

# Modern & sustainable heritage American menus

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Our menu is modern heritage American with regenerative agriculture and sustainability at its forefront.

Under the direction of Executive Chef Kris Tominaga, the menu celebrates seasonal ingredients sourced from the best farms and producers in Southern California.

Market vegetables, meat and fish are cooked over a charcoal grill and in a wood-fired oven, served with a selection of casual plates and grains. We grow our own herbs and vegetables in the Manuela garden.

Serving a wide range of vegetables, grains, fish, and game, Manuela also features an exemplary bar program, which serves classic cocktails using house-made bitters and tonics. Local beers are on tap, while the carefully selected wine list is designed to pair with the smoke and acid at the heart of Manuela's menu.

From family style sharing menus to starters and buffet options, there's something for every occasion. See our full list of event menus below.

Please note that all our menus are samples - please reach out for our most up to date offering.



# Family style brunch (A)

Served family style and designed to be shared: \$59 per person

## FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)

Select one:

Cast iron cornbread, cultured butter, wildflower honey

Cream biscuits, Steen's butter, market fruit jam (v)

Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Cinnamon swirl brioche French Toast, crème pâtissière crumble cake, cream cheese frosting (v)

Onion tart, rosemary crème pâtissière, goat cheese, arugula (v)

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Shrimp & rice grits, Hen of the Woods mushroom, bacon, lemon, parsley

Soft scrambled eggs, grits, bacon, arugula

Poached egg, green lentils, scallion chermoula, Castelvetrano olives, Shepherd's Hope, Marcona almonds, mint (v)

Select one:

House-made bacon

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

# Family style brunch (B)

Served family style and designed to be shared: \$75 per person

## FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)

Chicories, persimmon, maple vinaigrette, brabander cheese, bacon crumble, pickled peppers

Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey

Cream biscuits, Steen's butter, market fruit jam (v)

Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Cinnamon swirl brioche French Toast, crème pâtissière crumble cake, cream cheese frosting (v)

Onion tart, rosemary crème pâtissière, goat cheese, arugula (v)

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Shrimp & rice grits, Hen of the Woods mushroom, bacon, lemon, parsley

Soft scrambled eggs, grits, bacon, arugula

Grass-fed hanger steak, jerk rub, pickled green mango, jicama, red onion, scallion, mint

Poached egg, green lentils, scallion chermoula, Castelvetro olives, Shepherd's Hope, Marcona almonds, mint (v)

Select one:

House-made bacon

Roasted cauliflower, date vinegar, almonds

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Grilled sunchokes, keffir lime curry, cilantro coconut crema, crisp Rancho Gordo garbanzo bean (v)

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# Family style lunch (A)

Served family style and designed to be shared: \$59 per person

## FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)

Select one:

Cast iron cornbread, cultured butter, wildflower honey

Cream biscuits, Steen's butter (v)

Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Grass fed hanger steak, jerk rub, pickled green mango, jicama, red onion, scallion, mint

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

Poached egg, green lentils, scallion chermoula, Castelvetrano olives, Shepherd's Hope, Marcona almonds, mint (v)

Select two:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

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# Family style lunch (B)

Served family style and designed to be shared: \$79 per person

## FIRST COURSE

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)  
Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)  
Chicories, persimmon, maple vinaigrette, brabander cheese, bacon crumble, pickled peppers  
Ocean trout tartare, red onion, capers, bronze fennel, colatura vinaigrette, garlic toast  
Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select two:

Cast iron cornbread, cultured butter, wildflower honey  
Cream biscuits, Steen's butter (v)  
Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Grilled local yellowtail, Castelvetro olives, red onion, celery aioli, lemon  
Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)  
Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)  
Grass fed hanger steak, jerk rub, pickled green mango, jicama, red onion, scallion, mint  
Poached egg, green lentils, scallion chermoula, Castelvetro olives, Shepherd's Hope, marcona  
almonds, mint (v)

Select two:

Roasted cauliflower, date vinegar, almonds (ve)  
Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)  
Blistered snap peas, black quinoa, sesame date butter, feta (v)  
Grilled sunchokes, keffir lime curry, cilantro coconut crema, crisp Rancho Gordo  
garbanzo bean (v)

## DESSERT

Select one:

Assorted cookies  
Banana Paris-Brest, coconut craquelin, macadamia, coffee coconut caramel (v)  
Chocolate mousse cake, Maldon sea salt (v)  
Red kabocha cheesecake, ginger snap, pomegranate, milk cremeux (v)

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# Drinks receptions

## COCKTAILS

### Sangria 18

White wine, Dolin white vermouth, Chinola  
passionfruit, strawberry, lemon

### Spritz'er, I Barely Know Her 20

Lychee, St. Germaine, rose water, basil, lemon,  
sparkling

### Parsley Gimlet 19

Dead of Night Eastsider gin, cucumber, parsley, lime,  
mint

### Vesper 19

Farmers gin, Crop Meyer lemon vodka,  
Lillet blanc

### House Martini 19

Barr Hill gin, Lillet blanc, orange bitters

### Pretty Fly For A Cacti 20

Prickly pear infused Patron blanco, nopales, Narano  
bitter orange, lime, agave, salt

### Archie 19

Beet rested Illegal mezcal, oro blanco, lemon

### Florida Man 19

Blueberry rested Acre mezcal,  
Lo-Fi vermouth, lemon, African basil

### Monsignor Martinez 19

Grilled pineapple rested Codigo tequila, Xila Licor,  
cinnamon demerara, lime, chamoy, tajin

### House Negroni 20

Sipsmith London dry gin, Forthave aperitivo, Carpano  
Antica sweet vermouth, rocks

### Honey-Dew Me 20

Honeydew Melon, Nocheluna Sotol, Huana soursop  
liqueur, lemon, melon salt, pickled rind

### I'm Your Huckleberry 20

Compass Box Artist Blend Scotch, huckleberry,  
spruce, lemon, Falernum, red veined sorrel

### P.O.G. Sour 21

Guava rested Grey Goose, lichiko shochu, Chinola  
passionfruit, Meyer lemon, orange juice, egg white

## NON-ALCOHOLIC COCKTAILS

### Ta Ta Tatiana 14

Watermelon, ginger, honey, lemon, mint, bitters

### Pimms Cup 12

Earl Grey and citrus oleo, sparkling water, cucumber

### Hey There, Dillyla 16

Pentire Seaward, green apple, cucumber mint, lime, quinine, dill sprig

### Phony Mezcal Negroni 15

St. Agrestis, rosemary sprig, lemon peel

## CHAMPAGNE

Louis Roederer "244 Collection", Brut, Reims, FR NV <sup>OB</sup> 140

Jeaunaux Robin "Fil de Brume", Brut, Talus St Prix, FR NV <sup>B</sup> 180

Billecart Salmon "Rose", Brut, Epernay, FR NV <sup>OB</sup> 200

Louis Roederer "Philippe Starck", Brut, Reims, FR 2015 <sup>OB</sup> 230

Dom Perignon "Luminous Vintage", Brut, Epernay, FR 2012 575

Krug "Grand Cuvee 171st Edition", Brut, Reims, FR NV 600

## MAGNUMS

Billecart Salmon "Reserve", Brut, Epernay, FR NV 280

Chenin Blanc, Domaine Mosse "Les Bonnes Blanches", Loire Valley, FR 2018 <sup>OB</sup> 200

Chardonnay, La Meuliere "Les Fourneaux Premiere Cru", Chablis, FR 2019 <sup>OB</sup> 220

Viognier/Chardonnay, L'Arge D'Oor "Skin Fermented", Santa Barbara, CA 2021 <sup>OB</sup> 200

Sangiovesse, Stolpman "Love You Buches", Santa Barbara, CA 2021 <sup>OB</sup> 100

Pinot Noir, Birichino "Boer Vineyard", Chalone, CA 2022 <sup>OB</sup> 210

# Snacks & appetizers

Served tray passed or stationary:

3 selections: \$18 pp/hr | 4 selections: \$24 pp/hr

5 selections: \$30 pp/hr | 6 selections: \$36 pp/hr

Please note that we kindly require a minimum of 3 canapes per person

## ON TOAST

Duck prosciutto, goat cheese, olive, honey  
Cherry tomato, white bean aioli, parsley (ve)  
Mushroom toast, crème fraîche, herbs (v)  
Beet tapenade, goat cheese, herbs (ve)  
Beef tartare, capers, cured garden egg yolk

## SKEWERS

Grilled king trumpet mushrooms, sage butter (v)  
Grilled halloumi,  
marjoram tomato vinaigrette (v) (gf)  
Chicken piri piri skewer, salsa verde (gf)

## GRIDDLED CAKE

Smoked trout roe, johnny cake, avocado, scallion, pickled onion  
Farmhouse brie, seasonal fruit compote (v)  
Squash confit, goat cheese, sourdough griddle cake (v)  
Caviar, crème fraîche, johnny cake, pickled onion, chive (+ \$6)

## BITES

Deviled eggs, dill, celery salt (gf)  
Cream biscuits & honey butter (v)  
BBQ oysters, ramp butter, breadcrumb (+ \$1)  
Squid & corn succotash, endive  
Chicken fried quail, chili honey, benne seeds (+ \$1)  
Flat iron steak frite, sauce mornay  
Polenta cake, roasted pepper aioli, scallion (gf)  
Fried green tomatoes, buttermilk, pickle relish (v)  
Hushpuppies (v)  
Pimento grilled cheese sandwiches (v)  
Sweet potato tostada, black bean, avocado (ve)  
Crab tostada, dill crema, grated tomato, cucumber, cilantro (65-person minimum, + \$4)  
Ceviche tostada, avocado, benne seed  
Beet gazpacho, cucumber, pepita (ve)

## DESSERT

Lemon bars, lemon curd on shortbread cookie  
Profiteroles, pâte à choux filled with vanilla pastry cream  
Chocolate chip cookies  
Brownies

Minimum guest count for appetizers is 15 people. Selections are required two weeks in advance. A minimum of 3 appetizers must be selected as an add-on to an additional dining service. A minimum of 6 appetizers must be selected as a stand alone food option. Prices listed are for food costs only and are non-inclusive of beverages, service charge (21%), admin fee (5%) or tax (9.75%). Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

# Family style dinner (A)

Served family style and designed to be shared: \$88 per person

## FIRST COURSE

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)

Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey

Cream biscuits, Steen's butter (v)

Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Chili rubbed grass fed hanger steak, arugula, lime

Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon

Roast local oyster mushroom, charred leek aioli, malt vinegar, lemon (ve)

Grilled local yellowtail, Castelvetro olives, red onion, celery aioli, lemon

Diver scallops, brown butter-bacon vinaigrette, mustard greens

Select two:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

## DESSERT

Select one:

Assorted cookies

Chocolate mousse cake, Maldon salt

Banana Paris-Brest, coconut craquelin, macadamia, coffee coconut caramel

Red kabocha cheesecake, ginger snap, pomegranate, milk cremeux

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free



# Family style dinner (B)

Served family style and designed to be shared: \$105 per person

## FIRST COURSE

Select three:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)  
Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)  
Chicories, persimmon, maple vinaigrette, brabander cheese, bacon crumble, pickled peppers  
Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds  
Ocean trout tartare, red onion, capers, bronze fennel, colatura vinaigrette, garlic toast

Select one:

Cast iron cornbread, cultured butter, wildflower honey  
Cream biscuits, Steen's butter (v)  
Smoked albacore dip, Carolina gold rice crackers

## SECOND COURSE

Select two:

Chili rubbed grass fed hanger steak, arugula, lime  
Roasted Liberty duck breast smoked soubise, Santa Rosa plums, sumac duck fat  
Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon  
Roast local oyster mushroom, charred leek aioli, malt vinegar, lemon (ve)  
Grilled local yellowtail, Castelvetro olives, red onion, celery aioli, lemon  
Peads & Barnetts pork chop, Jimmy Nardello, gremolata  
Diver scallops, brown butter-bacon vinaigrette, mustard greens  
Double R Ranch bone-in ribeye, charred leek chimichurri (+ \$30pp)

Select three:

Roasted cauliflower, date vinegar, almonds (ve)  
Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)  
Blistered snap peas, black quinoa, sesame date butter, feta (v)  
Grilled sunchoke, kefir lime curry, cilantro coconut crema, crisp Rancho Gordo garbanzo bean (v)

## DESSERT

Select two:

Assorted cookies (v)  
Chocolate mousse cake, Maldon salt (v)  
Banana Paris-Brest, coconut craquelin, macadamia, coffee coconut caramel (v)  
Red kabocha cheesecake, ginger snap, pomegranate, milk cremeux (v)

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

# Dinner buffet

\$95 per person - Single table buffet for 35-50 guests or double table buffet for 50-100 guests

*Includes: Cream Biscuits*

## MEAT & SEAFOOD

Select one:

Chili rubbed Strauss skirt steak, arugula, lime

Heirloom Mary's chicken thighs, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon

Peads & Barnetts pork chop, Jimmy Nardello, gremolata

Hen of the woods mushroom, braised beans, crème fraîche, polenta spelt toast (v)

Select one:

Grilled yellowtail, Castelvetro olives, red onion, celery aioli, lemon

Seasonal seafood dish, market accompaniments

## SIDES

Select three:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

## SALADS

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Bartlett pears, goat cheese, spiced pecan, aged balsamic (v)

## DESSERT

Select one:

Assorted cookies

Chocolate mousse cake, Maldon salt

Banana profiteroles, coconut craquelin, macadamia, coffee coconut caramel

Dish selections are required two weeks in advance. The price per person is inclusive of food and does not include beverages, event costs, tax (9.75%), admin fee (5%) or service fee (21%). Additional markup will be applied for premium selections or add-ons. Please make use aware of any dietary &/ or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

# Food stations

## THREE STATIONS

\$85 per person / 2 hrs  
*\$16pp per each additional hour*

## FOUR STATIONS

\$110 per person / 2 hrs  
*\$22pp per each additional hour*

## FIVE STATIONS

\$135 per person / 2 hrs  
*\$27pp per each additional hour*

## DESSERT STATION

\$22 per person / 1 hr

150 person minimum. Required for parties of 200+. Menu selections are customizable and are decided once event needs are established. Additional markups will be applied for premium requests. Selections are required two weeks in advance. Prices listed are for food costs only and are non-inclusive of beverages, service charge (21%), admin fee (5%) or tax (9.75%). Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability.  
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