



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.



## LUNCH

SPRING 2026  
DAILY 11 AM - 4 PM

### SOUPS

cup/bowl | 7/9

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

**Cream of Asparagus veg**

### SALADS

*\*item available in half or full portion*

#### Lantern Salad | 14/17\*

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

#### BBQ Ranch Chicken | 18

crispy fresh ABF chicken breast, slow-cooked black beans, avocado, grape tomato, hot house cucumber, sweet roasted corn 'tobacco' onions, bbq-ranch dressing

#### Blackened Flank Steak | 23

flank steak cooked medium, seasoned with cajun spices, gorgonzola, hot house cucumbers, grape tomatoes, avocado pickled red onion, romaine lettuce, chipotle bleu cheese vinaigrette

#### Roasted Vegetable Salad | 10/15\*

grilled zucchini, eggplant, red onion tomato, ricotta salata, cauliflower, bell pepper, mixed baby greens, quinoa raspberry vinaigrette **veg**

#### Tuna Niçoise Salad | 23

Seared ahi tuna, arugula, hard-boiled egg bacon, kalamata olives, grape tomatoes green beans, bell pepper, radishes, red potatoes, lemon vinaigrette

#### Cobb | 14/17\*

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

#### Caesar | 9/13\*

hearts of romaine, croutons, Parmesan, Caesar dressing

#### add a protein

fresh ABF chicken breast **9** | fresh wild-caught salmon **10** | grilled tofu **5**

# SANDWICHES

choice of organic side salad, skinny fries, or fresh fruit

*\*item available in half or full portion*

## Blackened Halibut Sandwich | 21

fresh wild-caught Alaskan halibut, red cabbage-apple slaw  
'tobacco' onions, remoulade, toasted brioche bun

## Roast Beef and Cheddar Sandwich | 24

slow-roasted shaved prime rib, cheddar cheese sauce, crispy onions, horseradish cream, kaiser roll

## Chicken & Prosciutto Croissant | 19

fresh ABF chicken breast, prosciutto, Havarti cheese, fresh arugula, house-made honey mustard aioli, butter croissant

## Portobello-Focaccia Panini | 12/16

portobello, mozzarella, arugula, kale basil pesto, balsamic glaze **veg**

## Ancho-Mango BBQ Pork | 18

slow-braised all-natural BBQ pork shoulder melted cheddar, red cabbage-apple slaw bibb lettuce, tomato, toasted brioche bun

## Mountain Burger | 18

hand-formed patty of our signature blend of CAB sirloin, brisket & chuck, uncured- hickory bacon, cheddar, Swiss cheese, vine-ripened tomato, bibb lettuce, 'tobacco' onions remoulade, toasted brioche bun

## Briskin Club | 18

slow-roasted fresh ABF turkey breast uncured-hickory bacon, Havarti cheese avocado, vine-ripened tomato, bibb lettuce roasted garlic aioli, toasted sourdough

## Lobster Roll | 25

wild caught lobster, celery, chives remoulade, brioche bun

# PASTA

## Tagliatelle alla Bolognese | 21

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

## Penne Primavera | 18

red onion, broccoli, bell pepper, zucchini grape tomatoes, garlic, lemon, parsley Parmesan cheese **veg**

# BOWLS

## Ahi Poke Bowl | 24

ahi tuna, pickled carrots, pickled red onion cilantro, mango, Fresno chiles, pickled cucumbers, avocado, edamame, forbidden rice, togarashi aioli, sesame seeds

## Al Pastor Chicken Bowl | 18

marinated ABF chicken breast, black beans roasted corn, avocado, cucumber, bell pepper, pineapple, red onion cilantro crema, jasmine rice

**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.