

# LUNCH

SUMMER 2024  
DAILY 11 AM - 3 PM



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

Banh-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 **gf (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

### add a protein

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



**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 of Hospitality & Culinary Operations





## 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.**

*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.*