



SAN FRANCISCO MENU

FINANCIAL DISTRICT

AUTUMN SALADS

one specialty substitution per salad

seasonal = 🤎

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

ACHIOTE

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

LOMBARD

butter lettuce, applewood smoked bacon, grilled broccoli, mama lil's sweet hot peppers, roasted cauliflower, red flame grapes, feta, avocado, mixt seeds, harissa pesto dressing 13.45

WOODSTOCK (v) •

romaine, arugula, roasted butternut squash, homemade spiced granola, asian pears, seasonal radishes, cucumbers, fresh herbs, zesty lemon vinaigrette 10.95

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

BE WELL (v)

mixt greens, avocado, chickpeas, guinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette 10.95

RITUAL (v)

arugula, cabbage, marinated hodo soy organic tofu, brown + red rice, avocado, spicy peanuts, mango, carrots, cucumbers, scallions, carrot ginger dressing 11.95

COWROY

romaine hearts, grilled chicken, roasted red peppers, black beans, sharp cheddar, scallions, point reyes blue cheese dressing with a chipotle honey drizzle 12.95

ORCHARD

kale, mixt greens, grilled chicken, applewood smoked bacon, seasonal apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette 13.45

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 CORR

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

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

SEOULFUL >

brown + red rice, sunflower sprouts, cabbage, grilled chicken, marinated hodo **soy organic tofu**, egg, mixt seeds, carrots, lemon juice + extra virgin olive oil, with a spicy korean bbq drizzle 13.45

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, aïoli, on a torpedo roll 11.95

ROYALE

grilled flat iron steak, blue cheese, grilled red onions, reduced balsamic, arugula, aïoli, on a torpedo roll 13.45

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1 CHOOSE

GREENS OR GRAINS

all organic

ORGANIC GREENS

mixt greens kale butter lettuce baby spinach arugula romaine hearts

O R

ORGANIC GRAINS

brown rice + red rice + arugula quinoa + kale quinoa + cabbage

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

asian pears avocado cherry tomatoes dried cranberries kalamata olives mango red flame grapes

red flame grapes seasonal oranges seasonal apples

COOKED VEGETABLES

butternut squash al pastor caramelized onions grilled broccoli herb roasted potatoes mama lil's sweet hot peppers roasted butternut squash roasted cauliflower roasted golden beets roasted red peppers

TOASTED NUTS + SEEDS

almonds
homemade spiced granola wmixt seeds
pumpkin seeds
sesame seeds
spicy peanuts
walnuts

DAIRY + EGG

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

GRAINS

breadcrumbs brown + red rice garlic herb croutons quinoa

LEGUMES

black beans chickpeas edamame lentils

HERBS

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

3 A D D

A PROTEIN

free-range, antibiotic + hormone free

marinated hodo soy organic tofu 3 applewood smoked bacon 2 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 (v)

balsamic •
champagne
cilantro jalapeño
citrus balsamic (oil-free) •
lemon herb •
zesty lemon >> •

DRESSINGS

avocado goddess (v)
agave lime •
caesar (made with anchovies)
carrot ginger (v) •
harissa pesto •
point reyes blue cheese •
sringcha ranch •

OIL + VINEGARS (v)

balsamic vinegar extra virgin olive oil lemon juice sherry vinegar

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 raw turmeric 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



SUSTAINABLE

99% of waste diverted from landfills

ORDER ONLINE AT MIXT.COM



To help mitigate the costs of San Francisco legislation, a 4.5% surcharge will be added to your bill in SF. 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. We are not responsible for any lost or stolen items. v.FD 09.19.18