

## 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**

### Strawberry Cheesecake Pancakes | 12

strawberry compote, cream cheese **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 SPRING 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.



### Blueberry Lemon French Toast | 14 wild blueberry, lemon, powdered sugar **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