
MIXT
THE WAY
TO SALAD
Certified
B
Corporation

Chef-Crafted Salads

vegetarian Ⓥ vegan Ⓟ contains gluten Ⓖ
one specialty substitution per salad or warm bowl; menu items my vary by location.



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, watermelon radishes, garlic herb croutons, savory herbs, caesar dressing *470cal*
add **grilled chicken** *+120cal*



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*



CHILI CRISP Ⓖ
romaine hearts, cabbage, **blackened chicken**, avocado, spiced honey roasted sweet potatoes, edamame, carrots, red bell peppers, scallions, chili crisp dressing, lime wedge, topped with furikake wonton crisps *700cal*



SOBA Ⓖ
arugula, cabbage, **blackened chicken**, soba noodles, spicy pickled shimeji mushrooms, roasted golden beets, snow peas, cucumbers, tamari ginger vinaigrette *555cal*
substitute **tamari salmon** *+120cal*



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*



BACHELOR Ⓖ
mixt greens, arugula, **grilled steak***, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions, breadcrumbs 18.45 | *680cal*

Seasonal Salads

DELICATA Ⓖ NEW!
arugula, cabbage, **grilled chicken**, roasted broccoli, roasted delicata squash, jicama, watermelon radishes, tahini coconut dressing, topped with furikake wonton crisps *460cal*

ASADO NEW!
romaine hearts, cabbage, **grilled steak***, roasted delicata squash, spiced honey roasted sweet potatoes, pickled red onions, cherry tomatoes, hatch chile lime dressing, topped with red chimichurri drizzle, chili tortilla crisps *645cal*





Warm Bowls



SEOUL BOWL NEW!
cilantro lime brown rice, cabbage, **grilled steak**,* Sinto Gourmet kimchi, roasted broccoli, carrots, cucumbers, miso ginger vinaigrette, topped with sesame gochujang drizzle, spicy sesame seeds *790cal*



DAVE'S TACO BOWL
cilantro lime brown rice, cabbage, **blackened chicken**, avocado, cotija, black beans, lime wedge, topped with chipotle crema, salsa verde, chili tortilla crisps *855cal*



BACHAN'S® BOWL G
cilantro lime brown rice, arugula, **buttermilk crispy chicken** or **organic grilled marinated tofu P**, avocado, edamame, cucumbers, watermelon radishes, cabbage, scallions, topped with ginger sesame drizzle, **Bachan's**® Japanese bbq drizzle *1010/850cal*



MEDITERRANEAN BOWL G
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*

Sandwiches



CAESAR SANDO G NEW!
buttermilk crispy chicken, romaine hearts, shaved parmesan, avocado, watermelon radishes, savory herbs, caesar dressing, torpedo roll *1030cal*



CHICKEN BAHN MIXT G NEW!
blackened chicken, pickled daikon-carrot, pickled jalapeno, cilantro, aioli, torpedo roll *810cal*



TOFU BAHN MIXT G NEW!
organic grilled marinated tofu P, pickled daikon-carrot, pickled jalapeno, cilantro, aioli, torpedo roll *760cal*



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



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

Drinks + Treats + Sides

HOUSE-MADE DRINKS
carrot ginger turmeric blood orange agua fresca *220cal*
celery cucumber green apple agua fresca *200cal*
lemonade *270cal*
unsweetened organic peach green iced tea *0cal*
half tea + half lemonade *130cal*

CANNED DRINKS
still or sparkling water
coke/diet coke
spindrift

HOUSE-BAKED COOKIES G
chocolate chip sea salt *310cal*
toffee *(contains nuts) 320cal*

CRISPY CAULIFLOWER V G
savory herbs, sriracha ranch dip *490cal*

BOTTLED DRESSING
take home your favorite, 6 oz *75-955cal*

Kids *12 and under only*



ADVENTURE MEAL G
warm cilantro lime brown rice, **buttermilk crispy chicken** or **organic grilled marinated tofu P**, cucumbers, edamame, **Bachan's**® Japanese bbq dip *780/630cal*



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

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Design Your Own

SALAD OR WARM BOWL

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

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*

2 SELECT FIVE SPECIALTY INGREDIENTS

RAW VEGETABLES

cabbage *10cal*
carrots *15cal*
cucumbers *10cal*
jicama *15cal*
pickled jalapenos *0cal*
pickled red onions *20cal*
red bell peppers *15cal*
scallions *0cal*
Sinto Gourmet kimchi *10cal*
snow peas *20cal*
spicy pickled shimeji mushrooms *10cal*
watermelon radishes *0cal*

NUTS+SEEDS

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

COOKED VEGETABLES

caramelized onions *80cal*
caramelized fennel *20cal*
herb roasted potatoes *80cal*
roasted broccoli *35cal*
roasted cauliflower *35cal*
roasted delicata squash *30cal*
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*

FRUITS

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

GRAINS+LEGUMES

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

FINISHES

breadcrumbs Ⓖ *60cal*
chili tortilla crisps *50cal*
furikake wonton crisps Ⓖ *60cal*
garlic herb croutons Ⓖ *90cal*
lime wedge *0cal*
spicy sesame seeds *10cal*
za'atar pita crisps Ⓖ *70cal*

HERBS

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

3 ADD PROTEIN

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

tamari salmon *280cal*

organic grilled marinated tofu Ⓟ *170cal*
crispy cauliflower ⓋⒼ *230cal*

4 DRESS IT UP

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

VINAIGRETTES

balsamic Ⓥ *140cal*
champagne Ⓟ *150cal*
hatch chile lime Ⓥ *110cal*
lemon tahini Ⓟ *170cal*
miso ginger Ⓟ *130cal*
tamari ginger Ⓟ *160cal*

DRESSINGS

blue cheese Ⓥ *140cal*
caesar *(made with anchovies) 180cal*
chili crisp Ⓥ *180cal*
roasted poblano Ⓥ *90cal*
sriracha ranch Ⓥ *140cal*
tahini coconut Ⓟ *130cal*

DRIZZLES

Bachan's® Japanese bbq ⓅⒼ *60cal*
chipotle crema Ⓥ *70cal*
ginger sesame Ⓟ *140cal*
MIXT fire sauce Ⓟ *15cal*
red chimichurri Ⓟ *110cal*
red pepper walnut Ⓟ *130cal*
salsa verde Ⓟ *15cal*
sesame gochujang Ⓟ *90cal*

OIL+VINEGARS

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Bread adds 90cals. For allergen information visit www.mixt.com/allergens or ask any MIXT employee for a print copy. MIXT and "The way to salad" are registered trademarks of MG Restaurants, Inc. MIXT prepares milk, eggs, fish, tree nuts, peanuts, wheat, soybeans, 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 may increase your risk of foodborne illness. 10/21/26