



The way to salad®

Welcome
back,
Picnic
season.

Elote



Peachy



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 12.95

FALAF 2.0 ●

mixt greens, **falafel**, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette 13.95

COWBOY

romaine hearts, **grilled chicken**, red bell peppers, black beans, sharp cheddar, scallions, blue cheese dressing, chipotle honey drizzle 13.95

MANDARIN

romaine hearts, kale, **grilled 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 15.95

PUEBLA

romaine hearts, cabbage, **grilled chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing 15.95

MIXT CAESAR ●

romaine hearts, shaved parmesan, avocado, radishes, garlic herb croutons, savory herbs, caesar dressing 10.95 with **grilled chicken** 15.40

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette 15.95

BACHELOR ●

mixt greens, arugula, **grilled steak**, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions and breadcrumbs 16.95

vegetarian ● vegan ●
contains gluten ● new

SEASONAL

ELOTE

butter lettuce, cabbage, **grilled chicken**, grilled corn, cherry tomatoes, cotija, avocado, pumpkin seeds, jicama, tatin, scallions, lime crema dressing 15.95

PEACHY ●

mixt greens, **grilled chicken**, peaches, grilled corn, cornbread crumble, pickled red onions, carrots, sriracha ranch dressing, maple bbq drizzle 15.95

Sandwiches

MADRAS ●

curry chicken salad, cabbage, cucumbers, on a torpedo roll 11.95

NAPA ●

grilled chicken, sliced apples, sharp cheddar, basil pesto, arugula, aioli, 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

Warm Bowls

All drizzles served on top

SPICY FALAFEL BOWL ●

warm cilantro lime brown rice, cabbage, **falafel**, feta, cherry tomatoes, cucumbers, lentils, pickled red onions, lemon tahini drizzle, MIXT fire sauce 13.95

CURRY CHICKEN SALAD BOWL

warm cilantro lime brown rice, cabbage, **curry chicken salad**, carrots, cucumbers, radishes, savory herbs, mango drizzle 13.95

DAVE'S TACO BOWL

warm cilantro lime brown rice, cabbage, **grilled achiote chicken**, avocado, cotija, black beans, chipotle crema, salsa verde, lime wedge 13.95

MEDITERRANEAN BOWL ●

warm rainbow quinoa, cabbage, **grilled chicken**, avocado, feta, zaatar pita crisps, walnuts, currants, pickled red onions, fresh herbs, red pepper walnut drizzle 13.95

BACHAN'S® BOWL ●

warm cilantro lime brown rice, arugula, **grilled chicken** or **marinated tofu**, avocado, edamame, cucumbers, radishes, cabbage, scallions, ginger sesame drizzle, Bachan's® Japanese bbq drizzle 13.95



Do it all with the MIXT app.

Order online just like in line.



Design Your Own SALAD OR WARM BOWL 11.95

seasonal ☺ vegetarian ●
vegan ● contains gluten ●

Drinks+Treats

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

2 SELECT FIVE SPECIALTY INGREDIENTS

Additional ingredients 1.25 each

RAW VEGETABLES

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

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
kalamata olives
oranges
peaches ☺

COOKED VEGETABLES

caramelized onions
grilled corn ☺
herb roasted potatoes
roasted cauliflower
roasted golden beets
spiced honey roasted
sweet potatoes

TOASTED NUTS+SEEDS

almonds
pumpkin seeds
spiced candied almonds
spicy sesame seeds
walnuts

LEGUMES

black beans
chickpeas
edamame
lentils

GRAINS

breadcrumbs ●
cilantro lime brown rice
cornbread crumbles ☺ ●
garlic herb croutons ●
rainbow quinoa
zaatar pita crisps ●

CHEESE+EGG

blue cheese
cotija
egg
feta
goat cheese
sharp cheddar
shaved parmesan

FINISHES

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

3 ADD PROTEIN

All-natural + responsibly sourced

falafel ● 4.45
marinated organic tofu ● 3.45
applewood smoked bacon 3.45
curry chicken salad 4.45
grilled chicken 4.45
grilled achiote chicken 4.45
grilled steak* 6.45

4 DRESS IT UP

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

VINAIGRETTES

balsamic ●
champagne ●
lemon herb ●
lemon tahini ●
miso ginger ●

OIL+VINEGARS

balsamic vinegar ●
extra virgin olive oil ●

DRESSINGS

caesar (*made with anchovies*)
lime crema ☺ ●
blue cheese ●
roasted poblano ●
sriracha ranch ●

fresh lemon juice ●
sherry vinegar ●

DRIZZLES

Bachan's® Japanese bbq sauce ● ●
chipotle crema ●
chipotle honey ●
ginger sesame ●
mango ●
maple bbq ☺ ●
MIXT fire sauce ●
red pepper walnut ●
salsa verde ●

HOUSE-MADE DRINKS

3.95

homemade lemonade
carrot ginger turmeric strawberry 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 3.25
spindrift 3.25
sanzo 3.45

HOUSE-BAKED COOKIES ●

3.45

chocolate chip sea salt
toffee

SNACKS

3.25

kettle chips
pop chips

BOTTLED DRESSING

4.95

take home your favorite, 6 oz

Your team's favorite
lunch spot.
mixt.com/catering



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