

BREAKFAST

Build Your Own Omelet | 14
choose 3: uncured 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 uncured bacon or turkey sausage
hash browns, toast

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

Mixed Berry Pancakes | 10
summer berry compote, Chantilly cream **veg**

Chipotle Sunrise Breakfast Burrito | 14
soy chorizo, eggs, cheddar cheese, avocado, hash browns
pico de gallo, chipotle aioli **s**

Croissant Breakfast Sandwich | 14
uncured bacon, ham, scrambled egg
cheddar cheese, spinach, tomato, mayo
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

Chilaquiles | 14
red tomatillo sauce, 2 eggs any style, cotija, queso fresco
cilantro crema, fresh-made tortilla chips **gf, s**

add protein | 3
fresh ABF chicken breast or all-natural pork shoulder

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 SUMMER 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.



Peach Pie French Toast | 14
peaches, cinnamon, Chantilly 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

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

COLD BEVERAGES

all smoothies are made to order.

Sunrise Smoothie | 8
mango, peach, banana, pineapple, orange
juice, oat milk

Tropical Smoothie | 8
mango, banana, pineapple, chia seeds
almond milk

Lean and Green Smoothie | 7
Granny Smith, spinach, banana, chia seeds
pineapple, yogurt, orange juice

Banana Berry Smoothie | 7
blueberry, strawberry, banana, Greek yogurt

HOT BEVERAGES

all hot beverages are made to order

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