



****SAMPLE MENU****

Three-Course Prix Fixe to change daily – \$29.99

Fish Soup

clams, scallops, mussels, fish stalk (with halibut & salmon fumet)

Half Moon Bay Lean Cod

green plantain patacones with salsa de ajo (agave & cilantro emulsion) and farmer's market pickled veggies

Devil's Gulch Ranch Loin

pork loin, blue cheese potato gratin, house-made crema, pork jus

Small Plates

Rice bowl with Hamachi sashimi \$5

Arepas (Venezuelan style traditional tacos) \$7

Choice of lobster, shrimp, chicken or beef; with maize dough flatbread, melted cheese, Manny's special sauces, cilantro, avocado and onion

Mattress Breaker \$5

fresh mussels, shrimp and sea beans in a coconut sauce

** Additions to include daily "Catch of the Day" specials priced between \$5-10**

Signature Cocktails

The Coco Frio (served in a fresh coconut for two) \$15

Coconut rum, Malibu rum, fresh coconut water and lime

El Plantain Caipirina \$10

LeBlond Cachaça, fresh plantain puree, lime and cane sugar

Hipster Colada \$10

Cacique rum, crème de cacao, coconut crème, house-made pineapple juice and mango puree

Fernet Branca & Coca-Cola \$10

San Francisco and South America's favorite spirit with Coca-Cola

Margarita Isla \$10

Agave, lime and tequila