



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**

SEASONAL

SUNSHINE ☺ •

mixt greens, cabbage, herb spiced almonds, goat cheese, oranges, avocado, radishes, shaved fennel, fresh herbs, blood orange pomegranate vinaigrette **11.25**

ASPEN ☺

romaine hearts, baby spinach, **applewood smoked bacon**, asiago seed crackle, roasted brussels sprouts, toasted walnuts, carrots, savory herbs, smoked sherry vinaigrette **11.95**

FORAGE ☺ (g)

mixt greens, **grilled chicken**, roasted butternut squash, roasted crimini mushrooms, shaved parmesan, garlic herb croutons, scallions, golden balsamic vinaigrette **13.75**

seasonal ☺

vegetarian ●

vegan (v)

contains gluten (g)

one specialty substitution per salad

MARKET PLATES

CHEF CRAFTED

PICNIC ☺ (g)

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

RIVER ☺

roasted sustainable steelhead*, roasted brussels sprouts, parmesan cauliflower mash, miso aioli **14.95**

GARDEN ☺ • (g)

grilled butternut squash polenta, mixt mac + cheese, roasted brussels sprouts, chimichurri **10.95**

DESIGN YOUR OWN

1 CHOOSE A MAIN

all-natural + responsibly sourced

herb roasted chicken breast **13.95**

roasted sustainable steelhead* **14.95**

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

2 SELECT TWO SIDES

à la carte **3.95**

grilled butternut squash polenta ☺ • roasted broccoli (v)
parmesan + sage lemon juice

mixt mac + cheese ☺ • (g) roasted brussels sprouts ☺ (v)
rainbow chard savory herbs

parmesan cauliflower mash •
minced chives

3 ADD SAUCE

made from scratch in-house

carolina gold bbq ☺ •

chimichurri (v)

miso aioli (v)

SKIP THE LINE, ORDER ONLINE AT MIXT.COM

menu valid through 3/17/21

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

GRAINS

quinoa + arugula (g)
quinoa + cabbage (g)
quinoa + kale (g)
RightRice® + arugula
RightRice® + cabbage
RightRice® + kale

RightRice® is a protein-packed, lower carb, vegan, veggie rice made from more than 90% vegetables (including lentils, chickpeas, and peas).

2 SELECT FIVE SPECIALTY INGREDIENTS

additional ingredients \$1 each

RAW VEGETABLES

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

COOKED VEGETABLES

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

FRUITS

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

LEGUMES

black beans
chickpeas
edamame
house-baked falafel crumbles
lentils

TOASTED NUTS + SEEDS

almonds
candied cashews
herb spiced almonds 🍷
pumpkin seeds
walnuts

HERBS

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

GRAINS

breadcrumbs (g)
garlic herb croutons (g)
RightRice®
quinoa

CHEESE + EGG

asiago seed crackle 🍷
blue cheese
cotija cheese
egg
feta
goat cheese
sharp cheddar
shaved parmesan

3 ADD PROTEIN

all-natural + responsibly sourced

applewood smoked bacon 2.5
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 •
blood orange pomegranate 🍷 (v)
champagne (v)
cilantro jalapeño (v)
golden balsamic 🍷 (v)
lemon herb (v)
lemon tahini (v)
smoked sherry 🍷 (v)
tamarind (v)

DRESSINGS

caesar (made with anchovies)
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

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

RightRice® is a protein-packed, lower carb, vegan, veggie rice made from more than 90% vegetables (including lentils, chickpeas, and peas).

SANDWICHES

served with a side salad of mixt greens

NAPA (g)

choice of protein, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll
with grilled chicken **11.95**
with marinated organic tofu • **10.95**
with grilled flat iron steak* **14.95**

PARK (g)

choice of protein, avocado, MIXT chipotle honey slaw (cabbage, carrots, fennel, scallions), aioli, on a torpedo roll
with grilled chicken **11.95**
with marinated organic tofu • **10.95**
with grilled flat iron steak* **14.95**

HUZZAH (g)

choice of protein, romaine hearts, roasted red pepper hummus, cucumbers, red bell peppers, pickled red onions, wrapped in lavash
with grilled chicken **11.95**
with marinated organic tofu (v) **10.95**
with grilled flat iron steak* **14.95**



**SKIP THE LINE
ORDER ONLINE**

DOWNLOAD THE
MIXT APP

DRINKS + TREATS

LEMONADE + KOMBUCHA + WATER

homemade lemonade 2.95
pomegranate hibiscus ginger agua fresca 🍷 2.95
organic kombucha on tap 5.95
still or sparkling water 2.75
spindrift 2.50

ORGANIC ICED TEA

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

BOTTLED DRESSING

8.95 ask about our selection + take home your favorite

2.95

WINE + BEER

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

HOUSE-BAKED COOKIES (g)

2.95
SNACKS 2.45
kettle chips
pop chips
hippeas

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