



WINTER 2020

SF FINANCIAL DISTRICT MENU

seasonal = 🍁 vegetarian = ● vegan = (v) contains gluten = (g)

WINTER SEASONAL SALADS

one specialty substitution per salad

MIXT 30 🍁 (v)

baby spinach, cabbage, roasted butternut squash, goji berries, mango, carrots, cucumbers, toasted coconut chips, toasted hemp + sesame seeds, fresh herbs, matcha citrus vinaigrette **11.45**

KALEO 🍁

mixt greens, kale, **grilled chicken**, roasted brussels sprouts, roasted mushrooms, carrots, radishes, toasted pumpkin seeds, pomegranate balsamic vinaigrette **13.45**

MOD MED 🍁 ● (g)

mixt greens, arugula, roasted butternut squash, purple barley, crispy dukkah chickpeas, feta, oranges, carrots, cucumbers, toasted hemp + sesame seeds, moroccan vinaigrette **12.45**

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**

FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **10.95**

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**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **13.45**

BACHELOR (g)

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 (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.45** with **grilled chicken** **13.45**

BOWLS

one specialty substitution per salad

ZESTY

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

PACIFICA

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

SANDWICHES

served with a side salad of mixt greens

TOFU BANH MIXT (v) (g)

marinated organic tofu, avocado, house-baked falafel crumbles, arugula, carrots, seasonal radishes, pickled red onions, spicy vegan aioli, on whole wheat levain **11.95**

ROOSTER (g)

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

ROYALE (g)

grilled flat iron steak*, blue cheese, grilled red onions, balsamic reduction, arugula, aioli, on a torpedo roll **13.45**

EARN FREE FOOD FORK YEAR!



DOWNLOAD THE MIXT REWARDS APP

ORDER ONLINE AT MIXT.COM

menu valid through 3/11/20

DESIGN YOUR OWN SALAD OR BOWL 10.45

1 CHOOSE A BASE 2 SELECT FIVE SPECIALTY INGREDIENTS

organic greens or grains

sourced from farms we love; additional ingredients \$1 each

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

OR

ORGANIC GRAINS

purple barley + arugula 🌱 (g)
purple barley + cabbage 🌱 (g)
purple barley + kale 🌱 (g)
quinoa + arugula
quinoa + cabbage
quinoa + kale

RAW VEGETABLES

cabbage
carrots
cucumbers
pickled red onions
scallions
radishes
shaved fennel

COOKED VEGETABLES

caramelized onions
herb roasted potatoes
roasted brussels sprouts 🌱
roasted butternut squash 🌱
roasted cauliflower
roasted golden beets
roasted mushrooms 🌱
roasted red peppers

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
goji berries 🌱
kalamata olives
mango
oranges

CHEESE + EGG

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

LEGUMES

black beans
chickpeas
crispy dukkah chickpeas 🌱
edamame
house-baked falafel crumbles
lentils

TOASTED NUTS + SEEDS

almonds
pumpkin seeds
toasted coconut chips 🌱
toasted hemp + sesame seeds 🌱
walnuts

GRAINS

breadcrumbs (g)
garlic herb croutons (g)
purple barley 🌱 (g)
quinoa

HERBS

fresh mix
(basil + mint)
savory mix
(parsley, chives + tarragon)

3 ADD PROTEIN

all-natural + responsibly sourced

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

4 DRESS IT UP

made from scratch, in-house, without genetically engineered ingredients

VINAIGRETTES

balsamic ●
champagne (v)
cilantro jalapeño (v)
citrus balsamic (oil-free) ●
lemon herb (v)
lemon tahini (v)
matcha citrus 🌱 (v)
moroccan 🌱 (v)
pomegranate balsamic 🌱 ●

DRESSINGS

caesar (made with anchovies)
point Reyes blue cheese ●
siracha ranch ●

OIL + VINEGARS

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

DRINKS + TREATS

LEMONADE + ORGANIC ICED TEA 2.75

homemade lemonade
cranberry lavender lemonade 🌱
unsweetened black iced tea
unsweetened peach green iced tea
arnold palmer

SNACKS 2.45

kettle chips
pop chips
hippeas

COOKIES (g) 2.95

chocolate chip sea salt
ginger molasses
oatmeal cranberry

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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



SUSTAINABLE

Over 102 farm
fresh ingredients



VALUE DRIVEN

Using business as
a force for good in
our communities

ORDER ONLINE AT MIXT.COM

MIXT is a registered trademark of MG Restaurants, Inc. In San Francisco, a 4.5% surcharge will be added to your bill to help mitigate the costs of SF legislation. MIXT prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house and our operations involve shared cooking and preparation areas. The possibility exists for cross contact and we are unable to guarantee that any menu item is completely free of any allergen. *Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness.