

APPETIZERS

Hot Crab & Artichoke Dip

Sweet onion, Parmesan cheese, warm flatbread. 14.95

Citrus Honey Barbecue Chicken Wings

Citrus honey barbecue sauce, celery sticks and buttermilk garlic dipping sauce. 8.95

Tuscan White Bean Hummus

Roma tomato-basil relish, warm flatbread. 10.45

Fire Roasted Fresh Artichoke

Steamed, split, and grilled with roasted garlic butter, housemade rémoulade. 9.95

Chicken Quesadilla

Jack cheese, queso fresco, roasted corn, red pepper, onion, grilled tomato salsa, guacamole, chipotle sour cream. 13.95

Housemade Guacamole

Grilled tomato salsa, fresh tortilla chips. 6.95

Crispy Calamari

Tossed with roasted peppers, jalapeños, pepperoncini, and red wine vinaigrette with basil aioli. 10.95

STARTER SOUPS & SALADS

Southwest Chicken Tortilla Soup

Housemade, cheddar, tortilla strips,. Bowl 6.95 Cup 4.95

Housemade Soup of the Day

Bowl 5.95 Cup 3.95

Fresh Tossed Green House Salad

Tomato, Fuji apple, Gorgonzola cheese, apple walnut vinaigrette. 7.45

Caesar Salad

Romaine, pecorino Romano, rustic croutons, classic Caesar dressing. 7.95

ENTREE SALADS

Classic Caesar Salad

Crisp romaine, pecorino Romano, rustic croutons, Caesar dressing.

with Grilled Chicken 13.95

with Blackened Salmon 15.95

Smoked Turkey Chopped Salad

Fresh greens, fresh basil, Italian salami, smoked mozzarella, provolone, chick peas, tomato, pepperoncini, scallions, herb-mustard vinaigrette. 13.95

Grilled Chicken, Fuji Apple, and Gorgonzola Salad

Fresh greens, honey walnuts, apple walnut vinaigrette. 13.95

Grilled Sirloin Steak Salad*

Top sirloin, avocado, bacon, crispy onions, crumbled Gorgonzola, fresh greens, diced tomatoes. 17.95

BURGERS & SANDWICHES

Served with French fries or cole slaw.

Classic Cheeseburger* Tillamook® cheddar, lettuce, tomato, roasted garlic mayo. 9.95 (add bacon 1)

Southwest Cheeseburger* Barbecue sauce, Tillamook® cheddar, Canadian bacon, lettuce, tomato, roasted garlic mayo. 10.95

Housemade Veggie Burger Black beans, brown rice, Jack cheese, guacamole, lettuce, tomato, roasted garlic mayo. 9.95

Rotisserie Chicken Sandwich Fresh "off-the-bone" chicken, Jack cheese, lettuce, tomato, chipotle rémoulade. 10.95

Blackened Salmon Sandwich

Lettuce, tomato, onion, lemon mustard rémoulade. 15.95

Fresh Roasted Sirloin French Dip Sandwich* Rotisserie sirloin, au jus, creamed horseradish. 14.95

Citrus Honey Glazed Pork Tenderloin Sandwich Fire roasted pork tenderloin, barbecue onion relish, smoked mozzarella, lettuce, tomato, chipotle rémoulade. 11.95

Smoked Turkey, Bacon, Avocado Sandwich Provolone cheese, shredded lettuce, roasted garlic mayo, roma tomato basil relish, ciabatta bread. 12.95

Hot Crab Sandwich

Artichokes, Parmesan, sliced onions, tomato, Tillamook® cheddar. 13.95

MANZANA SIGNATURE CLASSICS

House salad or Caesar salad 6.55 to accompany your entree.

Santa Fe Chicken Enchilada Stack Roasted pasilla chilies, Jack cheese, queso fresco, layered with corn tortillas, red pasilla and green tomatillo sauces, texmati rice, ranchero beans. 16.45

Fish Taco Platter Warm corn tortillas, premium fish sautéed in southwest seasonings, savoy slaw, queso fresco, tomatoes. Served with fresh guacamole, grilled tomato salsa, ranchero beans.

Two Taco Platter 14.45 **Three Taco Platter** 17.45

Fresh Vegetable Platter Sliced tomatoes, grilled artichoke, grilled corn-on-the-cob, mashed potatoes, grilled portobello mushroom, fresh vegetables. 13.45

FIRE ROASTED ROTISSERIE SPECIALS

House salad or Caesar salad 6.55 to accompany your entree.

Rotisserie Chicken Fresh 100% natural chicken, seasoned and continually roasted throughout the day. Served with mashed potatoes, chicken gravy, fresh vegetables. 18.95

Citrus Honey Glazed Pork Tenderloin Marinated in apple juice with juniper, slow roasted with citrus honey bbq sauce in our rotisserie oven. Served with red jacket mashed potatoes and fresh vegetables. 18.95

PASTA

House salad or Caesar salad 6.55 to accompany your entree.

Southwest Chicken Penne Pasta Rotisserie chicken breast sautéed with peppers, onions, garlic, roma tomatoes, penne pasta, southwest spices in a roasted red pepper sauce. 17.45

Prawn Linguine Black tiger prawns sautéed with garlic, roma tomatoes, fresh basil, virgin olive oil, Gorgonzola white wine sauce. 18.95

BEEF AND PORK

House salad or Caesar salad 6.55 to accompany your entree.

Baby Back Ribs with Manzana BBQ Sauce Choice of French fries or ranchero beans, and cole slaw. Half Rack 18.95 Full Rack 28.95

Top Sirloin*

Seasoned and grilled, mashed potatoes, fresh vegetables. 17.95

Flat Iron Steak* Grilled with honey-soy glaze. Served with mashed potatoes and fresh vegetables. 23.95

Filet Mignon* Seasoned and grilled with portobello mushroom demi. Served with mashed potatoes and crispy onions. 29.45

New York Strip* Seasoned and grilled. Served with mashed potatoes and fresh vegetables. 29.45

DESSERTS

Crème Brûlée Rich egg custard, vanilla beans, caramelized sugar crust. 7.95

Old Fashioned Apple Crisp Granny Smith apples and walnuts, slowly baked, brown sugar and butter topping, vanilla ice cream, housemade caramel sauce. 7.95

Chocolate Banana Cream Pie Chocolate graham cracker crust, chocolate ganache custard, fresh whipped cream, fresh bananas, housemade caramel sauce. 7.95

Baked Chocolate Custard Rich chocolate ganache custard, espresso, topped with an apple cinnamon crème anglaise and served with a shortbread cookie. 7.95

Mojito Key Lime Pie White chocolate and graham cracker crust, key lime filling, whipped cream and fresh mint. 7.95

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



WINE FLIGHTS

Three 2 ounce pours

Chardonnay	10
Columbia Crest Two Vines Washington	
Clos du Bois North Coast California	
Kendall-Jackson Vintner's Reserve California	
Cabernet Sauvignon	10
Kenwood Yulupa California	
Chateau St. Jean California	
Chateau Ste Michelle Indian Wells Washington	
Pinot Noir	12
Oswego Hills Oregon	
Hinman Vineyards Oregon	
Erath Oregon	

WINE LIST

	Glass	Bottle
Sparkling Wine		
Domaine Ste. Michelle Brut Washington NV	8	30
Mumm Napa Brut Prestige California NV		36
Schramsberg Blanc de Noirs Brut California NV		58
Aromatic White Wine		
Chateau Ste Michelle Riesling Columbia Valley, Washington	6.5	24
Beringer White Zinfandel California	6.5	24
Pepi Sauvignon Blanc California	8	30
Kumeu River Sauvignon Blanc Marlborough, New Zealand		40
Pinot Gris/Pinot Grigio		
Oswego Hills, Oregon	8	30
King Estate Oregon	10	38
Chateau Ste Michelle Columbia Valley, Washington		34
Caposaldo Veneto, Italy	8	30
Santa Margherita Italy		48
Chardonnay		
Columbia Crest Two Vines Washington	6.5	24
Chateau Ste Michelle Canoe Ridge Estate Columbia Valley, Washington		45
Hess Select, Napa Valley, California	8	30
Clos du Bois North Coast, California	8	30
La Crema Sonoma Coast, California		39
Kendall-Jackson Vintner's Reserve California	11	42
Pinot Noir		
Erath Oregon	12	46
Hinman Vineyards Oregon	10.5	40
WillaKenzie Willamette Valley, Oregon		51
Oswego Hills, Oregon	8	30
La Crema Sonoma Coast, California		45
Merlot		
Red Diamond Washington	8	30
Columbia Crest Grand Estates Columbia Valley, Washington		29
Canoe Ridge Vineyard Columbia Valley, Washington		45
Bonterra Mendocino County, California	9.5	36
"Organically Grown Grapes"		
Ferrari-Carano Sonoma County, California		55
Shiraz/Petite Sirah/Zinfandel		
Oxford Landing Shiraz South Australia	7	26
Penfolds Thomas Hyland Shiraz South Australia		35
Concannon Petite Sirah Limited Release Central Coast, California		33
Ravenswood Zinfandel Lodi, California	10	38
Cabernet Sauvignon & Bordeaux Blends		
Penfolds Rawson's Retreat Southeast Australia	6.5	24
Chateau Ste Michelle Indian Wells Washington	12	46
Chateau Ste Michelle Cold Creek Columbia Valley Washington		63
Kenwood Yulupa California	8.5	32
Chateau St. Jean California	10	38
Clos du Bois Reserve Alexander Valley, California		49
Kenwood Sonoma County, California		34
Beringer Knights Valley California		61

DRAFT BEERS

Coors Light	5
Widmer Hefeweizen	5.5
Deschutes Mirror Pond Pale Ale	5.5
Guinness Stout	6
Stella Artois	6
Blue Moon Belgian White	5.5
Bridgeport IPA	5.5
Seasonal Draft	5.5

BOTTLED BEERS

Budweiser	5
Bud Light	5
Miller Lite	5
MGD 64	5
Heineken	6
Corona	5.5
Newcastle Brown Ale	5.5
MacTarnahan's Amber Ale	5.5
Widmer Drop Top Amber	5.5
Deschutes Black Butte Porter	5.5
O'Doul's (non-alcoholic)	5

MARGARITAS

"Traditional" Margarita	"Traditional" Silver, agave nectar, fresh lime juice. 8.5
Prickly Pear Margarita	Prickly pear juice, agave nectar, fresh lime. 9
Raspberry Margarita	Raspberry puree, lime, agave. 9.5
Paloma	Silver Tequila, fresh grapefruit juice, lime. 8.5
Scratch Margarita	Cuvero Gold, triple sec, fresh lime juice, and our own secret ingredient. 9
Grand Scratch Margarita	The Scratch Margarita plus Grand Marnier. 9.5
La Prima Margarita	Patrón Añejo, Grand Marnier, Tuaca. 12

MARTINIS & COSMOS

Key Lime Martini	Keke Beach liqueur, Absolut Citron, cream. 7.5
Red Delicious Apple Martini	Crown Royal, DeKuyper Apple Pucker, cranberry juice. 7.5
Berry Martini	Stoli Blueberi, Chambord, fresh lime sour, sparkling wine. 8.5
Watermelon Cosmo	Finlandia, DeKuyper Watermelon Pucker, Midori, cranberry juice. 9.5
Lavender Cosmo	Absolut Mandrin, Marie Brizard's Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim. 8.5
The Pomegranate Martini	Ketel One Citroen, pomegranate, fresh lime sour. 9.5
Tiramisu	Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva Original. 8.5
Ginger Peartini	Grey Goose La Poire, triple sec, ginger, fresh lime sour. 10.5
Chai'Tini	Baileys Crème Caramel, Zen Green Tea liqueur, chai syrup, cream. 8
White Cosmo	Absolut Citron, Cointreau, white cranberry juice. 8.5
Hot and Dirty	Ketel One, jalapeño olive, and pepperoni garnish. 9.5
The Essential Cosmo	Absolut Citron, Cointreau, cranberry juice, lime juice. 8.5

MOJITOS

All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda.

Blood Orange	Mount Gay from Barbados, blood orange. 8.5
Raspberry	Cruzan Raspberry from St. Croix, raspberry. 8
Pomegranate	Ten Cane from Trinidad, pomegranate. 9.5
Mango	Bacardi O from Puerto Rico, mango. 8
Passion Fruit	Malibu Passion Fruit from Barbados, passion fruit. 8
The Classic	Cruzan Estate Light from St. Croix. 7.5

SPECIALTY SIPS

Clubhouse Tea	Sweet Tea Vodka and lemonade. 7.5
Pomegranate Bartender's Lemonade	Stoli Blueberi, pomegranate, fresh lemon sour. 8
Ten Sage	Tanqueray No. TEN, fresh sage leaves, fresh lime sour, and Alizé Gold Passion. 9
Sangria	7
Red	- Cabernet Sauvignon, cherry brandy, orange and pineapple juices.
White	- Sauvignon Blanc, Grand Marnier, white cranberry juice, grapes, lychee and orange.

THE CLASSICS

Collection Martini	Ketel One or Bombay Sapphire, Laphroaig single-malt scotch, Noilly Prat dry vermouth. 9.5
Collection Manhattan	Maker's Mark, Noilly Prat sweet vermouth. 9.5
Long Island Iced Tea	Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola. 8
Bloody Mary	Smirnoff 80, Bloody Mary mix. 7.5
Lemon Drop	Absolut Citron, fresh lemon sour, Cointreau. 8.5
Mai Tai	Bacardi Superior, Myers's dark, triple sec, fresh lime sour, orange and pineapple juices, almond syrup. 8