



SPRING 2017 MENU

SALADS

one specialty substitution per salad

| | | | | | |
|---|--------------|---|--------------|--|---------------------------------|
| ORCHARD kale, mixt greens, grilled chicken , applewood smoked bacon , seasonal apple, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette | 12.95 | MIXT COBB butter lettuce, grilled chicken , applewood smoked bacon , blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette | 12.95 | TUK TUK romaine hearts, cabbage, spiced ground turkey , oranges, rice noodles, green papaya, scallions, spicy peanuts, fresh herbs, thai citronette or with marinated hodo soy tofu | 11.95 |
| COWBOY romaine hearts, grilled chicken , roasted red peppers, black beans, sharp cheddar, scallions, point reyes blue cheese dressing with a chipotle honey drizzle | 10.95 | BE WELL (vegan) mixt greens, avocado, chickpeas, quinoa, lentils, carrot, edamame, cucumber, scallions, fresh herbs, cilantro jalapeño vinaigrette | 10.95 | MIXT CAESAR romaine hearts, shaved parmesan, avocado, radish, garlic herb croutons, savory herbs, caesar dressing with grilled chicken | 9.95 12.95 |
| BEETNIK (vegetarian) mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette | 9.95 | BACHELOR mixt greens, arugula, grilled flat iron steak , blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions and breadcrumbs | 13.95 | | |

SPRING SALADS

| | | | | | |
|---|--------------|---|--------------|---|--------------|
| SWEET P (vegetarian) kale, mixt greens, arugula, feta, peppadew peppers, english peas, coriander roasted rainbow carrots, quinoa, toasted almonds, fresh herbs, lemon pesto vinaigrette | 10.95 | LEXINGTON kale, mixt greens, grilled chicken , grilled asparagus, roasted leeks, goat cheese, herb roasted potatoes, shaved fennel, toasted walnuts, savory herbs, cider vinaigrette | 12.95 | PICNIC butter lettuce, radicchio, applewood smoked bacon , avocado, sugar snap peas, cucumber, cherry tomatoes, scallions, radish, dill, sriracha ranch topped with breadcrumbs | 11.95 |
|---|--------------|---|--------------|---|--------------|

GRAIN BOWLS

one specialty substitution per grain bowl

| | | | | | |
|---|--------------|--|--------------|---|--------------|
| SPRING (vegetarian) farro, arugula, citrus ricotta, coriander roasted rainbow carrots, english peas, grilled asparagus, sugar snap peas, chili flakes, mint, lemon herb vinaigrette | 10.95 | SOMBRERO quinoa, cabbage, mexican chorizo , sharp cheddar, black beans, cherry tomatoes, toasted pumpkin seeds, scallions, cilantro jalapeño vinaigrette | 11.95 | ZESTY quinoa, kale, grilled chicken , feta, oranges, avocado, cabbage, pickled red onion, fresh herbs, lemon herb vinaigrette | 11.95 |
|---|--------------|--|--------------|---|--------------|



ORDER ONLINE AT MIXT.COM

DESIGN YOUR OWN SALAD OR GRAIN BOWL

9.95

select greens **or** grains, 5 specialty ingredients & dressing

1 - GREENS & GRAINS

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

OR

ORGANIC GRAINS

farro + arugula
quinoa + cabbage
quinoa + kale

2 - SPECIALTY INGREDIENTS

from local farms we love, \$1 each additional ingredient, 🌱 = seasonal

RAW VEGETABLES

cabbage
carrot
cucumber
🌱 peppadew peppers
🌱 pickled red onion
🌱 radicchio
🌱 radish
scallions
shaved fennel

COOKED VEGETABLES

caramelized onion
🌱 coriander roasted rainbow carrots
🌱 english peas
🌱 grilled asparagus
herb roasted potatoes
roasted golden beets
roasted red peppers
🌱 roasted leeks
🌱 sugar snap peas

FRUITS

avocado
cherry tomatoes
dried cranberries
green papaya
kalamata olives
oranges
🌱 seasonal apple

DAIRY + EGG

blue cheese
feta
goat cheese
sharp cheddar
shaved parmesan
egg

LEGUMES

black beans
chickpeas
edamame
lentils

GRAINS

breadcrumbs
farro
garlic herb croutons
quinoa
rice noodles

TOASTED NUTS

almonds
pumpkin seeds
spicy peanuts
walnuts

HERBS

fresh herbs:
basil, mint
savory herbs:
parsley, chives, tarragon

3 - PROTEINS

free-range, antibiotic & hormone free

grilled chicken 3
spiced ground turkey 3
applewood smoked bacon 2
mexican chorizo 3
grilled flat iron steak 5
marinated hodo soy tofu 2

4 - HOMEMADE DRESSINGS

all made without gluten & gmo free, (v) = vegan 🌱 = seasonal

VINAIGRETTES (dairy-free)

balsamic
champagne (v)
🌱 cider
cilantro jalapeño (v)
fat-free balsamic
lemon herb
🌱 lemon pesto
thai citronette (made with fish sauce)

DRESSINGS

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)

SANDWICHES

served with a side salad of mixt greens

ROOSTER

11.95

grilled chicken, sliced seasonal
apple, sharp cheddar, basil pesto,
arugula, aioli, on a torpedo roll

ROYALE

11.95

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

DRINKS & TREATS

ORGANIC HOMEMADE ICED TEA & LEMONADE

2.45

unsweetened black iced tea
unsweetened peach green iced tea
arnold palmer
fresh squeezed lemonade
mint limeade 🌱

COOKIES

chocolate chip sea salt
oatmeal cranberry
ginger molasses

2.45

CHIPS

kettle chips
pop chips

2.45



ORDER ONLINE AT MIXT.COM

To help mitigate the costs of San Francisco legislation, a 4% surcharge will be added to your bill in San Francisco. Mixt prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely free of allergens. v.3.15.17