



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

SUMMER 2025
DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Watermelon Gazpacho
yellow watermelon, cilantro **vg, gf**
add jumbo lump crab | 6

SALADS

Lantern Salad | 14/17
herb-marinated fresh ABF chicken breast, Asian pear, haricots vert, sweet baby gem
red and yellow bell pepper, crispy wonton, honey-citrus dressing

BBQ Ranch Chicken | 18
crispy fresh ABF chicken breast, avocado
slow-cooked black beans, grape tomato
hot house cucumber, sweet roasted corn
'tobacco' onions

Strawberries & Spinach | 12/15
baby spinach, sliced strawberries, uncured-
hickory bacon, hot house cucumber
candied pecans, feta, honey-cilantro
dressing **gf**

Blackened New York Salad | 26
blackened 28-day aged prime New York
crisp romaine, Danish blue, hot house
cucumber, grape tomato, pickled red
onion, chipotle-blue cheese vinaigrette

Ahi Tataki Salad | 26
sesame encrusted fresh wild-caught
Hawaiian ahi, baby mixed greens, avocado
hot house cucumber, red & yellow bell
pepper, pickled ginger, wonton crisps
wasabi-kumquat vinaigrette **gf**

Cobb | 14/17
herb-marinated fresh ABF chicken breast, avocado, uncured-hickory bacon, hard-boiled egg
hot house cucumber, Gorgonzola, grape tomato, buttermilk ranch **gf**

Caesar | 9/13
hearts of romaine, crouton, Parmesan

add a protein
fresh ABF chicken breast 9 | fresh wild-caught salmon 10 | 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

White Russian | 21/29

slow-roasted, shaved CAB prime rib
uncured-hickory bacon, melted provolone
horseradish cream, baby arugula, toasted
rustic batard

Briskin Club | 18

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

Caprese Panini | 12/16

fresh mozzarella, heirloom tomato, fresh
basil, bibb lettuce, basil oil, pressed
baguette **veg**

Black Russian | 15/20

house-made uncured corned beef brisket
pickled red cabbage, melted Gruyere
Russian dressing, toasted squaw

Mountain Burger | 18

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

Iberian Chicken Sandwich | 19

fresh ABF chicken breast, Iberian ham
melted Manchego, vine-ripened tomato
bibb lettuce, garlic aioli, toasted rustic
batard

Ancho-Mango BBQ Pork | 14/18

slow-braised all natural BBQ pork
shoulder red cabbage-apple slaw, bibb
lettuce tomato, melted Tillamook, toasted
brioche bun

PASTA | RISOTTO

Penne con Pollo e Pomodori Secchi | 19

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

Tagliatelle alla Bolognese | 21

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

BOWLS

Ahi Tuna Bowl | 23

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.