



SPRING 2019
SAN FRANCISCO MENU
 FINANCIAL DISTRICT

SPRING SALADS

one specialty substitution per salad

seasonal = ☺

vegetarian = ●

vegan = (v)

contains honey = ●

WRANGLER ☺

romaine hearts, **grilled chicken**, **applewood smoked bacon**, grilled asparagus, rainbow carrots, cotija cheese, jicama, black beans, scallions, bbq spiced croutons, sriracha ranch dressing **14.45**

POPPY ☺

butter lettuce, **grilled chicken**, garden peas, grilled asparagus, snap peas, rainbow carrots, seasonal radishes, cucumbers, savory herbs, everything bagel spice, creamy dill dressing **13.95**

VERDE ☺ ●

mixt greens, baby spinach, egg, avocado, snap peas, seasonal radishes, sunflower sprouts, pumpkin seeds, scallions, savory herbs, avocado goddess dressing **11.45**

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**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, rainbow 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, rainbow carrots, cucumbers, scallions, carrot ginger dressing **11.95**

FALAF (v)

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

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**

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**

MIXT COBB

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

RAIN BOWL ☺ ●

wheat berries + baby spinach, goat cheese, rainbow carrots, grilled asparagus, garden peas, sunflower sprouts, roasted golden beets, scallions, savory herbs, lemon juice, evoo **11.95**

PACIFICA

quinoa + cabbage, **grilled 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 6/11/19

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 + cabbage
quinoa + kale
wheat berries + baby spinach 🌿

2 SELECT

UP TO 5 SPECIALTY INGREDIENTS

sourced from local farms whenever possible (\$1 each additional ingredient)

RAW VEGETABLES

cabbage
cucumbers
garden peas 🌿
jicama
pickled red onions
rainbow carrots 🌿
scallions
seasonal radishes 🌿
shaved fennel
snap peas 🌿
sunflower sprouts

FRUITS

avocado
cherry tomatoes
dried cranberries
kalamata olives
mango
red flame grapes 🌿
seasonal apples 🌿
seasonal oranges 🌿

COOKED VEGETABLES

caramelized onions
herb roasted potatoes
grilled asparagus 🌿
roasted cauliflower 🌿
roasted golden beets
roasted red peppers

TOASTED NUTS + SEEDS

almonds
everything bagel spice 🌿
house-baked falafel crumbles
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

bbq spiced croutons 🌿
breadcrumbs
brown + red rice
garlic herb croutons
quinoa
wheat berries 🌿

LEGUMES

black beans
chickpeas
edamame
lentils

3 ADD

A PROTEIN

all-natural, antibiotic + hormone free

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

4 DRESS

WITH A HOMEMADE VINAIGRETTE OR DRESSING

all made in-house, without gluten, and with ingredients that are not genetically engineered

VINAIGRETTES

balsamic (v) ●
champagne (v)
cilantro jalapeño (v)
citrus balsamic (fat-free) (v) ●
lemon herb (v) ●
lemon tahini (v)

DRESSINGS

avocado goddess (v)
caesar (made with anchovies)
carrot ginger (v) ●
creamy dill 🌿 ●
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
hibiscus + strawberry 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

MIXT is a registered trademark of MG Restaurants, Inc. 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 03.13.19