SAN FRANCISCO MENU
FINANCIAL DISTRICT

SALADS

CHEF CRAFTED

BEEFNIK •
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

COBOY
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

ELOTE ✈
butter lettuce, cabbage, grilled chicken, grilled corn, cherry tomatoes, cotija cheese, avocado, toasted pumpkin seeds, jicama, scallions, lime crema dressing, topped with chili lime salt 14.75

PEACHY (g)
mixt greens, grilled chicken, grilled corn, peaches, cornbread crumble, pickled red onions, carrots, scallions, sriracha ranch dressing with a maple bbq drizzle 13.95

RIVIERA (g)
romaine hearts, mixt greens, seared sesame crusted tuna*, green beans, egg, herb roasted potatoes, cherry tomatoes, crispy shallots, savory herbs, lemon thyme vinaigrette 15.95


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

NAPA (g)
choice of protein, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll with marinated organic tofu 9.95 with grilled chicken 10.95 with grilled flat iron steak 13.95

PARK (g)
choice of protein, avocado, MIXT chipotle honey slaw (cabbage, carrots, fennel, scallions), aioli, on a torpedo roll with marinated organic tofu 9.95 with grilled chicken 10.95 with grilled flat iron steak 13.95

GET THE NEW MIXT APP: ORDER FASTER + GET REWARDED

prices and availability subject to change
**DESIGN YOUR OWN**

**SALAD OR BOWL** 10.95

1. **CHOOSE A MAIN**
   - organic greens or grains

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
     - snow peas
   - **COOKED VEGETABLES**
     - blanched green beans
     - caramelized onions
     - crispy shallots (g)
     - grilled corn
     - herb roasted potatoes
     - roasted cauliflower
     - roasted golden beets
     - roasted red peppers
   - **CHEESE + EGG**
     - blue cheese
     - cotija cheese
     - egg
     - feta
     - goat cheese
     - sharp cheddar
     - shaved parmesan
   - **TOASTED NUTS + SEEDS**
     - almonds
     - pumpkin seeds
     - sesame seeds
     - spiced cashews
     - walnuts
   - **LEGS**
     - black beans
     - chickpeas
     - edamame
     - house-baked falafel crumbles
     - lentils
   - **GRAINS**
     - bread crumbs (g)
     - cornbread crumble (g)
     - garlic herb croutons (g)
     - RightRice® quinoa
   - **HERBS**
     - fresh mix (basil + mint)
     - savory mix (parsley, chives + tarragon)

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
   - seared sesame crusted tuna* 6.5

4. **DRESS IT UP**
   - made from scratch, in-house, without genetically engineered ingredients
   - **VINAIGRETTES**
     - balsamic
     - champagne (v)
     - cilantro jalapeño (v)
     - lemon herb
     - lemon tahini (v)
     - lemon thyme (v)
     - miso ginger (v)
     - tamarind (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 (v)
     - vegetarian (v)
     - vegan (v)
     - contains gluten (g)

   - one specialty substitution per salad

**FRUITS**
- apples
- avocado
- cherry tomatoes
- dried cranberries
- grapes
- kalamata olives
- mango
- oranges
- peaches

**DRINKS + TREATS**

**LEMONADE + WATER**
- homemade lemonade 2.95
- carrot ginger turmeric strawberry agua fresca 2.95
- 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

**HOUSE-BAKED**
- cookies (g) 2.95

**SNACKS**
- kettle chips 2.45
- pop chips
- hippies

**BOTTLED DRESSING**
- ask about our selection + take home your favorite 8.95

**THE MIXT MOVEMENT**

- **ORGANIC**
  - Serving organic or sustainable greens + grains every day

- **SEASONAL**
  - Rolling with the seasons to bring you the best of what’s now

- **SUSTAINABLE**
  - Diverting waste from landfills through compost + recycling

- **Certified**
  - Meeting the highest standards of social + environmental impact

**TRANSPARENT**
- 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. We appreciate you for reading through this teeny, tiny fine print! You’re awesome! ☺️