



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

SUMMER 2025

DAILY 4 PM - 9 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

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

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**

Lantern Salad | 17

herb-marinated fresh ABF chicken breast, Asian pear, haricots vert, sweet baby gem red and yellow bell pepper, 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, cranberries, gala apple candied walnuts, red onion, blood orange vinaigrette **veg**

Caesar | 9
hearts of romaine, crouton, Parmesan

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

Spicy Thai Shrimp | shared 14

tempura battered jumbo shrimp, Japanese eggplant, sweet & spicy Thai dipping sauce

Guacamole Fresco | individual 13 / shared 21

fresh avocado, queso fresco, serrano, roma tomato, French radish, red onion
cilantro, house-made tortilla chips veg, s

Pork Belly Buns | individual 6 / shared 15

slow-braised all-natural pork belly, shallot mayo, pickled red onions, carrots
hot house cucumber, cilantro

Ahi Tataki | shared 24

sesame seared, wild-caught Hawaiian ahi, avocado, hot house cucumber, soy-ginger
pickled ginger, wasabi aioli, taro chips s

Hummus | individual 11 / shared 14

creamy hummus, heirloom tomato, feta, kalamata, kaffir lime - chili dust, taro chips gf, veg, s

Charcuterie | shared 26

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

PASTA | RISOTTO

Risotto con Tartufo Bianco | 31

Italian Arborio rice with sautéed cremini
oyster and brown button mushrooms
Parmesan vegetable stock, butter, shaved
white truffle
add CAB tenderloin pieces | 12

Tagliatelle alla Bolognese | 21

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

Risotto con Gamberi, Capesante e Salmone | 36

Italian Arborio rice with sautéed jumbo
shrimp, jumbo scallops, salmon spinach
green onion, tomato, garlic, basil
Parmesan, butter

Fusilli con Manzo e Asparagi | 27

sautéed CAB tenderloin pieces, asparagus
wild mushrooms, sun-dried roma tomato
marinara sauce, roasted garlic purée
Parmesan, cream s

ENTRÉES

Jumbo Lump Crab Encrusted Halibut | 36

fresh wild-caught Alaskan halibut encrusted with jumbo lump crab
English pea puree, Yukon gold puree, lemon-butter velouté

Salmon | 32

fresh wild-caught Canadian salmon
asparagus, green onion, fried plantain
coconut-jasmine rice, tamarind glaze
apple-curry sauce

Filet Mignon | 39

8 oz 28-day aged CAB tenderloin steak
sugar snap peas, shallot-Yukon purée
red-wine reduction

Double Cut Lamb Chop | 38

12 oz grilled Colorado lamb chops, haricots
vert, portabella, Peruvian purple purée
Marsala reduction

Chinese 5 Spice Ahi | 38

wild-caught Hawaiian ahi seared rare
shiitake & oyster mushrooms, baby bok
choy, ginger-garlic jasmine rice, kumquat
coulis

Jidori Chicken | 32

fresh Jidori boneless half chicken pan
seared, stuffed with mixed mushrooms
asparagus, herb risotto, Madeira reduction

Bravas Enchiladas | 21

Chihuahua cheese, fresh sweet corn, yellow
squash, zucchini turtle beans, cilantro-lime
rice tortilla sauce veg, s