



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 this impactful initiative.

SOUPS cup/bowl

Soup Du Jour | 6/8 chef's daily soup

Aztec Vegetable | 6/8

fresh corn, black beans, squash zucchini, tortilla chips v

SALADS

Chinois | 15

herb-marinated fresh ABF chicken breast, mango, red and yellow peppers, edamame haricot vert, sugar snap peas, Mandarin oranges, toasted almonds, crispy wonton crisp rice sticks, black sesame seeds, plum vinaigrette

Backyard BBQ Ranch | 15

herb-marinated 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 | 14

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

Salmon Niçoise | 16

fresh wild-caught salmon, egg, haricot vert herbed fingerlings, baby spinach, tomato French radish, red onion, olives, croutons champagne dressing qf (no croutons)

Cobb | 13

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

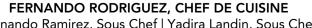
Caesar | 8

baby gem, pepitas, rustic batard crouton

<u>add a protein</u>

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











SANDWICHES

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

Blackened Alaskan Halibut | 17

fresh wild-caught, tartar sauce, red cabbage slaw, onion rings, brioche bun

Prime Rib French Dip | 24

horseradish sauce, arugula, caramelized onions, rustic batard, au jus

Mountain Burger | 16

hand-formed signature blend of CAB sirloin brisket & chuck house-made patty uncured bacon, tomato, iceberg caramelized onions, remoulade Swiss, sharp cheddar, brioche bun

Chicken & Avocado | 16

marinated fresh ABF chicken breast uncured bacon, tomato, iceberg lemon aioli, Swiss, sourdough

California Croissant | 14

hickory ham, oven roasted turkey, uncured bacon, sharp cheddar, tomato, red onion green leaf, mayo

Le Pierre Club | 16

oven-roasted fresh ABF turkey, prosciutto di Parma, uncured bacon, avocado, tomato red onion, sando sauce, green leaf, Havarti sourdough

Muffuletta | 17

mortadella, salami, uncured hickory ham slow-roasted fresh ABF turkey, olive salad tomato, Mama Mia dressing, provolone rustic batard

Roasted Vegetable Focaccia | 15

burrata, yellow squash, eggplant portobello, red onion, zucchini, arugula almond romesco sauce, sourdough veg, s

Picnic Tuna | 14

wild-caught albacore, red onion, cornichon green leaf, Havarti, toasted sourdough

THE BOWL

Spicy Rainbow Salmon Bowl | 17

fresh wild-caught Scottish salmon (sashimi style or cooked miso), avocado, mango, edamame marinated red onions, carrots, cucumber, red Fresno peppers, togarashi aioli forbidden rice, black sesame seeds 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.