



# BAY AREA MENU

MISSION • YERBA BUENA • 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) rainbow chard

parmesan cauliflower mash • minced chives

roasted brussels sprouts ☺ (v) savory herbs

#### 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 6/15/21

# 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

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

### BOTTLED DRESSING

ask about our selection + take home your favorite **8.95**

**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

MIXT is a registered trademark of MG Restaurants, Inc. We are not responsible for lost or stolen items. In San Francisco, a 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. Please visit our website to learn more about the measures we are taking to keep our staff and customers safe during the CoVid-19 Pandemic. We appreciate you for reading through this teeny, tiny fine print! You're awesome! 🌱