

Operational Plan for Manchego

Manchego is a Spanish-themed tapas-style family restaurant opening in October or November of 2011 at the corner of 5th and Main in Rapid City. Manchego is a restaurant being enhanced by a full complement of alcoholic beverages. The menu will consist of Spanish Tapas (small plates) including seafood, olives, Spanish cheeses, salads, braised meats, and sauces. As always, the food will be the star at the table with the drink playing the supporting role.

The physical bar will be in the 508 Main Street space, while the restaurant will be in the 502 Main Street space. Wine and beer will be dispensed by tap/wine serving system and by bottle in 508 and served throughout both areas. Guests will be allowed to move between these two spaces freely. The restaurant will be open for lunch and dinner seven days a week (being closed for a few holidays). Manchego will employ somewhere in the neighborhood of 20 to 25 people.

The kitchen for Manchego is centered in the 502 Main Street space and against the west wall. Restrooms and the elevator to the roof are at the north end of the restaurant. There will be table seating throughout 502 and 508 with a stairway at the north end of the 508 space leading to a mezzanine. This will be where a small intimate area will seat about 12 people, as well as housing an office and a room for storage to the south. There will be a courtyard for dining on the 5th Street side and rooftop access for diners as well. We intend on utilizing these outside spaces as weather permits.

The square footage of each area is as follows; The inside area of 502 Main Street is 5,829 square feet while the outside area, including the roof seating area is 3,724 square feet. 508 Main Street is comprised of 1,400 square feet for a total 10,953 square feet of space including both inside and out.

Kelly Remily

Owner/Manchego Tapas Restaurant



Pete Franklin

Owner/Manchego Tapas Restaurant

