

Appetizers

Crispy Calamari

Roasted peppers, jalapeños, pepperoncini, red wine vinaigrette, basil aioli 11.95

Fire Roasted Red Pepper Hummus

Grilled jalapeño-onion salsa, charred flatbread 10.95 veg

Oven Baked Crab & Artichoke Dip

Tomato-basil relish, char-grilled flatbread 11.95

Housemade Guacamole

Fresh tri-colored chips, roasted tomato salsa 9.95 veg

Manzana's Wicked Shrimp

Sautéed in spices with wine, ale, Worcestershire and butter 10.95

Santa Fe Cornbread

Green chiles, Monterey Jack & cheddar cheeses, honey-pecan butter 6.95 veg

Rotisserie Chicken Quesadilla

Smoked mozzarella, Cotija, corn, roasted tomato salsa, cilantro, fresh guacamole, chipotle sour cream 13.95

Starter Soups & Salads

SW Chicken Tortilla Soup

Cheddar & Monterey Jack cheeses, cilantro, tortilla strips

Cup 5.95 Bowl 7.95

Housemade Soup of the Day

Cup 4.95 Bowl 7.95

Fuji Apple, Gorgonzola & Honey Walnut

Fresh tossed greens, tomato, apple walnut vinaigrette 8.45 gf/veg

Caesar Salad

Romaine, Pecorino Romano, rustic croutons, Caesar dressing 8.45

Entrée Salads

Grilled Chicken, Fuji Apple and Gorgonzola

Fresh tossed greens, tomato, honey walnuts, apple walnut vinaigrette

Half 9.95 Full 15.95 gf

Grilled Chicken Caesar

Crisp romaine, Pecorino Romano, rustic croutons, Caesar dressing

Half 8.95 Full 14.95

Southwest Rotisserie Chicken Cobb

Roasted corn, avocado, bacon, smoked mozzarella, tomato, black beans, cilantro lime vinaigrette

Half 9.95 Full 15.95

Oven Roasted Turkey Chop

Chopped greens, basil, salami, smoked mozzarella, pepperoncini, herb-mustard vinaigrette

Half 9.95 Full 15.95

Char-Grilled Sirloin Steak Salad*

Avocado, bacon, tomatoes, crumbled Gorgonzola, pickled onions 19.95

Burgers & Sandwiches

Served with French fries or coleslaw. Gluten free bun available +1

Char-Broiled Cheeseburger* Freshly ground chuck, Tillamook® Cheddar, lettuce, tomato, roasted garlic mayo, ciabatta bun 13.95 Add applewood smoked bacon +1

Oven Roasted Turkey, Bacon & Avocado Sandwich Provolone cheese, shredded lettuce, roasted garlic mayo, tomato-basil relish, grilled focaccia 14.95

Rotisserie Chicken Sandwich Fresh pulled chicken, Monterey Jack cheese, lettuce, tomato, chipotle rémoulade, grilled torta roll 14.95

Grilled Housemade Veggie Burger Black bean & brown rice, Monterey Jack cheese, guacamole, lettuce, tomato, onion, avocado on a gluten free bun 11.95 gf/veg

Rotisserie Roasted Sirloin French Dip*

Shaved to order, au jus, creamy horseradish, grilled torta roll 16.95

Hot Crab & Artichoke Sandwich

Melted cheddar, tomato-basil relish, grilled focaccia 15.95

Signature Manzana

Manzana BBQ Ribs:

1/2 Rack Baby Back Ribs 19.95

Slow Roasted Beef Ribs 23.95

Served with: Chipotle BBQ sauce, ranchero beans and warm Santa Fe cornbread

Santa Fe Rotisserie Chicken

Enchilada Stack

Roasted pasilla chiles, Monterey Jack, Cotija, red pasilla and green tomatillo sauces, texmati rice, ranchero beans 17.95

Baja Fish Tacos

Savoy slaw and Cotija. Served with avocado relish, grilled tomato salsa, ranchero beans and warm corn tortillas Two Tacos 15.95 Three Tacos 18.95

Sautéed Prawn & Gorgonzola Linguini

Artichoke hearts, tomato-basil relish, green onion, fresh basil, white wine butter sauce 16.95

Combinations

Soup & Salad 10.95

Half Sandwich w/Soup or Salad 12.95

Soups

SW Chicken Tortilla Soup (add +2)

Housemade Soup of the Day

Salads

House Salad | Oven Roasted Turkey Chop

Caesar | Southwest Rotisserie Chicken Cobb

Sandwiches

Hot Crab & Artichoke | Rotisserie Chicken Roasted

TBA | Rotisserie Sirloin French Dip*

Oregon Raised Rotisserie Chicken

Manzana rub, sour cream mashed potatoes, coleslaw old fashioned chicken gravy

Half 19.95 Quarter 14.95



Cornmeal Battered True Cod & Chips

French fries, housemade coleslaw, jalapeño tartar, lemon 14.95

Butternut Squash & Gorgonzola Ravioli

Cilantro pumpkin seed pesto cream sauce, tomato, green onion 15.95 Add rotisserie chicken 3.95

Dinner Steaks available at lunch

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness. 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.

#manzanagrill

Non-Alcoholic Beverages

Iced Tea (Free Refills)	3	Henry Weinhard's Root Beer	3.5
Arnold Palmer (Free Refills)	3.25	Mojito Breezes: Raspberry 5 Classic	4
Lemonade (Free Refills)	3.25	Pellegrino Sparkling Water	3.5
Strawberry Lemonade (Free Refills)	3.5	Rip City 100% Organic Coffee	3
Tropical Breeze	3.25	Hot Tea - ask you server for selections	3

MANZANA

is a proud partner with Portland French Bakery and procures seasonal produce from Inaba Farms, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon.

Signature Margaritas

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

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

The Classic

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

Strawberry Habañero

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

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

Sparkling Raspberry

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

Craft Cocktails

Mai Tai

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

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

Eastside Elderflower

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

Classic Mary

Smirnoff vodka, smoked celery salt 7.5

Moscow Mule

Smirnoff vodka, ginger beer, lime 8.5

Old Fashioned

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

Supernova

Grey Goose vodka, strawberry puree, sparkling wine float 9.75

Grand Manhattan

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

Mandarino Drop

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

Dark & Stormy

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

Long Island Iced Tea

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



White Wine

6 oz. Btl

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

Red Wine

6 oz. Btl

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

Manzana proudly serves  products.