



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.



LUNCH

FALL 2026
DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

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

SALADS

**item available in half or full portion*

Lantern Salad | 14/17*

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

BBQ Ranch Chicken | 18

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

Roasted Vegetable Salad | 10/15*

yams, beets, red onion, baby carrots, pepitas, mixed baby greens, maple vinaigrette **veg, gf**

Flank Steak Salad | 23

flank steak cooked medium, pepitas, pickled red onion, cucumber, grape tomatoes, queso fresco, chile de arbol vinaigrette **gf, s**

Crab and Orange Salad | 23

jumbo lump crab, orange, fennel, arugula, croutons, blood orange vinaigrette

Cobb | 14/17*

herb-marinated fresh ABF chicken breast, applewood smoked bacon, hard-boiled egg, avocado, grape tomato, Gorgonzola, buttermilk ranch **gf**

Caesar | 9/13*

hearts of romaine, croutons, Parmesan, Caesar dressing

add a protein

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

SANDWICHES

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

**item available in half or full portion*

Blackened Salmon Sandwich | 19

Atlantic salmon, red cabbage-apple slaw, tobacco onions, remoulade, brioche bun **s**

Steak Sandwich | 24

slow-roasted prime rib, pepper jack cheese
pickled red onion, tomatoes, chile de arbol
mayo, rustic Batard **s**

Chicken Caesar Sandwich | 18

breaded chicken breast, romaine, Caesar
dressing, mayonnaise, baguette

Portobello-Focaccia Panini | 12/16*

portobello, roasted peppers, onions
mozzarella, arugula, sundried tomato pesto
veg

Italian Meatloaf | 18

Parmesan, marinara, arugula, provolone
brioche bun

Mountain Burger | 18

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

Briskin Club | 18

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

Tuna Salad Sandwich | 18

tuna, cranberries, apples, butter lettuce
pepper jack, rustic Batard

PASTA

Tagliatelle alla Bolognese | 21

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

Fall Penne | 18

pumpkin, butternut squash, sage
pepitas, Parmesan **veg**

BOWLS

Salmon Harvest Bowl | 20

Atlantic salmon, quinoa, Brussels sprouts
romaine, tomatoes, yams, passionfruit
vinaigrette

Autumn Chicken Bowl | 18

pan-seared chicken breast, cranberries
bacon, roasted root vegetables, rice pilaf
almonds, gouda sauce **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.