon, Swiss, sharp cheddar tomato, iceberg, caramelized onions remoulade, brioche bun

Chicken & Avocado | 16

herb-marinated fresh ABF chicken breast uncured bacon, Swiss, tomato, iceberg lemon aioli, sourdough

The Cuban | 16

braised mojo ajo pork, uncured hickory ham, pickle chips, sando sauce, Swiss pan Cubano

Focaccia alla Venice | 16

roasted ABF turkey breast, prosciutto di Parma, burrata, sun-dried tomato pesto heirloom tomato, baby arugula, focaccia

Muffuletta | 17

mortadella, salami, hickory ham slow-roasted fresh ABF turkey, provolone olive salad, tomato, Mama Mia dressing rustic batard

Roasted Vegetable | 15

burrata, portobello, eggplant, zucchini yellow squash, red onion, arugula almond romesco sauce **veg, s**

Picnic Tuna | 14

wild-caught albacore, Havarti, red onion cornichon, green leaf, toasted sourdough

THE BOWL

Spicy Rainbow Salmon | 16

fresh wild-caught Scottish salmon (sashimi style or cooked miso), avocado, mango, edamame marinated red onions, carrots, cucumber, red Fresno peppers, togarashi aioli forbidden rice, black sesame seeds **s**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy

A 20% service charge will be added to parties of 6 or more guests.
This charge is not a gratuity and will be distributed directly to our team members.

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Thoi Trinh, F&B Director | Adam Ha, F&B Manager
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations

