



SUMMER 2020

BAY AREA MENU

COW HOLLOW · MISSION · YERBA BUENA · OAKLAND · SAN RAMON

SALADS

CHEF CRAFTED

BEETNIK •

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette **11.95**

FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **11.75**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **11.25**

NAMASTE (v)

mixt greens, cabbage, **marinated organic tofu**, avocado, candied cashews, jicama, mango, red bell peppers, carrots, tamarind vinaigrette **12.75**

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **14.45**

COWBOY

romaine hearts, **grilled chicken**, roasted red peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle **13.75**

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **14.25**

MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.95** with **grilled chicken** **13.95**

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**

SUMMER

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, tajin, lime crema dressing **14.45**

GREEKISH ☺ •

romaine, kale, grilled eggplant, feta, cherry tomatoes, pickled onions, roasted red peppers, verjus-herb vinaigrette **10.95**

CAPRI ☺ •

mixt greens, arugula, **burrata**, heirloom tomatoes, pickled green strawberries, spiced pumpkin seeds, basil salt, burnt honey vinaigrette **12.95**

seasonal ☺

vegetarian ●

vegan (v)

contains gluten (g)

one specialty substitution per salad

MARKET PLATES

CHEF CRAFTED

CALI ☺ •

tamari grilled tofu skewers, grilled summer corn, sesame rainbow quinoa, miso aioli **11.95**

RIVER ☺

roasted sustainable steelhead, grilled summer corn, parmesan cauliflower mash, chimichurri **14.95**

PICNIC ☺ (g)

herb roasted chicken breast, grilled broccolini, mixt mac + cheese, carolina gold bbq **13.95**

DESIGN YOUR OWN

1 CHOOSE A MAIN

all-natural + responsibly sourced

herb roasted chicken breast **13.95**

roasted sustainable steelhead* **14.95**

tamari grilled tofu skewers (v) **11.95**

market trio (choice of 3 sides) • **10.95**

2 SELECT TWO SIDES

à la carte **3.95**

grilled broccoli (v)
lemon + chili flakes

grilled summer corn ☺ •
jalapeños + cotija cheese

mixt mac + cheese ☺ • (g)

parmesan cauliflower mash •
minced chives

sesame rainbow quinoa ☺ (v)
edamame

3 ADD SAUCE

made from scratch

carolina gold bbq ☺ •

chimichurri (v)

miso aioli (v)

SKIP THE LINE, ORDER ONLINE AT MIXT.COM

menu valid through 10/21/20

DESIGN YOUR OWN

SALAD OR BOWL 10.95

1 CHOOSE A MAIN

organic greens or grains

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

2 SELECT FIVE SPECIALTY INGREDIENTS

additional ingredients \$1 each

RAW VEGETABLES

cabbage
carrots
cucumbers
jicama
heirloom tomatoes 🍷
pickled red onions
radishes
red bell peppers
scallions
shaved fennel

COOKED VEGETABLES

caramelized onions
grilled corn 🍷
grilled eggplant 🍷
herb roasted potatoes
roasted cauliflower
roasted golden beets
roasted red peppers

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
kalamata olives
mango
oranges
pickled green strawberries 🍷

LEGUMES

black beans
chickpeas
edamame
house-baked falafel crumbles
lentils

TOASTED NUTS + SEEDS

almonds
candied cashews
pumpkin seeds
spiced pumpkin seeds 🍷
walnuts

HERBS

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

GRAINS

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

CHEESE + EGG

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

3 ADD PROTEIN

all-natural + responsibly sourced

applewood smoked bacon
burrata 🍷 •
marinated organic tofu (v)
grilled chicken
grilled flat iron steak*

2

2.5

3

3.5

6

4 DRESS IT UP

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

VINAIGRETTES

balsamic •
burnt honey 🍷 •
champagne (v)
cilantro jalapeño (v)
lemon herb (v)
lemon tahini (v)
tamarind (v)
verjus-herb 🍷 (v)

DRESSINGS

caesar (made with anchovies)
lime crema 🍷 •
point Reyes blue cheese •
sriracha ranch •

OIL + VINEGARS

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

seasonal 🍷

vegetarian •

vegan (v)

contains gluten (g)

one specialty substitution per salad

BOWLS

one specialty substitution per bowl

ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette **12.95**

PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette **13.95**

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 **12.95**

ROYALE (g)

grilled flat iron steak*, blue cheese, grilled red onions, balsamic reduction, arugula, aioli, on a torpedo roll **13.95**



SKIP THE LINE
ORDER ONLINE

DOWNLOAD THE
MIXT APP

DRINKS + TREATS

LEMONADE + KOMBUCHA + WATER

homemade lemonade **2.95**
melon cucumber agua fresca 🍷 **2.95**
organic kombucha on tap **5.95**
still or sparkling water **2.75**
spindrift **2.50**

ORGANIC ICED TEA

unsweetened organic black iced tea **2.95**
unsweetened organic peach green iced tea
arnold palmer

WINE + BEER

check taps for latest
local favorites!
craft beer **6.95**
white **7.45**
rosé **7.45**

COOKIES (g) 2.95

SNACKS 2.45

kettle chips
pop chips
hippeas

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