



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

SPRING 2026

DAILY 4 PM - 9 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Cream of Asparagus veg

SALADS

Asparagus Salad | 15

roasted asparagus, goat cheese, candied pecans, shaved radish, arugula, lemon vinaigrette **veg**

Salmon Caesar | 21

fresh wild-caught Scottish salmon, radicchio hearts of romaine, Parmesan crisps and shavings, red "sweety drop" peppers sourdough croutons, Caesar dressing

Lantern Salad | 17

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

Caesar | 9

hearts of romaine, croutons, Parmesan, Caesar dressing

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

Calamari Fritti | shared 16

buttermilk fried calamari, marinara sauce, remoulade

Black Truffle Arancini Bites | shared 15

arborio rice, mushrooms, butternut cream **veg**

Charcuterie | shared 26

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

Guacamole Fresco | 13/21

fresh avocado, queso fresco, serrano, grape tomatoes, French radish, red onion, cilantro, tortilla chips
gf, veg, s

Hummus 11/14

chickpeas, cayenne, French radish, cucumbers, grape tomatoes, kalamata olives, red onion bell pepper, feta, pita chips **veg, s**

PASTA | RISOTTO

Spring Vegetable Lasagna Rolls | 27

lasagna rolls, ricotta, Parmesan, mozzarella zucchini, eggplant, fresh basil, marinara **veg**

Tagliatelle alla Bolognese | 21

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

Four Cheese Lobster Gnocchi | 36

homemade potato gnocchi, cheddar, Swiss Gouda, Parmesan, cream, lobster chives

Lemon and Pea Risotto | 25

Parmesan, English peas, garlic, lemon butter, white wine, Italian arborio rice **veg**

ENTRÉES

Delmonico Pork Chop | 29

grilled pork chop, fennel and cucumber salad, blueberry compote, jasmine rice

Miso Glazed Salmon | 32

fresh wild-caught Canadian salmon, scallions soy, sugar snap peas, snow peas, English peas, baby carrots, cous cous **s**

Filete de Manzo | 41

8 oz tenderloin steak, bacon, scallions grilled asparagus, Yukon puree, crispy onions, red wine reduction **gf**

Controfiletto | 45

12 oz New York strip, mini peppers, grape tomatoes, baby spinach, Yukon puree, bleu cheese horseradish cream **gf**

Halibut | 36

Pan-seared halibut, smashed peas, mint beurre rouge, forbidden rice **gf**

Jidori Chicken | 32

fresh semi-boneless, pan-seared Jidori half chicken, potato wedges, cucumber and napa slaw **gf**

Grilled Tofu Steak | 24

marinated tofu, Yukon gold puree, grilled asparagus, red wine reduction **veg, s**