



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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