



SUMMER 2019

SF FINANCIAL DISTRICT MENU

seasonal = ☺ vegetarian = ● vegan = (v) contains honey = ● contains gluten = (g)

SUMMER SEASONAL SALADS

one specialty substitution per salad

SANDIA ☺ ●

romaine hearts, watermelon, grilled local corn, oaxacan cheese, cucumbers, toasted almonds, fresh herbs, basil vinaigrette **11.45**

IMPOSSIBLE™ PICNIC ☺ ●

romaine hearts, **greek seasoned ground Impossible™**, feta, cherry tomatoes, carrots, seasonal radishes, cucumbers, lemon dill dressing, topped with paprika **13.95**

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled local corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, lime crema dressing, topped with chili lime salt **13.95**

SALADS

one specialty substitution per salad

BEETNIK ●

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette **10.45**

FALAF (v) (g)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **10.95**

COWBOY

romaine hearts, **grilled chicken**, roasted red peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle **12.95**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **10.95**

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **13.45**

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **13.45**

RITUAL (v) ●

arugula, cabbage, **marinated hodo soy organic tofu**, brown + red rice, avocado, spicy peanuts, mango, carrots, cucumbers, scallions, carrot ginger dressing **11.95**

BACHELOR (g)

mixt greens, arugula, **grilled flat iron steak**, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions and breadcrumbs **14.95**

MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.45** with **grilled chicken** **13.45**

GRAIN BOWLS

one specialty substitution per salad

ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette **12.45**

PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette **12.95**

EARN FREE FOOD
FORK YEAH!



DOWNLOAD THE
MIXT REWARDS APP

SANDWICHES

served with a side salad of mixt greens

ROOSTER (g)

grilled chicken, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll **11.95**

ROYALE (g)

grilled flat iron steak, blue cheese, grilled red onions, balsamic reduction, arugula, aioli, on a torpedo roll **13.45**

BEETSTEAK ● (g)

roasted golden beets, herb goat cheese, pickled red onions, chickpea spread, arugula, on a torpedo roll **11.95**

ORDER ONLINE AT MIXT.COM

menu valid through 9/17/19

DESIGN YOUR OWN SALAD OR GRAIN BOWL 10.45

1 CHOOSE A BASE

organic greens or grains

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

ORGANIC GRAINS

brown rice + red rice + arugula
quinoa + cabbage
quinoa + kale

2 SELECT FIVE SPECIALTY INGREDIENTS

sourced from local farms whenever possible, \$1 each additional ingredient

RAW VEGETABLES

cabbage
carrots
cucumbers
jicama
pickled red onions
scallions
seasonal radishes 🌱
shaved fennel

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
heirloom tomatoes 🌱
kalamata olives
mango
oranges
watermelon 🌱

COOKED VEGETABLES

caramelized onions
herb roasted potatoes
house-baked falafel crumbles (g)
grilled local corn 🌱
roasted cauliflower
roasted golden beets
roasted red peppers

TOASTED NUTS + SEEDS

almonds
pumpkin seeds
sesame seeds
spicy peanuts
walnuts

HERBS

fresh mix
(basil + mint)
savory mix
(parsley, chives + tarragon)

DAIRY + EGG

blue cheese
cotija cheese
feta
goat cheese
oaxacan cheese 🌱
sharp cheddar
shaved parmesan
egg

GRAINS

breadcrumbs (g)
brown + red rice
garlic herb croutons (g)
quinoa

LEGUMES

black beans
chickpeas
edamame
lentils

3 ADD PROTEIN

all-natural + responsibly sourced

applewood smoked bacon 2
marinated hodo soy organic tofu (v) ● 3
grilled chicken 3.5
grilled flat iron steak 6
greek seasoned ground Impossible™ 🌱 (v) 6
(made from plants)

4 DRESS IT UP

made from scratch, in-house + without genetically engineered ingredients

VINAIGRETTES

balsamic (v) ●
basil 🌱 (v)
champagne (v)
cilantro jalapeño (v)
citrus balsamic (oil-free) (v) ●
lemon herb (v) ●
lemon tahini (v)

DRESSINGS

caesar (made with anchovies)
carrot ginger (v) ●
lemon dill 🌱 ●
lime crema 🌱 ●
point Reyes blue cheese ●
sriracha ranch ●

OIL + VINEGARS

balsamic vinegar (v)
extra virgin olive oil (v)
lemon juice (v)
sherry vinegar (v)

DRINKS + TREATS

LEMONADE + ORGANIC ICED TEA 2.75

homemade lemonade
watermelon + strawberry lemonade 🌱
unsweetened black iced tea
unsweetened peach green iced tea
arnold palmer

SNACKS 2.45

kettle chips
pop chips
hippeas

COOKIES (g) 2.95

chocolate chip sea salt
gingersnap
oatmeal cranberry

MORE SUMMER FEELS
ON INSTAGRAM



@MIXT

THE MIXT MOVEMENT



ORGANIC
100% organic greens
and grains served
every day



SEASONAL
Rolling with the seasons
to bring you the best of
what's now



LOCAL
Over 102
ingredients
sourced locally



IMPACT
Always striving
for better ways
to do business

ORDER ONLINE AT MIXT.COM