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## Signature Margaritas

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Manzana pours only 100% agave tequilas



### Scratch

El Jimador Blanco, triple sec, almond syrup,  
fresh lime juice 8.5

### Grand Scratch

Our Scratch made with Don Julio Silver and Grand Marnier 11

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## Craft Cocktails

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### Manzana's Lemon Drop

Ketel One Citroen vodka, Caravella Limoncello, fresh lemon sour 9

### Lavender Cosmo

Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau,  
fresh lime sour, cranberry juice, lavender sugar rim 9

### Classic Mary

Smirnoff vodka, smoked celery salt 7.5

### Old Fashioned

Jim Beam rye, Falernum, Solerno Blood Orange liqueur,  
cherry bitters 9.75

### Grand Manhattan

Buffalo Trace bourbon, Grand Marnier, sweet vermouth, orange bitters 11

### Dark & Stormy

Mount Gay Black Barrel rum, ginger beer, fresh lime 8.25

### Mai Tai

Myers's Dark & Bacardi Oakheart rums, Gran Gala, fresh lime  
sour, orange and pineapple juices, almond syrup 8.5

### Eastside Elderflower

Tanqueray gin, St. Germain, cucumber, fresh lime sour, mint 9.25

### Moscow Mule

Smirnoff vodka, ginger beer, lime 8

### Supernova

Grey Goose vodka, strawberry puree, sparkling wine float 9.75

### Mandarino Drop

Absolut Mandrin, fresh lemon and lime sour, sugar rim 8.5

### Long Island Iced Tea

Captain Morgan Spiced rum, Smirnoff vodka, Beefeater gin, El Jimador  
100% agave tequila, Gran Gala, fresh lemon sour, splash of Coke 10

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**Mojitos** *All of our mojitos feature premium Caribbean rum, Monin fruit puree or fruit juice and fresh mint*

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**The Classic**

Bacardi Superior from Puerto Rico, fresh lime sour, soda 7.75

**Tropical Fruit**

Bacardi Rock Coconut from Puerto Rico, pineapple juice, passion fruit puree 8.5

**Mango Citrus**

Bacardi O from Puerto Rico, Gran Gala, mango puree 9

**Strawberry Habañero**

Bacardi Oakheart Spiced from Puerto Rico, strawberry puree, habañero syrup 8.5

**Sparkling Raspberry**

Cruzan Raspberry from St. Croix, raspberry puree, sparkling wine 9.25

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**Draft Beers**

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Widmer Rotating Handle, Portland, OR	6	Stone Brewing Ruination IPA 8.5% ABV, San Diego, CA <i>served in a 10 oz. snifter</i>	6.5
Square Mile Hard Apple Cider 6.7% ABV, Portland, OR	5.5	Coors Light 4.2% ABV, Golden, CO	5
Ninkasi Total Domination IPA 6.7% ABV, Eugene, OR	6.25	Blue Moon Belgian White 5.4% ABV, Golden, CO	5.75
Deschutes Rotating Handle, Bend, OR	6	Stella Artois 5% ABV, Belgium	6

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**Bottled Beers**

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Widmer Drop Top Amber, Portland, OR	5.75	Budweiser, St. Louis, MO	5
Widmer Omission GF, Portland, OR	6	Bud Light, St. Louis, MO	5
Bridgeport IPA, Portland, OR	6	O'Doul's Non-Alcoholic, St. Louis, MO	5
MacTarnahan's Amber Ale, Portland, OR	5.75	Corona Extra, Mexico	5.5
Deschutes Black Butte Porter, Bend, OR	5.75	Corona Light, Mexico	5.5
Angry Orchard Hard Cider GF, Cincinnati, OH	5.5	Pacifico, Mexico	5.5
		Newcastle Brown Ale, England	6
		Guinness Stout, Ireland	6
		Heineken, Holland	6
		Beck's Non-Alcoholic, Germany	5.5

<b>White Wine</b>	6 oz. Glass	Bottle
Michelle <b>Brut</b> Columbia Valley WA	8.25	32
Ruffino <b>Prosecco</b> IT	9.5	38
Schramsberg Blanc de Noirs <b>Brut</b> CA	--	60
North by Northwest <b>Rosé</b> Columbia Valley WA	8	30
Chateau Ste Michelle <b>Riesling</b> Columbia Valley WA	7.25	29
Villa Maria <b>Sauvignon Blanc</b> Marborough NZ	8.75	35
Cakebread Cellars <b>Sauvignon Blanc</b> Napa Valley CA	--	55
Caposaldo <b>Pinot Grigio</b> Veneto IT	7.5	30
Cooper Mountain <b>Pinot Gris</b> OR	9.5	38
King Estate <b>Pinot Gris</b> OR	10.5	42
House White - Columbia Crest <b>Chardonnay</b> WA	6.95	28
14 Hands <b>Chardonnay</b> WA	7.5	30
Clos du Bois <b>Chardonnay</b> CA	8.75	35
Kendall-Jackson Vintner's Reserve <b>Chardonnay</b> CA	9.75	39
Sonoma-Cutrer <b>Chardonnay</b> Russian River Ranches CA	12	48

<b>Red Wine</b>	6 oz. Glass	Bottle
Eola Hills <b>Pinot Noir</b> OR	9.25	37
Erath <b>Pinot Noir</b> OR	12	48
Adelsheim <b>Pinot Noir</b> Willamette Valley OR	--	55
WillaKenzie <b>Pinot Noir</b> Willamette Valley OR	--	58
Red Diamond <b>Merlot</b> WA	7.5	30
Seven Falls <b>Merlot</b> Wahluke Slope WA	9.5	38
St Francis <b>Merlot</b> Sonoma Country CA	12	48
Boomtown by Dusted Valley <b>Syrah</b> Columbia Valley WA	9	36
7 Deadly Zins <b>Zinfandel</b> Lodi CA	9.75	39
Bodegas Salentein Portillo <b>Malbec</b> Mendoza ARG	8	30
Chloe Red No. 249 <b>Red Blend</b> North Coast CA	8.5	34
Three Rivers Winery <b>River's Red</b> Columbia Valley WA	9.75	39
House Red - Hogue Cellars <b>Cabernet Sauvignon</b> WA	6.95	28
Chateau Ste Michelle <b>Cabernet Sauvignon</b> Columbia Valley WA	9	36
Joel Gott 815 <b>Cabernet Sauvignon</b> CA	12	48
Clos du Bois Reserve <b>Cabernet Sauvignon</b> Alexander Valley CA	--	42
Beringer Knights Valley <b>Cabernet Sauvignon</b> CA	--	58

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

# happy hour

Served Everyday  
2:00-6:00 p.m. & 9:00 p.m.-close

**Braised Green Chile Beef Street Tacos** | Savoy slaw, tomatoes, pickled carrots, Cotija 2.95 each

**Cheeseburger Sliders\*** | Tillamook® Cheddar, lettuce, tomato, onion, chipotle rémoulade, housemade pickles 2.95 each

**Caesar Salad** | Romaine, Pecorino Romano, rustic croutons, Caesar dressing 3.95

**Santa Fe Cornbread** | Green chilies, Monterey Jack & cheddar cheeses, honey 3.95 veg

**Housemade Guacamole** | Fresh tri-colored chips, roasted tomato salsa 4.95 veg

**Fire Roasted Red Pepper Hummus** | Grilled jalapeño onion salsa, charred flatbread 4.95 veg

**Fire Rotisserie Chicken Tostada** | Black beans, corn, tomatoes, greens, cilantro lime vinaigrette, guacamole, Cotija 6.95

**Crispy Fried Chicken Wings** | Citrus honey BBQ or garlic jalapeño sauce with buttermilk garlic dipping sauce and pickled carrots 6.95

**Oven Baked Crab & Artichoke Dip** | Tomato-basil relish, char-grilled flatbread 6.95

**Manzana Wicked Shrimp** | Sautéed in spices with wine, ale, Worcestershire and butter 6.95

**Fried Calamari** | Jalapeños, pepperoncini, red wine vinaigrette, basil aioli 6.95

**Cornmeal Battered Cod & Chips** | Jalapeño tartar, seasoned fries, caper cabbage slaw 7.95

**Chipotle Glazed BBQ Beef Rib & Santa Fe Cornbread** | Ranchero beans, honey butter 8.95

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## something sweet

**Chocolate Molten Cake** | Chipotle chocolate, dulce de leche 3.95

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## drink specials

All Draft Beers **3.95**

Happy Hour Chardonnay or Red Blend **4.95**

Cranberry Mojito | Basil Gimlet | Pomegranate Margarita

Kentucky Sour | Green Apple Drop | Well Drinks **5.95**