

DINNER

SUMMER 2024
DAILY 4 - 9 PM



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 and tastes of Chef's featured offerings. Scan the QR code to learn more about this impactful initiative.



SOUPS

cup/bowl

Soup Du Jour | 6/8
chef's daily soup

Aztec Vegetable | 6/8
fresh corn, black beans, squash
zucchini, tortilla chips **v**

SALADS

Chinois | 15

herb-marinated fresh ABF chicken breast, mango, red and yellow peppers, edamame haricot vert, sugar snap peas, Mandarin oranges, toasted almonds, crispy wonton crisp rice sticks, black sesame seeds, plum vinaigrette

Backyard BBQ Ranch | 15

*herb-marinated 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 | 16

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

Salmon Niçoise | 16

*fresh wild-caught salmon, egg, haricot vert
herbed fingerlings, baby spinach, tomato
French radish, red onion, olives, croutons
champagne dressing **gf (no croutons)***

Cobb | 15

*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

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



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





SMALL PLATES

Tacos Nochis | 15

CAB slow-braised short rib, queso fresco, pickled, red onions, cilantro, esquite
sabrosura-avocado sauce **s**

Guacamole Fresco | 15

red onion, serrano's asados, cilantro, tomato, French radish, queso fresco, pepitas
house-made tortilla chips **veg, s**

Midnight Spring Rolls | 14

Japanese chives, chayote, glass noodles, cremini, tofu, sweet chili sauce **veg**

Southern Fried Chicken Sliders | 14

Hand-breaded fresh ABF chicken thigh, spicy mayo slaw, dill pickle, brioche bun **s**

Kobe Sliders | 16

Wagyu, uncured bacon, caramelized onions, iceberg, cornichons, Calabrian ketchup, Swiss

ENTRÉES

Miso Salmon | 29

fresh wild-caught salmon, organic miso glaze, forbidden rice, lemon sauce spinach, arugula
asparagus, green onion

Bronzed Seared Scallops | 34

wild-caught U-10 dry pack scallops, pancetta
rainbow chard, asparagus, edamame
carrot & bell pepper compote **gf, s**

Manhattan Steak | 40

8oz Prime New York, Mâitre d' butter
Madeira glaze, asparagus, Yukon puree **gf**

Whistle Stop Chop | 29

10oz Oregon Hill frenched pork chop
bourbon peach sauce, seasonal succotash
Yukon puree **gf**

Jambalaya | 25

herb-marinated fresh ABF chicken breast,
wild-caught Mexican shrimp, andouille
red & yellow peppers, red onion
Jasmine rice, Cajun butter **gf, s**

Casablanca | 26

herb-marinated fresh ABF chicken breast
cremini, asparagus, mozzarella, fontina
madeira, Yukon puree

Bucatini al' 'Carbonara' | 24

pancetta, uncured bacon, English peas
roasted garlic puree, cream

Four Cheese | 23

Pecorino Romano, Fontina, mozzarella
ricotta, basil, penne, marinara **veg**

Bravas Enchiladas | 21

fresh sweet corn, poblano, spinach, yellow
squash, zucchini, tortilla sauce, turtle beans
cilantro rice, Chihuahua cheese **veg, 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.