INNOVATION LOCAL FRESH

APERITIVOS
~ APPETIZERS ~

CHEF'S SIGNATURE

FRESH SHUCKED OYSTERS*
Freshly shucked served with limes and choice of sauces
6 Oysters - 11
12 Oysters - 20

SALSA DE MOLCAJETE - 9 ✦
Made to order with fresh roasted tomatoes, onions, garlic, toasted chiles de árbol and fresh cilantro. Served with totopos

NACHOS MANOLO - 17
Totopos grilled steak, pollo asado, chorizo, grilled shrimp, melted cheese, pico de gallo and sour cream

TAQUITOS LA PETRA - 11
Deep-fried taquitos, two with potatoes, two with refried beans. Topped with sour cream, queso fresco, and a side of green house salsa.

GUACAMOLE DINAMITA * - 16
Table-Side guacamole topped with grilled shrimp served with totopos

MANOLETES WINGS - 12
Six Traditional Wings, Celery, Carrots
Buffalo or Mango Habanero

CEVICHE - 14
Lime cured Shrimp Ceviche, tomato, onion, cilantro, avocado.

QUESO ASADO - 9
Grilled queso fresco. Served with green salsa and corn or flour tortillas

GUACAMOLE DIP
Small - 7 Large - 12

CHEESE DIP
Small - 7 Large - 12

CHORIZO DIP - 12

PICO DE GALLO - 5

ENSALADAS
~ SALADS~

MANOLO'S TACO SALAD - 10
Refried beans, queso fresco, cheese dip, lettuce, tomatoes and sour cream

ROMAINE SALAD - 8
Tomatoes, cucumber, onions, corn, carrots, Parmesan cheese

SHRIMP AND AVOCADO SALAD - 16
Lettuce, tomatoes, onions, avocado, shrimp,house-made mango salsa.

PROTEIN CHOICE:
CHICKEN 6 | STEAK* 7 | SHRIMP* 10 | SCALLOPS* 12 | SALMON* 10 | MAHI-MAHI* 10 | GRILLED VEGETABLES 6

DRESSINGS: Ranch | Spicy Ranch | Bleu Cheese | Caesar | Italian | Balsamic | Oil & Vinegar | Mango Vinagrette

SOPAS
~ SOUPS ~

POZOLE - 18
Traditional Mexican pozole (posole) is a rich, broth soup made with pork, hominy and red chiles

TORTILLA SOUP - 13
Slow-cooked chicken in our creamy tomato soup, sour cream, queso fresco, avocado, crispy tortilla strips

CALDO 7 MARES - 29
A large bowl of fresh shrimp, clams, tilapia, octopus, chipotle pepper and crab in a flavorful vegetable broth

SIDES

ASPARAGUS - 5
RICE - 5
GARLIC POTATOES - 5
MASHED POTATOES - 5
BLACK BEANS - 5
HOUSE SALAD - 5
lettuce, tomato, onions, cucumber

PICO DE GALLO - 5
REFRIED BEANS - 5
GRILLED BROCCOLI - 5
GRILLED MIXED VEGTABLES - 5
CORN - 5
MEXICAN SALAD - 6
Lettuce, sour cream, pico,

GRILLED SHRIMP (5) - 9
MOZZARRELLA - 2.50
SOUR CREAM - 2.50
QUESO FRESCO - 2.50
RICE AND BEANS - 7
TORTILLAS (3) - 2
corn or flour

***Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Substitutions and extra ingredients maybe subject to additional charges. Every price subject to change due to Market Price.**

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LUNCH
ONLY available MONDAY to FRIDAY until 3pm

MANOLO'S TACO SALAD - 13
Grilled Chicken, refried beans or rice, queso fresco, lettuce, tomatoes, cheese dip and sour cream

MANOLO'S QUESADILLA- 13
Cheese, sour cream, pico de gallo. Choice of Grilled Chicken or Steak

CHIPOTLE CHICKEN - 13
Grilled chicken breast covered with chipotle sauce. Served with rice and grilled veggies

BRUNCH BURRITO - 12
Scrambled egg, chorizo, rice, beans, queso fundido, jalapeño and pico

CHIMICHANGA - 12
Chicken or beef, lettuce, pico, sour cream and cheese dip. Served with rice and beans

LOS DOS TACOS - 12
Your choice of traditional Chicken, Skirt Steak, Chorizo, or Al Pastor tacos. Served with rice and beans.

CHILAQUILES - 14
Grilled Skirt Steak or chicken, corn tortilla chips simmered in salsa, queso fresco, sour cream, fresh red onions. Served with rice and beans

EL TREN - 12
One shredded beef taco and one chicken enchilada. Served with rice and beans

HUEVO DIVORCIADOS* - 12
Two eggs cooked over a tortilla, one with red salsa and one green salsa. Served with rice and beans

HUEVO A CABALLO* - 16
Skirt Steak topped with fried eggs, and Salsa Ranchera. Served with rice, beans, and tortillas

DOS ENCHILADAS - 12
Beef or chicken topped with red sauce and queso fresco. Served with rice and beans

CAMARONES AL CHIPOTLE* - 16
Shrimp in house made chipotle sauce. Served with mixed vegetables and mashed potatoes

CARNE ASADA- 16
Grilled skirt steak served with rice, refried beans, and tortillas

PARRILLADA MANOLO - 16
Chicken or Steak with grilled onions & peppers. Served with rice, beans and tortillas

CARNITAS JALISCO - 15
Slow cooked pork with grilled onions. Served with rice, beans and tortillas.

CARNITAS VERDES - 15
Grilled slow cooked pork, onions and tomatoes in salsa verde. Served with rice, beans, and tortillas

TACOS

TRADICIONAL TACOS

Three traditional tacos served with fresh onion, cilantro, , salsa, limes and choice of homemade soft corn or flour tortillas.

CARNE ASADA - Grilled Steak - 17

POLLO ASADO - Grilled Chicken - 16

CHORIZO - Mexican Sausage - 15

AL PASTOR - Marinated Pork - 16

CARNITAS - Slow Cooked Pork - 15

TINGA - Slow Cooked Chicken - 14

TACO ADD ONS
(1) Extra Traditional Taco - 6
(1) Extra Seafood Taco - 7
(1) Extra Chef Taco - 8
Add Rice & Beans - 5
Sour Cream - 1.25
Cheese - 1.25
Lettuce - 1.25

DEL NORTE TACOS | SEAFOOD TACOS*

Three Tacos Topped With Coleslaw, Mango Pico De Gallo, Avocado, And Homemade Chipotle Sauce. Corn or Flour Tortillas.

GRILLED SHRIMP - 18

GRILLED SALMON - 19

GRILLED MAHI-MAHI - 19

GRILLED TILAPIA - 17

CHEF SIGNATURE TACOS

RIBEYE TACOS - 21
Avocado, Chimichuri Sauce, Cheese, And Pickled Red Onion

TACOS DE ALAMBRE* - 19
Flour tortilla, stuffed with bacon, **Skirt Steak**, onions, bell peppers and cheese, avocado salsa on the side

QUESO BIRRIA TACOS - 18
Corn tortilla, stuffed with slow cooked beef and cheese with onions, cilantro and consome dip on the side

*Extra Toppings & Substitutions Are Subject To Additional Charges

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INNOVATION LOCAL FRESH

DEL GOURMET
~ GOURMET ~

HOUSE SALAD | GARLIC POTATOES | BROCCOLI | RICE | BLACK BEANS | REFRIED BEANS | CORN | ASPARAGUS PICO DE GALLO | MIXED GRILLED VEGETABLES | MASHED POTATOES |

FILET MIGNON A LA MOSTAZA - 33
Grilled Filet Mignon topped with our homemade mustard sauce served with shrimp, scallops and two sides

DEL GOURMET NEW YORK STRIP - 29
Grilled New York steak topped with homemade creamy mushroom reduction, served with two sides

TOMAHAWK STEAK NEW! market price

USDA ANGUS Choice exquisitely tender, bone-in ribeye steak. The steak's highly marbled cut gives it a mouth watering rich flavor and buttery texture. Served with Chimichurri, two sides, and a house salad

LOBSTER TAIL* - 33
Lobster tail, shrimp and scallops brushed with garlic butter served with two sides

SALMON A LA PARRILLA - 28
Grilled Salmon seasoned with garlic butter sauce served on a bed of rice and your choice of mashed potatoes or broccoli.

MAHI-MAHI EN VINO BLANCO - 26
Grilled Mahi-Mahi stuffed with mushrooms, spinach, onion and corn served with a white wine sauce and two sides

MANOLETE'S CHICKEN - 24
Grilled chicken breast stuffed with chorizo, spinach, mushrooms, corn topped with queso dip and served with two sides

BURRITOS

BURRITO CHACALOSO* - 16
Chicken or Skirt Steak, rice and beans. Covered in queso, pico and sour cream.
Mixed Burrito +3

BURRITO MANOLETES* - 18
Chicken, skirt steak, rice and beans covered in cheese dip. Topped with shrimp, chorizo, pico and sour cream.

MAHI-MAHI BURRITO* - 18
Grilled mahi-mahi with fresh corn, guacamole, rice, and coleslaw. Covered in creamy chipotle topped with pico de gallo and sour cream

SHRIMP BURRITO - 18
Loaded with rice, shrimp and guacamole topped with chipotle sauce and sour cream

VEGETARIAN
~ VEGETARIANO ~

NACHOS FELICES - 14
Tortilla Chips covered in melted cheese and cheese dip, topped with pico de gallo, black beans, sour cream, queso fresco, and guacamole

SOPES LA MARIA - 14
Two thick Corn Tortillas softly fried topped with black beans, avocado, lettuce, queso fresco, tomatoes, and sour cream

BURRITO DE VERDURDAS - 15
Rice, refried beans, broccoli, zucchini, onion, squash, bell pepper, tomatoes, mushrooms, covered in cheese dip and topped with pico de gallo and sour cream

TACOS DE VERDURAS - 14
Mixed Grilled Vegtables, queso fresco, black beans, on corn or flour tortillas

FAJITAS DE VERDURAS - 20
Grilled Vegtable medley served Fajita Style. Served With Rice, Beans, And Tortillas.

HUEVOS DIVORCIADOS - 13
Two eggs, one covered in green salsa and one covered in red served over a tortilla with rice, beans and tortillas

CHIMICHANGOS - 16
Two deep fried chimichangas with potato filling covered in cheese dip and topped with pico de gallo, lettuce, tomatoes, and sour cream served with rice and beans

***Ask your server for vegan & gluten free options**

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MANOLETE'S PASTA

FETTUCCINE ALFREDO SERVED WITH GARLIC BREAD - 12

CHOICE OF PROTEIN:

CHICKEN 6 | STEAK* 7 | SHRIMP* 10 | SCALLOPS* 12 |
SALMON* 10 | MAHI-MAHI* 10 | MIXED GRILLED VEGETABLES 6

DEL MAR
~ SEAFOOD ~

TORRE DE MARISCOS - 28
Seafood classic ceviche tower with octopus, shrimp, scallops topped with avocado

AGUACHILE VERDE - 20
Lime juice cured shrimp with jalapeño, red onion, cilantro, cucumber and avocado

MANGO AGUACHILE - 20
Lime juice cured shrimp with jalapeño, red onion, cilantro, cucumber, fresh mango, and avocado

MOJARRA FRITA - 20
Whole fried tilapia served with rice, beans and salad

MEXICAN COCKTAIL - 22
Traditional Mexican Cocktail with shrimp, octopus, homemade Mexican cocktail sauce, tomatoes, onions, jalapeños, and cilantro

CAMARONES CHIPOTLE - 22
Grilled shrimp covered in chipotle sauce served with mashed potatoes and grilled vegetables

CAMARONES AL MOJO DE AJO - 22
Shrimp with chile de árbol and dried guajillo chile sauce Served with rice and salad

SIDE OF SHRIMP (5) - 9
SIDE OF SCALLOPS (3) - Market Price

LA PARRILLA

VOLCANO MOLCAJETE - 28
Skirt Steak, chicken, carnitas verdes, shrimp with queso fresco, nopales (cactus) and a banana pepper served with tortillas, rice, beans, sour cream and pico de gallo

CARNITAS VERDES - 20
Slow cooked pork shoulder in a tomatillo salsa verde on a bed of grilled onions and tomatoes served with rice, beans, and tortillas

CARNITAS JALISCO - 19
Slow cooked pork shoulder with sautéed onions served with rice, beans and tortillas

FLAMING PARRILLADA MANOLETE
For one - 30 | For two - 49
Skirt Steak, chicken, shrimp, chorizo and carnitas with grilled peppers, onions, queso fresco and banana pepper served with rice, beans, tortillas and Mexican salad.

PARRILLADA MANOLO - 24
Chicken with grilled peppers and onions on a skillet Served with sour cream, cheese, rice and beans

SUBSTITUTE: SKIRT STEAK - 26 SHRIMP - 26

*Upgrade to premium sides for 2.50 each

CARNES DE LA CASA
~HAND CUT STEAKS~

SERVED WITH CHOICE OF TWO SIDES

FILET MIGNON* - 28
8oz ANGUS USDA Choice Filet Mignon

NEW YORK STRIP* - 26
12oz ANGUS USDA Choice Ribeye

RIB EYE* - 27
12oz ANGUS USDA Choice Ribeye

TRADICIONAL

CARNE ASADA* - 25
Skirt Steak served with rice, beans, avocado and salad. Upgrade to premium sides for 2.50 each

CHOOSE TWO SIDES:

GARLIC POTATOES | BROCCOLI | RICE | BLACK BEANS | REFRIED BEANS | CORN | ASPARAGUS | PICO DE GALLO | MIXED GRILLED VEGETABLES | MASHED POTATOES |

-Gluten Free Substitutions and extra ingredients maybe subject to additional charges. Every price subject to change due to Market Price.

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ESPECIALIDADES

CHILE EN RELLENO - 16
Poblano pepper, grilled chicken, cheese and onions topped with ranchero sauce, served with rice and black beans
SUBSTITUTE: Steak or Shrimp - 19

CHORI POLLO - 19
Chicken breast, Mexican chorizo sausage, rice, refried beans, and queso dip

ENCHILADAS BANDERA - 16
Three enchiladas, one chicken with green sauce, one beef with red sauce, one cheese with cheese sauce, avocado and queso fresco. Served with rice

MEXI TORTA - 18
Telera is traditional grilled bread, mayo, beans, lettuce, tomatoes, guacamole, onions, jalapeño choice of filling served with fries.
Grilled Chicken | Asada | Carnitas | Pastor | Veggies

POLLO ASADO - 19
Chicken breast, choice of two sides, and tortillas

QUESADILLA MANOLO - 14
Mexican style quesadilla with grilled chicken and cheese topped with pico de gallo and sour cream
SUBSTITUTE: Steak or Shrimp - 17

LOS SOPES - 14
Two thick tortillas, choice of filling, tomato refried beans, lettuce, sour cream, queso fresco
Asada | Grilled Chicken | Pastor | Carnitas

MEXI BURGER - 18
Angus beef, chorizo, tomatoes, onion, mayo, cheese, lettuce, guacamole and jalapeño served with fries

CHIMICHANGAS - 18
Chicken or Beef Chimichangas topped with cheese dip, lettuce, pico de gallo, and sour cream served with rice and refried beans

*Extra toppings and modifications may be subject to additional charges

KID'S MENU
SERVED WITH RICE OR FRIES

GRILLED CHICKEN - 8

CHICKEN TENDERS - 8

GRILLED SKIRT STEAk - 11

QUESADILLA - 8
Add Protein + 5

MAC & CHEESE - 8

BEAN BURRITO - 8

CHEESEBURGER - 8

PEPPERONI PIZZA - 8

KIDS SOFT DRINK - 2

DRINKS

AGUAS FRESCAS - 4
Horchata or Jamaica

FLAVORED LEMONADE - 4.50
Mango or Strawberry

NON-ALCOHOLIC DAIQUIRI - 7
Strawberry, Mango, Piña Colada

NON-ALCOHOLIC MICHELADA - 7

VIRGIN MOJITO - 7
Strawberry, Mango, Blackberry, Prickly Pear + 1

BOTTLE GLASS SODAS - 3.5
Coke, Mineragua, Squirt, Bottled
Sparkling or Still

SOFT DRINKS - 4
Coke, Diet Coke, Lemonade, Mr. Pibb, Sprite, Mellow Yellow, Fanta, Cherry Coke

HOT DRINKS - 3
Regular Coffee, Hot Tea

ESPRESSO - 4

MANOLETES LATTE - 9
Espresso, ice cream, coconut and chocolate syrup

JARRITOS - 3.50
Tamarind, Mandarin, Fruit Punch, Lime, Guava, Pineapple, and Watermelon