



AUTUMN 2019
DALLAS MENU
UPTOWN

seasonal = 🍁 vegetarian = ● vegan = (v) contains gluten = (g)

AUTUMN SEASONAL SALADS

one specialty substitution per salad

SUNRISE 🍁 (v)

butter lettuce, mixt greens, roasted sunchokes, roasted butternut squash, seasonal radishes, sunflower seeds, vegan furikake, fresh herbs, autumn spiced citrus vinaigrette **11.45**

EQUINOX 🍁 (g)

romaine hearts, kale, **grilled chicken**, roasted brussels sprouts, roasted sweet potatoes, shaved parmesan, toasted almonds, garlic herb croutons, maple balsamic vinaigrette **13.95**

IMPOSSIBLE™ ACHIOTE 🍁 ●

butter lettuce, cabbage, **achiote seasoned ground Impossible™**, shaved raw brussels sprouts, roasted sweet potatoes, cotija cheese, jicama, cherry tomatoes, oranges, toasted pumpkin seeds, agave lime dressing **14.95**
substitute **grilled chicken** for **Impossible™** **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)

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

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**

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**

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**

MIXT COBB

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

MIXT CAESAR (g)

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

EARN FREE FOOD
FORK YEAR!



DOWNLOAD THE
MIXT REWARDS APP

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**

SANDWICHES

served with a side salad of mixt greens

TOFU BANH MIXT (v) (g)

marinated hodo soy organic tofu, avocado, house-baked falafel crumbles, arugula, carrots, seasonal radishes, pickled red onions, spicy vegan aioli, on whole wheat levain **11.95**

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**

ORDER ONLINE AT MIXT.COM

menu valid through 12/11/19

DESIGN YOUR OWN SALAD OR BOWL 10.45

1 CHOOSE A BASE 2 SELECT FIVE SPECIALTY INGREDIENTS

organic greens or grains

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

OR

ORGANIC GRAINS

quinoa + arugula
quinoa + cabbage
quinoa + kale

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

RAW VEGETABLES

cabbage
carrots
cucumbers
jicama
pickled red onions
scallions
seasonal radishes 🍷
shaved brussels sprouts 🍷
shaved fennel

TOASTED NUTS + SEEDS

almonds
pumpkin seeds
sunflower seeds
vegan furikake 🍷
walnuts

COOKED VEGETABLES

caramelized onions
herb roasted potatoes
roasted brussels sprouts 🍷
roasted butternut squash 🍷
roasted cauliflower
roasted golden beets
roasted red peppers
roasted sunchoke 🍷
roasted sweet potatoes 🍷

LEGUMES

black beans
chickpeas
edamame
house-baked falafel crumbles
lentils

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
kalamata olives
mango
oranges

GRAINS

breadcrumbs (g)
garlic herb croutons (g)
quinoa

DAIRY + EGG

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

HERBS

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

3 ADD PROTEIN

all-natural + responsibly sourced

applewood smoked bacon
marinated hodo soy organic tofu (v)
grilled chicken
grilled flat iron steak
achiote seasoned ground Impossible™ 🍷 (v)
(made from plants)

4 DRESS IT UP

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

2 VINAIGRETTES
3 autumn spiced citrus 🍷 (v)
3.5 balsamic ●
6 champagne (v)
6 cilantro jalapeño (v)
6 citrus balsamic (oil-free) ●
lemon herb (v)
lemon tahini (v)
maple balsamic 🍷 ●

DRESSINGS

agave lime 🍷 ●
caesar (made with anchovies)
point Reyes blue cheese ●
sriracha ranch ●

OIL + VINEGARS

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

MARKET PLATES

1 CHOOSE A MAIN

all-natural + sourced responsibly

HERB ROASTED CHICKEN BREAST 13.95
GRILLED FLAT IRON STEAK 14.95
ROASTED RIVERENCE STEELHEAD 14.95
MARKET TRIO (choice of 3 market sides) ● 10.95
IMPOSSIBLE™ MEATBALLS 🍷 (v) 14.95
(made from plants)

2 ADD SAUCE

CHIMICHURRI (v)
MISO GINGER GLAZE (v)
SPICY KOREAN BBQ (v) (g)

3 SELECT TWO SIDES

sourced from local farms whenever possible, \$3.95 à la carte

ROASTED BRUSSELS SPROUTS 🍷 (v)
evoo, maldon salt, savory herbs
GRILLED BROCCOLI (v)
lemon + chili flakes
PARMESAN CAULIFLOWER MASH ●
minced chives
MASHED SWEET POTATOES ●

DRINKS + TREATS

LEMONADE + KOMBUCHA

homemade lemonade 2.75
turmeric ginger lemonade 🍷 2.75
organic kombucha on tap 5.95

ORGANIC ICED TEA 2.75

unsweetened organic black iced tea 2.75
unsweetened organic peach green iced tea 2.75
arnold palmer 5.95

WINE + BEER

check taps for local favorites we're pouring
white 7.45
rosé 7.45
craft beer 6.95

COOKIES (g) 2.95

sugar
chocolate chip

SNACKS 2.45

kettle chips
pop chips
hippeas