

BREAKFAST

Build Your Own Omelet | 14
choose 3: applewood smoked bacon, turkey sausage
mushroom, cheddar, Swiss, bell peppers, spinach
grape tomato, or red onion
choice of hash browns or fresh fruit **gf**

Nourishing Hope Sun Rise | 12
two eggs any style with applewood smoked bacon or
turkey sausage hash browns, toast

Buttermilk Pancakes | 7
two classic buttermilk pancakes served with butter and
agave syrup **veg**

Johnny Cake Pancakes | 10
cornmeal, buttermilk, honey butter **veg**

1913 Breakfast Burrito | 14
Scrambled eggs, hash browns, cheddar cheese, chipotle
aioli, choice of bacon or turkey sausage **s**

Breakfast Sandwich | 11
egg patty, choice of applewood smoked bacon or turkey
sausage, cheddar cheese, mayo, English muffin
choice of hash browns or fresh-cut fruit

Corned Beef Hash | 14
corned beef, over-easy egg, bell peppers, onion, spinach
cheddar cheese, quinoa, hash browns

Huevos Rancheros | 14
two eggs cooked any style, lightly fried corn tortilla, red
tomatillo salsa, ham, black beans, hash browns **gf, s**

Breakfast Muesli | 10
granola, berries, Granny Smith apples, choice of oatmeal
or plain Greek yogurt **veg**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



BREAKFAST FALL 2026

MONDAY - FRIDAY 7 - 11 AM
SATURDAY & SUNDAY 9 - 11 AM

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 the QR code to learn more about this impactful initiative.



Pumpkin French Toast | 14
pumpkin, cream cheese, spiced whipped cream **veg**

A 20% mandatory 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.



Juan Escamilla, Chef de Cuisine
David Montenegro | Yadira Landin, Sous Chef
Ricardo Gonzalez, Assistant Manager Food & Beverage
Karent Figueroa CEC, CCA - Executive Chef



EGGS, YOUR WAY

all eggs are cage-free

One for 3 | Two for 4 | Three for 5

A LA CARTE SIDES

Applewood Smoked Bacon | Two for 4
Nitrate-Free Turkey Sausage | Two for 3
Spinach & Quinoa Hash Browns | 5

COLD BEVERAGES

all smoothies are made to order

Pumpkin Pie Smoothie | 7
pumpkin, Greek yogurt, oats, almond milk
agave

Cranberry Walnut Smoothie | 7
cranberry, green apple, Greek yogurt, walnut
agave

Lean and Green Smoothie | 7
kale, ginger, pear, Greek yogurt, orange juice

Banana Berry Smoothie | 7
banana, blueberry, blackberry, strawberry, oat
milk, orange juice

HOT BEVERAGES

all hot beverages are made to order

Hot Tea | 4
Americano | 4
Drip Coffee | 4
Espresso | 4
Latte | 7
Cappuccino | 7