

### shareables

#### CRISPY CALAMARI

Fried golden brown, lemon, house-made dipping sauce 15

#### OVEN BAKED CRAB & ARTICHOKE DIP

served with warm pita 16.1

#### HOUSEMADE GUACAMOLE

Fresh tri-colored chips, roasted tomato salsa 11.1

#### SANTA FE CORNBREAD

Green chiles, Monterey Jack & Cheddar cheeses, honey-pecan butter 9

### starters

#### SW CHICKEN TORTILLA SOUP

Cheddar & Monterey Jack cheese, cilantro, tortilla strips

CUP 8 BOWL 10

#### FUJI APPLE, GORGONZOLA & HONEY WALNUT

Fresh tossed greens, tomato, apple walnut vinaigrette 10

#### CAESAR SALAD

Romaine, Parmesan, rustic croutons, Caesar dressing 9.2

### power greens

#### GRILLED CHICKEN, FUJI APPLE & GORGONZOLA

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

HALF 12.2 FULL 17.2

#### GRILLED CHICKEN CAESAR

Crisp romaine, Parmesan, rustic croutons, Caesar dressing

HALF 12.9 FULL 17.3

#### SOUTHWEST ROTISSERIE CHICKEN COBB

Roasted corn, avocado, bacon, jack cheese, tomato, black beans, cilantro lime vinaigrette

HALF 12.3 FULL 17.3

#### CHAR-GRILLED SIRLOIN STEAK SALAD\*

Avocado, bacon, tomatoes, crumbled Gorgonzola, pickled onions

HALF 15 FULL 22.3

#### CHAR-BROILED CHEESEBURGER\*

Freshly ground chuck, Tillamook Cheddar, lettuce, tomato, red onion, roasted garlic mayo, brioche bun 16.2

Add applewood smoked bacon +2

#### OVEN ROASTED TURKEY, BACON & AVOCADO SANDWICH

Provolone cheese, roasted garlic mayo, tomato-basil relish, grilled focaccia 16.2

#### ROTISSERIE CHICKEN SANDWICH

Fresh pulled chicken, Monterey Jack Cheese, lettuce, tomato, red onion, chipotle rémoulade, grilled torta roll 17.2

### fresh fish

Served with seasonal market vegetables and Yukon Gold mashed potatoes  
Grilled | Baked | Pan Seared | Blackened

HALIBUT	29	STEELHEAD	22
COHO SALMON	23	ROCKFISH	19

### signature manzana

#### MANZANA BBQ RIBS

Baby Back Half Rack 22 Full 31

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

#### SANTA FE ROTISSERIE CHICKEN ENCHILADA STACK

Roasted pasilla chiles, Monterey Jack, queso fresco, red pasilla and green tomatillo sauces, texmati rice, rancho beans 21

#### BAJA FISH TACOS

Savory slaw & queso fresco, guacamole, grilled tomato salsa, rancho beans, warm corn tortillas

2 TACOS 16.5 3 TACOS 20

#### OREGON RAISED ROTISSERIE CHICKEN

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

QUARTER 18 HALF 23.5

#### BEER BATTERED FISH & CHIPS

French fries, jalapeño tartar, lemon

TRUE COD 19.2 HALIBUT 22

#### SLOW ROASTED PRIME RIB

Sour cream mashed potatoes, market fresh vegetables, au jus, creamy horseradish

12 OZ. 36 16 OZ. 42

#### BARBEQUED SALMON

Summer vegetables, charred corn, avocado mousse, lemon, basil 26

#### GRILLED LEMON CHIVE STEELHEAD

Basmati Rice, market fresh vegetable 25

### char-grilled steaks

Smoked tomato butter, three peppercorn and smoked sea salt rubbed

Served with sour cream mashed potatoes, market fresh vegetables

10 OZ TOP SIRLOIN STEAK\* 29.3

7 OZ FILET MIGNON\* 34.5

### handhelds

Served with French fries

#### BEYOND BURGER

Tillamook Cheddar, lettuce, tomato, red onion, roasted garlic mayo, brioche bun 16.5

add avocado +2

#### PRIME RIB FRENCH DIP\*

Shaved to order, au jus, creamy horseradish, grilled torta roll 21

#### HOT CRAB & ARTICHOKE SANDWICH

Melted Cheddar, sliced tomatoes, Parmesan cheese, grilled focaccia 17.5

