



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

SPRING 2025
DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Potato-Leek
Yukon gold, spring leeks **vg**

SALADS

Lantern Salad | 16

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

BBQ Ranch Chicken | 17

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

Boston Bibb | 18

uncured-hickory bacon, Bosc pear, roasted red & golden beets, candied pecans haricots vert, Danish blue, honey-cilantro dressing **gf**

Blackened New York Salad | 22

blackened 28-day aged prime New York crisp romaine, Danish blue, hot house cucumber, grape tomato, pickled red onion, chipotle-blue cheese vinaigrette

Citrus Salmon Salad | 19

citrus-marinated fresh wild-caught salmon baby spinach, avocado, grape tomato, hot house cucumber, red & yellow bell pepper hard-boiled egg, kumquat-white balsamic vinaigrette **gf**

Cobb | 16

herb-marinated fresh ABF chicken breast, avocado, uncured-hickory bacon, hard-boiled egg hot house cucumber, Gorgonzola, grape tomato, buttermilk ranch **gf**

Caesar | 9

hearts of romaine, crouton, Parmesan

add a protein

fresh ABF chicken breast **9** | fresh wild-caught salmon **10**
blackened New York **12** | grilled tofu **5**

SANDWICHES

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

Blackened Halibut Sandwich | 21

fresh wild-caught Alaskan halibut, red cabbage-apple slaw
'tobacco' onions, remoulade, toasted brioche bun

Prime Rib French Dip | 26

horseradish mayo, baby arugula, melted provolone, caramelized onions, toasted rustic batard, au jus

Briskin Club | 17

slow-roasted fresh ABF turkey breast uncured-hickory bacon, avocado, vine-ripened tomato, Havarti, bibb lettuce roasted garlic aioli, toasted sourdough

Turkey Reuben | 16

slow-roasted fresh ABF turkey breast sliced thin, red cabbage-apple coleslaw melted Swiss, thousand island dressing toasted squaw

Mediterranean Vegetable Panini | 15

dill-lemon marinated zucchini, yellow squash, portobello, red onion, feta arugula, roasted garlic-lemon aioli pressed baguette **veg**

Mountain Burger | 17

hand-formed patty of our signature blend of CAB sirloin, brisket & chuck, uncured-hickory bacon, Tillamook sharp cheddar Swiss cheese, vine-ripened tomato, bibb lettuce, 'tobacco' onions, remoulade toasted brioche bun

Chicken & Avocado | 18

herb-marinated fresh ABF chicken breast uncured-hickory bacon, melted Swiss, vine-ripened tomato, baby gem, garlic aioli toasted sourdough

The Cuban | 16

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

Picnic Tuna Sandwich | 16

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

PASTA

Chicken Tagliatelle & Sun-Dried Tomato | 17

sautéed fresh ABF chicken breast, sun-dried roma tomato, asparagus marinara sauce roasted garlic purée, Parmesan, cream

BOWLS

Ahi Tuna Bowl | 21

fresh wild-caught Hawaiian ahi poké avocado, mango, edamame, pickled red onions, carrots, hot house cucumber Fresno peppers, togarashi aioli, forbidden rice black sesame seeds **s**

SoCal Chicken Bowl | 16

cumin-roasted fresh ABF chicken breast avocado, hot house cucumber, chopped tomato, green onion, roasted corn, black beans, tortilla strips, cilantro, chipotle-garlic aioli, cilantro-lime rice **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.