



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, organic foods, locally sourced to enhance the exquisite flavors of Chef's featured offerings. Scan QR Code to learn more about this impactful initiative.



DINNER

FALL 2026

DAILY 4 PM - 9 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Parsnip and Almond
parsnip, almonds, crispy onions, dried cranberries **veg**

SALADS

Spanish Octopus Salad | 24
grilled octopus, cannellini beans, arugula pesto, romesco

Salmon Caesar | 21
fresh Atlantic salmon, radicchio hearts of romaine, Parmesan crisps and shavings red "sweety drop" peppers, croutons Caesar dressing

Lantern Salad | 17

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

Insalata de Stagione | 6
baby mixed greens, grape tomato, carrots hot house cucumber, white-balsamic vinaigrette **v**

Spinach Salad | 7
baby spinach, dried cranberries, apple candied nuts, red onion, blood orange vinaigrette **veg**

Caesar | 9
hearts of romaine, croutons, Parmesan, Caesar dressing

add a protein
fresh ABF chicken breast **9** | fresh Atlantic salmon **10** | grilled tofu **5**

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.

SMALL PLATES

Maryland Style Crab Cake | 18

jumbo lump crab, remoulade, shallot, chives **s**

Tomato and Olive Bruschetta | 9

toasted baguette, tomato, mixed olives, garlic, Parmesan **veg, s**

Charcuterie | shared 26

thinly sliced prosciutto di Parma, smoked salami, assorted imported cheeses, dried fruits
candied nuts, assorted fruit jams, toasted rustic batard crostini

Fall Hummus | 11/14

chickpeas, cayenne, French radish, kalamata olives, red onion, beets, pita chips **veg, s**

Roasted Broccolini | 12

broccolini, chili flakes, honey, seasoned breadcrumbs **veg, s**

Mixed Mushrooms | 12

shitake, shimeji, button, king oyster, cremini mushrooms, butter, grilled sourdough **veg**

PASTA | RISOTTO

Lasagna Bowl | 27

pasta sheet, roasted root vegetables, ricotta
Parmesan, mozzarella, basil, marinara **veg**

Tagliatelle alla Bolognese | 21

CAB ground chuck, pork sausage, Parmesan
crushed tomato, English peas, garlic basil &
white wine, tagliatelle pasta

Four Cheese Lobster Gnocchi | 36

homemade potato gnocchi, cheddar, Swiss
Gouda, Parmesan, cream, lobster chives

Seafood Risotto | 38

Atlantic salmon, shrimp, Spanish octopus
shallots pumpkin

ENTRÉES

Delmonico Pork Chop | 29

grilled pork chop, cranberry apple sauce, brussels sprouts, roasted root vegetables

Atlantic Salmon | 32

fresh Atlantic salmon, rice pilaf, broccolini
sweet potato, soy ginger glazed pearl
onions **gf**

Swordfish | 32

grilled swordfish steak, roasted potatoes
grape tomatoes, gremolata

Controfiletto | 45

12oz New York strip, glazed baby carrots
Yukon puree, red wine reduction

Filete de Manzo | 41

8 oz beef tenderloin, garlic-Yukon puree
baby carrots, pearl onions, peppercorn
sauce **gf**

Jidori Chicken | 32

fresh semi-boneless, cream, mixed
mushrooms, rice pilaf **gf**

Italian Curry | 24

chickpeas, mixed mushrooms, baby carrots
tomatoes, coconut milk, curry spices **v, s, gf**