

BREAKFAST

Breakfast Buffet | 15 (M-F, 6-9 AM)

featuring a variety of signature and seasonal breakfast selections with fresh-baked pastries and bread, fruits cereal, juices, coffee and tea (options may change daily)

Build Your Own Omelet | 13

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

Nourishing Hope Sun Rise | 10

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

Buttermilk Pancakes | 8

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

Macadamia Nut Pancakes | 12

macadamia, lemon essence **veg, gf**

Baja Breakfast Burrito | 12

uncured bacon or turkey sausage, scrambled egg avocado, queso fresco, Yukon potato, pico de gallo poblano chili, sabrosura sauce, fresh-made tortilla chips

Croissant Breakfast Sandwich | 12

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

Boulder Breakfast Hash | 14

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

Chilaquiles | 14

braised ajo mojo pork, scrambled egg queso fresco, poblano, tomatoes, tomatillo chili sauce cotija corn chips, sour cream, cilantro **gf,s**

Breakfast Museli | 8

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

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



BREAKFAST

WINTER 2024

MONDAY - FRIDAY 6 - 11 AM

SATURDAY 9 - 11 AM

SUNDAY BRUNCH BUFFET 9 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 of Chef's featured offerings. Scan the QR code to learn more about this impactful initiative.



Drunken Apple Pecan French Toast | 13

Madagascar vanilla, maple butter syrup **veg**

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.



FERNANDO RODRIGUEZ, CHEF DE CUISINE

Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef

Thoi Trinh, F&B Director | Adam Ha, F&B Manager

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



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

Yukon Potatoes with Onions and Peppers | 5

Oatmeal | 3

COLD BEVERAGES

smoothies and juices made to order

Walnut Chia Smoothie | 8

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, 6 double

Latte | 5 single, 7 double

Cappuccino | 5 single, 7 double