



AUTUMN 2019

BAY AREA MENU

COW HOLLOW • MISSION • YERBA BUENA • OAKLAND • SAN RAMON

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**

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**

FALAF (v)

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

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**

BE WELL (v)

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

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

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

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 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)

2

3

3.5

6

6

4 DRESS IT UP

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

VINAIGRETTES

autumn spiced citrus 🍷 (v)
balsamic ●
champagne (v)
cilantro jalapeño (v)
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 COLUMBIA RIVER 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

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

WINE + BEER

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

COOKIES (g) 2.95

carmelita bar
chocolate chip sea salt
ginger molasses
oatmeal cranberry

SNACKS 2.45

kettle chips
pop chips
hippeas