



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

WINTER 2024

DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Toscana Ribollita
navy beans, diced tomato, rainbow
Swiss chard, Parmesan, croutons **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 | 14

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

Shrimp and Bacon Club | 19

wild caught Mexican U-12 shrimp, uncured hickory bacon, garlic aioli, remoulade tomato, baby gem, toasted sourdough

Prime Rib French Dip | 24

*horseradish mayo, baby arugula
caramelized onions, rustic batard, au jus*

Mountain Burger | 17

*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 | 17

*herb-marinated fresh ABF chicken breast
uncured bacon, Swiss, tomato, baby gem
garlic aioli, sourdough*

The Cuban | 16

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

Focaccia alla Venice | 17

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

Iberico Caesar Sandwich | 19

*grilled herb-marinated fresh ABF chicken
breast, prosciutto di Parma, tomato
provolone, red onion, baby gem
artisan croutons, French baguette*

Eggplant Parmigiana | 16

*crispy eggplant, panko breadcrumbs
roasted red bell pepper sauce
fresh mozzarella, Fontina, focaccia **veg***

Picnic Tuna Sandwich | 16

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

BOWL

Spicy Rainbow Salmon | 17

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

PASTA

Chicken Tagliatelle & Sun-Dried Tomato | 16

fresh ABF chicken breast, asparagus, roasted garlic purée, Parmesan, cream

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 | Yadir 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

