



The way to salad.®

PICNIC EDITION 2026



SOBA

ELOTE

PEACHY

Chef-Crafted Salads

vegetarian vegan contains gluten **new**
one specialty substitution per salad or warm bowl
menu items may vary by location



SOBA

arugula, cabbage, **blackened chicken**, soba noodles, spicy pickled shimeji mushrooms, roasted golden beets, snow peas, cucumbers, tamari ginger dressing 555cal
substitute **tamari salmon** 675cal



BEETNIK

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, caramelized fennel, savory herbs, balsamic vinaigrette 650cal



MIXT CAESAR

romaine hearts, shaved parmesan, avocado, radishes, garlic herb croutons, savory herbs, caesar dressing 485cal
+ **grilled chicken** 605cal



JING'S CHILI CRISP

romaine hearts, cabbage, **blackened chicken**, avocado, spiced honey roasted sweet potatoes, edamame, carrots, red bell peppers, scallions, **FLY BY JING** chili crisp dressing, lime wedge, topped with wonton crisps 710cal



MANDARIN

romaine hearts, kale, **buttermilk crispy chicken**, oranges, spiced candied almonds, snow peas, jicama, cabbage, fresh herbs, miso ginger vinaigrette, topped with spicy sesame seeds 735cal



MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette 715cal



ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette 875cal



PUEBLA

romaine hearts, cabbage, **buttermilk crispy chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing 935cal



BACHELOR

mixt greens, arugula, **grilled steak***, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions, breadcrumbs 680cal

Seasonal Salads

PEACHY

mixt greens, **buttermilk crispy chicken**, peaches, grilled corn, cornbread crumble, pickled red onions, carrots, sriracha ranch dressing, topped with maple bbq drizzle 765cal

ELOTE

butter lettuce, cabbage, **grilled chicken**, grilled corn, cherry tomatoes, cotija, avocado, pumpkin seeds, jicama, scallions, lime crema dressing, topped with tatin 660cal



VALKYRIES 2.0

romaine hearts, cabbage, **blackened chicken**, radicchio, watermelon, feta, kalamata olives, pickled red onions, cucumbers, preserved lemon mint vinaigrette, topped with walnut dukkah 625cal



Warm Bowls



DAVE'S TACO BOWL

cilantro lime brown rice, cabbage, **blackened chicken**, avocado, cotija, black beans, lime wedge, topped with chipotle crema, salsa verde *805cal*



BACHAN'S® BOWL

cilantro lime brown rice, arugula, **buttermilk crispy chicken** or **marinated organic tofu**, avocado, edamame, cucumbers, radishes, cabbage, scallions, topped with ginger sesame drizzle, **Bachan's®** Japanese bbq drizzle *1015/865cal*



MEDITERRANEAN BOWL

rainbow quinoa, cabbage, **grilled chicken**, avocado, feta, za'atar pita crisps, walnuts, currants, pickled red onions, fresh herbs, topped with red pepper walnut drizzle *930cal*



BARBECUE BOWL

cilantro lime brown rice, **blackened chicken**, apple fennel slaw, sharp cheddar, spiced honey roasted sweet potatoes, black beans, topped with MIXT bbq drizzle, crispy onions *915cal*

Sandwiches



MIXT CRISPY

buttermilk crispy chicken, apple fennel slaw, house pickles, herb mayo, torpedo roll *790cal*



NAPA

grilled chicken, sliced apples, sharp cheddar, walnut pesto, arugula, aioli, torpedo roll *810cal*



SMOKEY

blackened chicken, apple fennel slaw, house pickles, crispy onions, MIXT bbq drizzle, torpedo roll *520cal*



PARK

marinated organic tofu, avocado, mixt chipotle honey slaw, aioli, torpedo roll *670cal*

Side



CRISPY CAULIFLOWER

savory herbs, sriracha ranch dip *490cal*

Drinks+Treats

HOUSE-MADE DRINKS

carrot ginger turmeric strawberry agua fresca *290cal*

Valkyries celery cucumber apple agua fresca *140cal*

lemonade *270cal*

unsweetened organic peach green iced tea *0cal*

half tea + half lemonade *130cal*

CANNED DRINKS

still or sparkling water

something & nothing

spindrift

HOUSE-BAKED COOKIES

chocolate chip sea salt *310cal*

toffee (*contains nuts*) *320cal*

BOTTLED DRESSING

take home your favorite, 6 oz 75-955cal

Kids *12 and under only*



ADVENTURE MEAL

warm cilantro lime brown rice, **buttermilk crispy chicken** or **marinated organic tofu**, cucumber, edamame, **Bachan's®** Japanese bbq dip *780/630cal*



LITTLE ORCHARD

grilled chicken, avocado, almonds, sliced apples, balsamic dip *520cal*

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Certified



Corporation

Design Your Own

1 CHOOSE ORGANIC GREENS

mixt greens 25cal
romaine hearts 20cal
kale 30cal
butter lettuce 20cal
baby spinach 15cal
arugula 20cal

OR

ORGANIC WARM GRAINS

cilantro lime brown rice 320cal
rainbow quinoa 180cal

with your choice of

arugula 20cal
cabbage 10cal
kale 30cal
apple fennel slaw 35cal

3 ADD PROTEIN

blackened chicken 160cal
buttermilk crispy chicken 330cal
grilled chicken 120cal
applewood smoked bacon 180cal
grilled steak* 160cal

tamari salmon 280cal

marinated organic tofu 180cal
crispy cauliflower 230cal

SALAD OR WARM BOWL

vegetarian **V** vegan **P** contains gluten **G** **new**

2 SELECT FIVE SPECIALTY INGREDIENTS

RAW VEGETABLES

apple fennel slaw 35cal
cabbage 10cal
carrots 15cal
cucumbers 10cal
jicama 15cal
pickled red onions 20cal
radicchio 5cal
radishes 5cal
red bell peppers 15cal
scallions 0cal
snow peas 20cal
spicy pickled shimeji mushrooms 10cal

NUTS+SEEDS

pumpkin seeds 160cal
spiced candied almonds 140cal
toasted almonds 170cal
toasted walnuts 180cal

4 DRESS IT UP

made from scratch, in-house, without genetically engineered ingredients | *dressing calorie counts assume medium dressing*

VINAIGRETTES

balsamic **V** 140cal
champagne **P** 150cal
lemon tahini **P** 170cal
miso ginger **P** 130cal
preserved lemon mint **P** 140cal

COOKED VEGETABLES

caramelized onions 80cal
caramelized fennel 20cal
grilled corn 70cal
herb roasted potatoes 80cal
roasted cauliflower 35cal
roasted golden beets 35cal
spiced honey roasted sweet potatoes 120cal

CHEESE+EGG

blue cheese 100cal
cotija 100cal
egg 60cal
feta 70cal
goat cheese 70cal
sharp cheddar 120cal
shaved parmesan 110cal

DRESSINGS

blue cheese **V** 140cal
caesar (made with anchovies) 190cal
Fly by Jing chili crisp **V** 180cal
lime crema **V** 80cal
roasted poblano **V** 90cal
sriracha ranch **V** 140cal
tamari ginger **P** 160cal

FRUITS

apples 20cal
avocado 70cal
cherry tomatoes 15cal
currants 80cal
dried cranberries 90cal
kalamata olives 35cal
oranges 30cal
peaches 15cal
watermelon 15cal

GRAINS+LEGUMES

black beans 60cal
chickpeas 25cal
cilantro lime brown rice 100cal
cornbread crumble **G** 90cal
edamame 50cal
lentils 90cal
rainbow quinoa 50cal
soba noodles **G** 130cal

DRIZZLES

Bachan's® Japanese bbq sauce **P** **G** 60cal
chipotle crema **V** 70cal
ginger sesame **P** 140cal
maple bbq **P** 60cal
MIXT bbq **V** 50cal
MIXT fire sauce **P** 15cal
red pepper walnut **P** 130cal
salsa verde **P** 15cal

FINISHES

breadcrumbs **G** 60cal
crispy onions **G** 50cal
garlic herb croutons **G** 90cal
lime wedge 0cal
spicy sesame seeds 10cal
tajin 0cal
walnut dukkah 140cal
wonton crisps **G** 70cal
za'atar pita crisps **G** 70cal

HERBS

fresh herbs (basil + mint) 0cal
savory herbs (parsley + chives + tarragon) 0cal

OIL+VINEGARS

balsamic vinegar **P** 30cal
extra virgin olive oil **P** 270cal
fresh lemon juice **P** 0cal