



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.



DINNER

FALL 2024

DAILY 4 PM - 9 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Fallbrook Pumpkin Soup
Crème Fraîche, spiced pepitas **vg**

SALADS

Lantern Salad | 16

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

Backyard BBQ Ranch | 17

crispy 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 | 18

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

Pecan Encrusted Salmon | 18

fresh wild-caught salmon, roasted Brussels
sprouts, chopped uncured hickory bacon
red apple, Anjou pear, cranberries
cheddar, POM vinaigrette **gf**

Cobb | 15

herb-marinated fresh ABF chicken breast, uncured bacon, egg, avocado, Gorgonzola
grape tomato, buttermilk ranch **gf**

Caesar | 10

baby gem, pepitas, rustic batard crouton

add a protein

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

SMALL PLATES

Tacos Nochis | 15

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

Guacamole Fresco | 16

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

Midnight Spring Rolls | 14

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

Kobe Sliders | 16

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

Coastal Calamari | 17

coconut milk-marinated, tempura, red Fresno, spicy aioli **s**

ENTRÉES

Miso Salmon | 29

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

Bronzed Seared Scallops | 43

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

Kalbi Steak | 35

7 oz CAB hanger tenderloin steak, shiitake
tempura asparagus, red onion, snap peas
cilantro, Jasmine rice, wasabi pesto
soy-garlic steak sauce

Glazed Pork | 34

pan-seared, roasted 8 oz all natural pork
tenderloin, Swiss chard, spinach, asparagus
chive-red skin puree, apricot glaze

Cajun Chicken Pasta | 26

fresh ABF crispy chicken breast, andouille
sausage, shiitake, red and yellow bell pepper
Parmesan, farfalle, Cajun butter & cream

Casablanca | 26

herb-marinated fresh ABF chicken breast
mozzarella, fontina, shiitake, asparagus
chive-red skin puree, madeira

Bucatini alla '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

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



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

