



WINTER 2019
SAN FRANCISCO MENU
 FINANCIAL DISTRICT

WINTER SALADS ☺

one specialty substitution per salad

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

POM

romaine hearts, **grilled chicken**, roasted brussels sprouts, pomegranate seeds, cotija cheese, toasted almonds, seasonal radishes, berbere dressing **13.45**

FORAGER

butter lettuce, **applewood smoked bacon**, warm sautéed mushrooms, roasted sunchoke, shaved parmesan, avocado, savory herbs, maple balsamic vinaigrette **12.45**

FALAF (v)

mixt greens, **house-baked falafel crumbles**, roasted cauliflower, avocado, red flame grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **10.45**

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**

ACHIOTE

butter lettuce, **grilled achiote chicken**, roasted butternut squash, shaved raw brussels sprouts, cotija cheese, toasted pumpkin seeds, seasonal oranges, scallions, agave lime dressing **13.45**

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**, seasonal 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

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

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

WINTER ☺

wheat berries + lentils + arugula, **grilled chicken**, roasted butternut squash, roasted brussels sprouts, toasted almonds, seasonal radishes, celery, maple balsamic vinaigrette **12.45**

PACIFICA

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

ZESTY

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

SANDWICHES

served with a side salad of mixt greens

ROOSTER

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

ROYALE

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 3/12/19

DESIGN YOUR OWN SALAD 10.45

select greens or grains, 5 specialty ingredients, and a dressing

seasonal = 🍷

vegetarian = ●

vegan = (v)

contains honey = ●

1 CHOOSE

GREENS OR GRAINS

all organic

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

OR

ORGANIC GRAINS

brown rice + red rice + arugula
quinoa + kale
wheat berries + lentils + arugula 🍷

2 SELECT

UP TO 5 SPECIALTY INGREDIENTS

from local farms we love (\$1 each additional ingredient)

RAW VEGETABLES

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

FRUITS

avocado
cherry tomatoes
dried cranberries
kalamata olives
mango
pomegranate seeds 🍷
red flame grapes 🍷
seasonal apples 🍷
seasonal oranges 🍷

COOKED VEGETABLES

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

TOASTED NUTS + SEEDS

almonds
house-baked falafel crumbs 🍷
mixt seeds
pumpkin seeds
sesame seeds
spicy peanuts
walnuts

HERBS

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

DAIRY + EGG

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

GRAINS

breadcrumbs
brown + red rice
garlic herb croutons
quinoa
wheat berries + lentils 🍷

LEGUMES

black beans
chickpeas
edamame
lentils

3 ADD

A PROTEIN

free-range, antibiotic + hormone free

applewood smoked bacon 2
marinated hodo soy organic tofu ● 3
grilled achiote chicken 3.5
grilled chicken 3.5
grilled flat iron steak 6

4 DRESS

WITH A HOMEMADE VINAIGRETTE OR DRESSING

all made in-house, without gluten, gmo free

VINAIGRETTES

balsamic (v) ●
champagne (v)
cilantro jalapeño (v)
citrus balsamic (oil-free) (v) ●
lemon herb (v) ●
lemon tahini 🍷 (v)
maple balsamic 🍷 (v) ●

DRESSINGS

avocado goddess (v)
agave lime ●
berbere 🍷 (v) ●
caesar (made with anchovies)
carrot ginger (v) ●
point Reyes blue cheese ●
sriracha ranch ●

OIL + VINEGARS

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

DRINKS + TREATS

ORGANIC ICED TEA 2.75

unsweetened black iced tea
unsweetened peach green iced tea
arnold palmer

HOMEMADE LEMONADE 2.75

fresh squeezed lemonade
cranberry pineapple lemonade 🍷

COOKIES 2.95

chocolate chip sea salt
oatmeal cranberry
ginger molasses

SNACKS 2.45

kettle chips
pop chips
hippeas

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



TRANSPARENT
Always striving
for better ways
to do business

ORDER ONLINE AT MIXT.COM

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