

BREAKFAST

Continental Breakfast | 12

waffle bar, fresh-baked pastries and bread
seasonal fruits, cereal, juices, coffee and tea
(options may change daily)

Build Your Own Omelet | 13

choose 3: uncured bacon, turkey sausage, mushroom
bell peppers, spinach, grape tomato, red onion
sharp cheddar or Swiss
choice of fingerling potatoes or fresh-cut fruits

Nourishing Hope Sun Rise | 10

two eggs any style with breakfast fingerling potatoes
uncured bacon or turkey sausage, toast
your choice of orange juice, coffee or tea

Buttermilk Pancakes | 8

choice of regular, cinnamon streusel, blueberry **veg**

Macadamia Nut Pancakes | 12

macadamia sauce, lemon essence **veg, gf**

Baja Breakfast Burrito | 12

scrambled egg, uncured bacon or turkey sausage
avocado, queso fresco, spicy sabrosura sauce

Croissant Breakfast Sandwich | 12

scrambled egg, uncured bacon, ham
spinach, tomato, sharp cheddar, mayo
choice of fingerling potatoes or fresh-cut fruits

Boulder Breakfast Hash | 14

Yukon potatoes, uncured bacon, andouille sausage
yellow onion, red & yellow peppers
Tillamook cheddar, over-easy egg **s**

Chilaquiles | 14

fresh grilled ABF chicken breast, scrambled egg
poblano, tomatoes, tomatillo chili sauce, cilantro
cotija corn chips, sour cream, queso fresco **gf,s**

Breakfast Museli | 8

Chobani yogurt, maple-toasted granola
seasonal berries **veg**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



SUMMER 2024

CONTINENTAL BUFFET 6 - 9 AM

BREAKFAST 6 - 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 and tastes of Chef's featured offerings. Scan the QR code to learn more about initiative.



Drunken French Toast with Peaches | 13
Madagascar vanilla, maple-butter syrup **veg**

FERNANDO RODRIGUEZ, CHEF DE CUISINE

Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef

Adam Ha, Food & Beverage Manager

Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director

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.



EGGS, YOUR WAY

all eggs are cage-free

Two for 3 | Three for 4 | Four for 5

A LA CARTE SIDES

Uncured Hickory Bacon | Two for 3

Nitrate-Free Turkey Sausage | Two for 3

Fingerling Potatoes with Onions and Peppers | 5

COLD BEVERAGES

smoothies and juices made to order

Walnut Chia Smoothie | 7

almond milk, walnuts, berries, chia seeds
maple syrup, vanilla

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 single, 5 double

Latte | 5 single, 7 double

Cappuccino | 5 single, 7 double

