



The way to salad™

Spice it up.

Spicy Brussels



Harvest



Salads

One specialty substitution per salad or warm bowl

CHEF-CRAFTED

BEETNIK •

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 12.45

FALAF •

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette 12.45

COWBOY

romaine hearts, **grilled chicken**, red bell peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing, chipotle honey drizzle 12.95

MANDARIN •

romaine hearts, kale, **crispy chicken**, oranges, spiced candied almonds, snow peas, jicama, cabbage, spicy sesame seeds, fresh herbs, miso ginger vinaigrette 14.95

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette 14.95

seasonal 🌿 vegetarian • vegan • contains gluten •

PUEBLA •

romaine hearts, cabbage, **crispy chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing 14.95

MIXT CAESAR •

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

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette 14.95

BACHELOR •

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

HARVEST 🌿

mixt greens, **grilled chicken**, candied pecans, roasted butternut squash, apples, blue cheese, savory herbs, pomegranate vinaigrette 14.95

SPICY BRUSSELS 🌿

butter lettuce, cabbage, **grilled chicken**, spicy brussels sprouts, avocado, feta, pumpkin seeds, pickled red onions, radishes, savory herbs, avocado lime vinaigrette 14.95

Sandwiches

MIXT CRISPY •

crispy chicken, apple fennel slaw, house pickles, herb mayo, on a torpedo roll 11.95

PARK ••

marinated organic tofu, avocado, mixt chipotle honey slaw (cabbage, carrots, fennel, scallions), aioli, on a torpedo roll 10.95

NAPA •

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

Side

CRISPY CAULIFLOWER ••

chives, sriracha ranch dip 6.95

Warm Bowls

All drizzles served on top

ALL NEW!

DAVE'S TACO BOWL

warm cilantro lime brown rice, cabbage, **grilled achiote chicken**, avocado, cotija, black beans, chipotle crema, salsa verde, lime wedge 12.95

MEDITERRANEAN BOWL •

warm rainbow quinoa, cabbage, **grilled chicken**, avocado, feta, zaatar pita crisps, walnuts, currants, pickled red onions, fresh herbs, red pepper walnut drizzle 12.95

BACHAN'S® BOWL •

warm cilantro lime brown rice, arugula, **crispy chicken** or **marinated tofu**, avocado, edamame, cucumbers, radishes, cabbage, scallions, ginger sesame drizzle, Bachan's® Japanese BBQ drizzle 12.95



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Do it all with the MIXT app.

Order online just like in line.

Design your own

SALAD OR WARM BOWL 10.95

1 CHOOSE A BASE

Organic greens or warm grains

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

or

ORGANIC WARM GRAINS

cilantro lime brown rice + arugula
cilantro lime brown rice + cabbage
cilantro lime brown rice + kale
rainbow quinoa + arugula
rainbow quinoa + cabbage
rainbow quinoa + kale

3 ADD PROTEIN

All-natural + responsibly sourced

applewood smoked bacon 3.45
marinated organic tofu • 3.45
crispy cauliflower •• 3.95
crispy chicken • 3.95
grilled chicken 3.95
grilled achiote chicken 3.95
grilled flat iron steak* 6.45

2 SELECT FIVE SPECIALTY INGREDIENTS

Additional ingredients 1.00 each

RAW VEGETABLES

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

FRUITS

apples
avocado
cherry tomatoes
currants •
dried cranberries
grapes
kalamata olives
oranges

COOKED VEGETABLES

caramelized onions
herb roasted potatoes
roasted butternut squash •
roasted cauliflower
roasted golden beets
spiced honey roasted sweet potatoes
spicy brussels sprouts •

TOASTED NUTS + SEEDS

almonds
candied pecans •
pumpkin seeds
spiced candied almonds
spicy sesame seeds
walnuts

FINISHES

fresh herbs (basil + mint)
savory herbs (parsley + chives + tarragon)
lime wedge

4 DRESS IT UP

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

VINAIGRETTES

avocado lime •• 3.45
balsamic • 3.95
champagne • 3.95
lemon herb • 3.95
lemon tahini • 3.95
miso ginger • 3.95
pomegranate •• 6.45

DRESSINGS

caesar (made with anchovies)
point Reyes blue cheese •
roasted poblano •
sriracha ranch •

DRIZZLES

MIXT hot sauce •
Bachan's® Japanese
BBQ sauce ••
chipotle crema •
chipotle honey •
ginger sesame •
red pepper walnut •
salsa verde •

OIL + VINEGARS

balsamic vinegar •
extra virgin olive oil •
fresh lemon juice •
sherry vinegar •

seasonal • vegetarian • vegan • contains gluten •

Drinks + Treats

HOUSE-MADE DRINKS

3.45

homemade lemonade
carrot ginger turmeric blood orange agua fresca •
unsweetened organic black iced tea
unsweetened organic peach green iced tea
arnold palmer

ORGANIC KOMBUCHA + MORE

organic kombucha 4.95
still or sparkling water 2.95
spindrift 2.95

HOUSE-BAKED COOKIES •

2.95

chocolate chip sea salt
toffee

SNACKS

2.95

kettle chips
pop chips

BOTTLED DRESSING

4.95

take home your favorite, 6 oz

Kids

12 and under only

ADVENTURE MEAL •

warm cilantro lime brown rice, **crispy chicken** or **marinated tofu**,
cucumber, edamame, Bachan's® Japanese BBQ sauce 8.95

LITTLE ORCHARD

grilled chicken, avocado, almonds, sliced apple, balsamic dip 8.95

Whisper the secret passcode "bee's knees"
to a cashier for a free organic lollipop!

MIXT is a registered trademark of MG Restaurants, Inc. Pricing available in Arizona and Texas only. A \$.05 bag charge applies in Dallas. We are not responsible for lost or stolen items. MIXT prepares milk, eggs, fish, tree nuts, peanuts, wheat, soy beans, and sesame, among others 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. 10/25/23

