

Appetizers

Crispy Calamari

Roasted peppers, jalapeños, pepperoncini, red wine vinaigrette, basil aioli 10.95

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 10.95

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 9.95

Santa Fe Cornbread

Green chiles, Monterey Jack & cheddar cheeses, honey-pecan butter 5.95 *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 4.95 Bowl 6.95

Housemade Soup of the Day

Cup 3.95 Bowl 6.95

Fuji Apple, Gorgonzola & Honey Walnut

Fresh tossed greens, tomato, apple walnut vinaigrette 7.45 *gf/veg*

Caesar Salad

Romaine, Pecorino Romano, rustic croutons, Caesar dressing 7.45

Entrée Salads

Grilled Chicken, Fuji Apple and Gorgonzola

Fresh tossed greens, tomato, honey walnuts, apple walnut vinaigrette
Half 9.95 Full 14.95 *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 8.95 Full 14.95

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 12.95
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

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 14.95

Rotisserie Chicken Sandwich

Fresh pulled chicken, Monterey Jack cheese, lettuce, tomato, chipotle rémoulade, grilled torta roll 12.95



Combinations

Soup & Salad 9.95 | *Half Sandwich w/Soup or Salad* 11.95

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*

Signature Manzana

Santa Fe Rotisserie Chicken Enchilada Stack

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

Baja Fish Tacos

Savoy slaw and Cotija. Served with avocado relish, grilled tomato salsa, rancho 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

Oregon Raised Rotisserie Chicken

Manzana rub, sour cream mashed potatoes, coleslaw old fashioned chicken gravy
Half 19.95 Quarter 14.95



Cornmeal Battered Alaskan True Cod & Chips

French fries, housemade coleslaw, jalapeño tartar, lemon 13.95

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

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 & pineapple juices, almond syrup 8.5

Eastside Elderflower

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

Moscow Mule

Smirnoff vodka, ginger beer, lime 8.5

Supernova

Grey Goose vodka, strawberry puree, sparkling wine float 9.75

Mandarino Drop

Absolut Mandrin, fresh lemon & 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, Coke 10



White Wine

3 oz. 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	4.5	8	30
Chateau Ste Michelle Riesling Columbia Valley WA	4	7.25	29
Villa Maria Sauvignon Blanc Marborough NZ	5	8.75	35
Cakebread Cellars Sauvignon Blanc Napa Valley CA	--	--	55
Caposaldo Pinot Grigio Veneto IT	4.25	7.5	30
Cooper Mountain Pinot Gris OR	5.25	9.5	38
King Estate Pinot Gris OR	5.75	10.5	42
House White - Columbia Crest Chardonnay WA	4	6.95	28
14 Hands Chardonnay WA	4.25	7.5	30
Clos du Bois Chardonnay CA	5	8.75	35
Kendall-Jackson Vintner's Reserve Chardonnay CA	5.5	9.75	39
Sonoma-Cutrer Chardonnay Russian River Ranches CA	6.5	12	48

Red Wine

3 oz. 6 oz. Btl

Eola Hills Pinot Noir OR	5.25	9.25	37
Erath Pinot Noir OR	6.5	12	48
Adelsheim Pinot Noir WV OR	--	--	55
WillaKenzie Pinot Noir WV OR	--	--	58
Red Diamond Merlot WA	4.25	7.5	30
Seven Falls Merlot Wahluke Slope WA	5.25	9.5	38
St Francis Merlot Sonoma Country CA	6.5	12	48
Boomtown by Dusted Valley Syrah CV WA	5	9	36
7 Deadly Zins Zinfandel Lodi CA	5.5	9.75	39
Bodegas Salentein Portillo Malbec Mendoza ARG	4.5	8	30
Chloe Red No. 249 Red Blend North Coast CA	4.75	8.5	34
Three Rivers Winery River's Red CV WA	5.5	9.75	39
House Red - Hogue Cellars Cabernet Sauvignon WA	4	6.95	28
Chateau Ste Michelle Cabernet Sauvignon Columbia Valley WA	5	9	36
Joel Gott 815 Cabernet Sauvignon CA	6.5	12	48
Clos du Bois Reserve Cabernet Sauvignon Alexander Valley CA	--	--	42
Beringer Knights Valley Cabernet Sauvignon CA	--	--	58

Manzana proudly serves  products.