



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

WINTER 2024

DAILY 4 PM - 9 PM

### SOUPS

cup/bowl | 7/9

**Soup Du Jour**  
chef's daily soup

**Toscana Ribollita**  
navy beans, diced tomato, rainbow  
Swiss chard, Parmesan, croutons **vg**

### SALADS

#### Lantern Salad | 16

herb-marinated fresh ABF chicken breast, Anjou pear, haricot verts, sweet baby gem  
red and yellow bell pepper, crispy wonton, honey-citrus dressing

#### Backyard BBQ Ranch | 17

crispy fresh ABF chicken breast  
avocado, slow-cooked black beans  
grape tomato, hot house cucumber  
sweet roasted corn, onion rings

#### Buddha | 16

herb-marinated fresh ABF chicken breast  
Thai lettuce mix, crisp carrots, arugula  
tomato, hot house cucumber  
Udon noodles, black sesame seeds  
wonton strips, spicy sesame dressing **s**

#### Spicy Thai Beef | 18

Bánh-marinated sliced CAB short rib  
romaine, Napa cabbage, cucumber  
grape tomato, cilantro, toasted rice  
spicy Thai dressing  
(no dressing on the side) **s**

#### Pecan Encrusted Salmon | 18

fresh wild-caught salmon, roasted Brussels  
sprouts, chopped uncured hickory bacon  
red apple, Anjou pear, cranberries  
cheddar, POM vinaigrette **gf**

#### Cobb | 15

herb-marinated fresh ABF chicken breast, uncured bacon, egg, avocado, Gorgonzola  
grape tomato, buttermilk ranch **gf**

#### Caesar | 10

baby gem, pepitas, rustic batard crouton

#### add a protein

herb-marinated fresh ABF chicken breast 8 | blackened fresh wild-caught salmon 10 | grilled tofu 5

## SMALL PLATES

### Tacos Nochis | 15

CAB slow-braised short rib, queso fresco, pickled red onions, cilantro, esquite  
sabrosura-avocado sauce **s**

### Guacamole Fresco | 16

queso fresco, serrano asados, tomato, French radish, red onion, pepitas, cilantro  
house-made tortilla chips **veg, s**

### Midnight Spring Rolls | 14

tofu, cremini, Japanese chives, chayote, glass noodles, sweet chili sauce **veg**

### Bulgogi Sliders | 17

marinated CAB short rib, cucumber salad, Gochujang mayo, brioche **s**

### Coastal Calamari | 17

coconut milk-marinated, tempura, red Fresno, spicy aioli **s**

## ENTRÉES

### Miso Salmon | 29

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

### Garlic Shrimp Noodles by the Bay | 32

wild Mexican U-12 shrimp, shitake, red bell  
pepper, asparagus, green onion, roasted  
garlic puree, garlic bay sauce, crispy garlic  
Parmesan, bucatini

### Filetto di Branzino | 34

wild Mediterranean 7 oz Loup de Mer  
rainbow Swiss chard, red heirloom rice  
zucchini, yellow squash, pine nuts, olive salad  
herbed lemon sauce

### Steak Diane | 39

28-day aged prime 8 oz New York, shiitake  
caramelized onion, roasted asparagus  
Madeira sauce, red skin potato purée

### Savannah Square Pork Chop | 31

10 oz Oregon Hill frenched pork chop  
apricot glaze, rainbow Swiss chard, red skin  
potato purée

### Casablanca | 26

herb-marinated fresh ABF chicken breast  
mozzarella, fontina, shiitake, asparagus  
Madeira sauce, red skin potato purée

### Sunset Chicken Pasta | 25

sauteed fresh ABF chicken breast, red and  
yellow bell peppers, asparagus, honey-  
chipotle glaze, roasted red pepper sauce  
green onion, cilantro, English peas  
tortilla strips, penne

### Ziti al Forno | 24

mild Italian pork sausage, spinach, basil  
roasted red bell pepper sauce, béchamel  
mozzarella, Fontina **veg**

### Bravas Enchiladas | 21

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



**FERNANDO RODRIGUEZ, CHEF DE CUISINE**  
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef  
Thoi Trinh, F&B Director | Adam Ha, F&B Manager  
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations

