



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

SUMMER 2026
DAILY 11 AM - 4 PM

SOUPS

cup/bowl | 7/9

Soup Du Jour
chef's daily soup

Green Goddess
zucchini, spinach, leeks, crispy onions **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

Roasted Vegetable Salad | 10/15*

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

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 **s**

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 Atlantic 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

Prime Rib Cheesesteak | 24

slow-roasted prime rib, Swiss cheese, grilled
onions and peppers, horseradish cream
rustic batard

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
mango, Fresno chiles, pickled cucumbers
avocado, edamame, forbidden rice
togarashi aioli, sesame seeds **s**

Chipotle Chicken Bowl | 18

marinated chicken breast, cilantro rice
charred corn, romaine, avocado, pickled red
onion, chipotle crema **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.