



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

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