

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

SPRING 2025

DAILY 4 PM - 9 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour chef's daily soup

Potato-Leek Yukon gold, spring leeks vg

SALADS

Boston Bibb | 18

Boston bibb lettuce, uncured-hickory bacon, poached Bosc pear, roasted red & golden beets, candied pecans, haricots vert Danish blue, cilantro-honey dressing gf

Citrus Salmon Salad | 19

citrus-marinated fresh wild-caught salmon avocado, grape tomato, hot house cucumber, red & yellow bell pepper, hardboiled egg, kumquat-white balsamic vinaigrette gf

Lantern Salad | 16

herb-marinated fresh ABF chicken breast, Anjou 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 blackened New York 12 | grilled tofu 5

SMALL PLATES

Arancini alla Bolognese | 14

h<mark>ouse-made Bo</mark>lognese, arborio rice, saffron, marinara

Guacamole Fresco | 16

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

Pork Belly Buns | 14

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

Ahi Tartar | 22

wild-caught Hawaiian ahi, avocado, hot house cucumber, soy-ginger, sambal aioli, taro chips s

Hummus | 11

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

ENTRÉES

Miso Salmon | 32

fresh wild-caught Canadian salmon, Swiss chard, asparagus, red heirloom rice green onion, organic miso glaze, lemon sauce

Jumbo Lump Crab Stuffed Shrimp | 32

wild-caught Mexican U-12 shrimp, jumbo lump crab, sautéed broccoli, Yukon gold purée, lemon-butter velouté

Pork Chop | 28

12 oz Oregan Hill frenched pork chop shiitake, oyster & button mushrooms sautéed spinach, horseradish-Yukon gold purée, red wine reduction

Filet Mignon | 39

8 oz 28-day aged CAB tenderloin steak baby root vegetables, shallot-Yukon purée horseradish jus

Lamb Osso Bucco | 29

12 oz slow-braised lamb shank, baby carrots, saffron risotto, red wine reduction

Seared Ahi | 38

wild-caught Hawaiian ahi seared rare, enoki & oyster mushrooms, zucchini, ginger-garlic jasmine rice

Tagliatelle alla Bolognese | 21

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

Jidori Chicken | 32

fresh Jidori boneless half chicken pan seared, slow-roasted asparagus, Yukon gratin, cauliflower purée, Madeira reduction

Bravas Enchiladas | 21

Chihuahua cheese, fresh sweet corn, yellow squash, zucchini turtle beans, cilantro-lime 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.



KARENT FIGUEROA CEC, CCA - EXECUTIVE CHEF

Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef

Christian Eggerling CEC, ACE, CDM, CFPP
Executive Director of Hospitality & Culinary Operations

