



HOMEMADE SOUPS

CUP (6oz.) 4

BOWL (12oz.) 6

BOWL & MINI MIXX (3 mixx-ins) 11

SPECIALTY SALADS

SANTA FE CHICKEN SALAD ^{gf} 9 | 11

grilled chicken breast, julienne carrots, tortilla strips, fire-roasted corn, black beans, queso fresco, wild field greens and romaine tossed with jalapeño-lime vinaigrette.

PALERMO INSALATA ^{veg} 7.50 | 9.50

roasted red pepper, garbanzo beans, crispy capers, parmesan, crunchy croutons, raw red onion, iceberg and romaine tossed with spicy Sicilian vinaigrette.

GARDEN OF EDEN ^{veg gf} 7 | 9

crisp granny smith apples, candied pecans, gorgonzola and wild field greens tossed with champagne-honey vinaigrette.

RUSTIC BEET SALAD ^{veg gf} 8 | 10

fresh roasted beets, hickory-smoked almonds, roasted sweet potatoes, goat cheese, spinach and arugula tossed with tarragon-shallot vinaigrette.

THAI SALMON SALAD ^{gf} 11 | 13

grilled Atlantic salmon*, julienne carrots, english cucumbers, edamame, black sesame seeds, wild field greens, napa and red cabbage tossed with orange-miso vinaigrette and topped with Thai chili sauce.

KNIFE & FORK ^{gf} 9.50 | 11.50

grilled steak*, herb roasted potatoes, caramelized onions, roma tomatoes, gorgonzola and wild field greens tossed with balsamic vinaigrette.

HEALTH NUT ^{gf} 11 | 13

grilled Atlantic salmon*, dried cranberries, walnuts, raw red onion, soy nuts and spinach tossed with non-fat pear-ginger vinaigrette.

TUNA NIÇOISE ^{gf} 11 | 13

seared rare tuna*, haricots verts, egg, roasted potatoes, kalamata olives, tomatoes, field greens and romaine tossed with tarragon-shallot vinaigrette.

MAIN STREET CHOP CHOP ^{gf} 9 | 11

roasted turkey, garbanzo beans, lentils, roma tomatoes, sugar snap peas, romaine, spinach and mozzarella chopped and tossed with stone-ground mustard vinaigrette.

CHISAYA MAMA (the antioxidant salad) ^{veg gf} 9 | 11

kale, arugula, quinoa, fennel, radish and parmesan cheese tossed with lemon-mint vinaigrette.

ROCKET SALAD ^{veg gf} 9.50 | 11.50

arugula, shredded cabbage, avocado, dates, goat cheese, tortilla strips, roasted corn, hickory-smoked almonds and scallions tossed with champagne-honey vinaigrette.

INSALATA BRASSICA ^{gf} 8.50 | 10.50

brussels sprouts, arugula, dried cranberries, crispy bacon, hickory-smoked almonds and parmesan cheese tossed with honey-dijon vinaigrette.

ADD A PROTEIN

- grilled steak* 4
- grilled salmon* or shrimp 5.50
- seared rare tuna* 6
- grilled chicken 3
- house roasted turkey or pork 3
- grilled portobello mushroom 3

- house-made falafel (2) 3
- central soy organic extra-firm tofu 3
- avocado 1.25
- anchovy filet 1
- extra mixx-in or dressing 1
- extra roll 1

THE "MIXX"

CREATE YOUR SALAD: 6.75 (3 mixx-ins) | 9.75 (5 mixx-ins)

field greens | romaine | spinach | arugula | napa & red cabbage | kale | iceberg

CHOOSE YOUR MIXX-INS

VEGGIES

- sun-dried tomatoes
- roma tomatoes
- kalamata olives
- artichoke hearts
- caramelized onions
- raw red onions
- radish
- celery
- julienne carrots
- english cucumbers
- balsamic mushrooms
- roasted red peppers
- fire-roasted corn
- sweet peas
- wasabi peas
- sugar snap peas
- fresh roasted beets
- herb-roasted potatoes
- roasted sweet potatoes
- haricots verts
- herb-roasted garlic
- fresh jalapeños
- brussels sprouts
- roasted broccoli

FRUITS

- dates
- granny smith apples
- dried cranberries
- golden raisins
- red grapes

HERBS

- fennel
- scallions
- fresh basil
- fresh mint
- crispy capers

CHEESE

- mozzarella
- gorgonzola
- goat cheese
- feta
- parmesan
- queso fresco
- parmesan crisp

PROTEINS

- bacon
- egg

LEGUMES

- edamame
- black beans
- french lentils
- garbanzo beans

NUTS

- candied pecans
- walnuts
- roasted peanuts
- pine nuts
- soy nuts
- sliced almonds
- hickory-smoked almonds

SEEDS

- pumpkin seeds
- sunflower seeds
- black sesame seeds

GRAINS

- quinoa
- crunchy croutons
- crispy chinese noodles
- tortilla strips

CHOOSE A DRESSING

- balsamic vinaigrette
- orange-miso vinaigrette
- champagne-honey vin.
- stone-ground mustard vin.
- pear-ginger vinaigrette
- olive oil & vinegar
- lemon-mint vinaigrette
- jalapeño-lime vinaigrette
- tarragon-shallot vinaigrette
- spicy sicilian vinaigrette

- honey-dijon vinaigrette
- buttermilk ranch
- creamy gorgonzola
- caesar*

contains dairy

vegan, gluten-free, dairy-free

CHECK OUT OUR FEATURED ITEMS

SIGNATURE SANDWICHES & WRAPS

served with choice of potato chips or pasta salad.

substitute fries, sweet potato fries, chipotle black beans, cup of soup or mixed greens: 2

THE COUNTRY CLUB 11

turkey, smoked ham, bacon, cheddar cheese, lettuce and tomato with honey-dijon aioli served on a ciabatta.

CASABLANCA PITA POCKET ^{veg} 9

house-made chickpea falafel patties, nestled in a grilled pita pocket with tomato, red onion, cilantro, arugula and tzatziki.

CLASSIC BLUE 11

grilled steak*, caramelized onion, balsamic mushrooms and arugula with a blue cheese aioli on a baguette.

PRETZEL CHICKEN SANDO 10.50

grilled chicken, pepper jack cheese, caramelized onions, tomato, spinach and garlic aioli on toasted pretzel bread.

SALMON BLT 12

grilled Atlantic salmon*, bacon, lettuce, tomato and lemon tarragon aioli on a focaccia bun.

VEGGIE STACK ^{veg} 9.50

grilled portobello mushroom, roasted red peppers, caramelized onions, havarti cheese and arugula with tzatziki on a focaccia bun.

PROVENCE MELT 10.50

smoked ham, brie cheese and cornichons served with honey-dijon aioli on a french baguette.

STREET TACOS ^{gf} 11.50

choice of pork, steak, chicken, tilapia, grilled portobello mushroom or organic tofu with shredded cabbage, queso fresco, onion and cilantro in corn tortillas topped with jalapeño-lime crema, served with chipotle black beans.

THE COBB WRAP 10.50

house roasted turkey, tomato, avocado, bacon, arugula, creamy gorgonzola, oil and vinegar wrapped in a whole-wheat tortilla.

MEDITERRANEAN VEGGIE WRAP ^v 9.50

haricots verts, mushrooms, roasted red peppers, hummus, basil and spinach tossed with tarragon shallot vinaigrette in a spinach tortilla.

CREATE YOUR OWN SANDWICH: 10 – 13

PROTEINS

roasted turkey
salami
smoked ham
grilled chicken
crispy pork
chicken salad
bacon
organic tofu
falafel
steak
shrimp
salmon

BREADS

sliced sourdough
sliced grains galore
focaccia bun
french baguette
butter croissant
ciabatta
pretzel roll
whole wheat pita
whole wheat wrap
spinach wrap
chipotle chili wrap
gluten-free bread

CHEESE

havarti
provolone
swiss
cheddar
fresh mozzarella
american
pepper jack
brie
queso fresco
parmesan
shredded mozzarella
feta

SPREADS

honey dijon aioli
hummus
dijon mustard
lemon tarragon aioli
mayonnaise
yellow mustard
olive oil & vinegar
curry-tomato chutney
tzatziki
garlic aioli
coconut-ginger
jalapeño-lime crema

GARNISH

wild field greens
tomato
cornichons
arugula
spinach
basil
raw red onion
caramelized onion
spicy banana peppers
roasted red peppers
balsamic mushrooms
cucumbers

1/2 SANDWICH COMBOS 11

choose any half sandwich, served with your choice of soup or selected salad:

greek ^{veg} ^{gf} | **garden of eden** ^{gf} | **caesar** | **classic garden salad** ^v

PASTA

tomato basil | macaroni & cheese 6 | 9
add a protein 3 – 6

PLATE

CREATE YOUR OWN PLATE: 12 – 15

CHOOSE A PROTEIN

grilled chicken
grilled salmon
grilled steak

seared tuna
grilled shrimp
house roasted turkey

house roasted pork
house-made falafel
smoked or classic tofu

CHOOSE 2 SIDES

sautéed kale
brussels sprouts
garden of eden
french fries

sautéed mixed veggies
sautéed spinach
house greens
sweet potato fries

roasted sweet potatoes
fire roasted corn
caesar
crispy chickpeas

QUINOA BOWL

BUILD YOUR OWN BOWL served over quinoa and kale: 11.50 – 15.50

CHOOSE A PROTEIN

grilled chicken
grilled salmon
grilled steak

seared tuna
grilled shrimp
house roasted turkey

house roasted pork
house-made falafel
portobello mushroom

classic tofu
smoked tofu
bacon

CHOOSE 3 MIXX-INS add an extra mixx-in 1 (see mixx-ins)

kalamata olives
caramelized onions
roma tomatoes
roasted red pepper
brussel sprouts

raw red onion
avocado
edamame
black beans
feta

spinach
french lentils
garbanzo beans
roasted broccoli
fresh basil

fire roasted corn
roasted garlic
carrots
snap peas
jalapeños

SIDES

blue cheese garlic bread ^{veg} 4.50
chipotle black beans ^v 3
crispy chickpeas w/sea salt ^v 3
sautéed kale ^{veg} 5.50
sautéed brussels sprouts ^{veg} 5.50

sautéed mixed veggies (3) ^{veg} 5
roasted broccoli ^{veg} 5
french fries ^v 4
sweet potato fries ^v w/curry aioli ^{veg} 5
house-made falafel (3) ^v ^{gf} w/tzatziki ^{veg} 5

homemade cookies, cupcakes, gluten-free and vegan sweets available daily.

^{veg} = vegetarian ^v = vegan ^{gf} = gluten-free

* items cooked to order. consuming raw or undercooked meats, poultry or eggs may increase your risk of food-borne illness. please be advised that our food may contain dairy, eggs, wheat, soybean, peanuts, tree nuts and shellfish. please alert a store manager for allergies request. prices do not include sales tax. menu items and pricing are subject to change.

The Mixx, founded in 2005, is locally owned and operated. All our products are made in-house. We partner with local companies and farmers to keep our ingredients fresh and of highest quality. Our cooking and salad dressing oils are non-GMO certified. We use filtered drinking water to bring you the purest options.

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HAWTHORNE PLAZA
Overland Park (913) 338-4000

DOWNTOWN
Kansas City (816) 283-0300

mixxingitup.com