

(SPEECH)
[MUSIC PLAYING]

(DESCRIPTION)

A sign above a restaurant reads, Las Mananitas. A woman sweeps out in front with a dust bin and broom.

(SPEECH)

Good morning, Sally.

Usually, our boys do all this. They're not going to have anything to do when they get here.

[LAUGHS]

[MUSIC PLAYING]

(DESCRIPTION)

She sorts coins in a cash register.

A blender purees ingredients, fresh tomatoes are chopped.

(SPEECH)

You got to try Chilaquiles with Chili verde. If you don't try Chilaquiles, you were never here. [LAUGHS]

(DESCRIPTION)

A large pot with a red liquid is stirred.

(SPEECH)

We just completely love what we do and that's just straight from the heart.

Buenos días.

(DESCRIPTION)

She puts an open sign in the window. Text, Anna, Owner, Las Mananitas.

Fresno, CA.

(SPEECH)

Good morning.

Good morning.

How you doing? I'm Josh.

Anna. Nice to meet you.

Anna, nice to meet you.

So you got to try Chilaquiles with Chili verde.

OK.

That's the Chilaquiles deluxe. So it's the Chilaquiles with meat on top. You just pile on the meat.

Oh, yeah.

I see your mouth is watering already.

[LAUGHTER]

(DESCRIPTION)

Text, Josh Simes, PG&E Regional Vice President.

(SPEECH)

[MUSIC PLAYING]

(DESCRIPTION)

PG&E has partnered with the California Restaurant Foundation to provide grants for of local restaurants recovering from the pandemic.

(SPEECH)

All right. Is it mild, medium, or spicy?

It's all about just making it from scratch. You have to try your food every single day, so you know that the quality and consistency is there.

(DESCRIPTION)

A customer orders with the cashier.

(SPEECH)

People recognize freshness, and they appreciate it. They really do.

Thank you, man.

We'll need a breakfast burrito plus pico.

Don't cut corners. Give people the real thing. They will appreciate it, and they will always come back.

(DESCRIPTION)

A line of customers stand at the counter.

(SPEECH)

Just seeing the customer enjoy their meal--

The couples look at you and go, oh my. You want to get that reaction from them each and every time.

The chile verde here is excellent. Hands down. The best. I've never had it anywhere better.

He's here every day.

(DESCRIPTION)

Text, Allen, Owner, Las Mananitas.

(SPEECH)

There's got to be an emergency for him not to come. That's dedication, man. [LAUGHS]

Everybody knows everybody. We're all family. They'll tell us sometimes, "oh, I feel right at home." Well, because we take the time to talk to them and know who they are. We would like for everyone, not just the Valley, but everyone to get to know us. And that's our goal.

(DESCRIPTION)

Cars drive past Las Mananitas.

(SPEECH)

So five years ago, rewind, you're starting this company. You're starting this. Were you nervous? Was it scary? What was--

Super scary. We didn't know anything about the food industry at all. All I knew was cooking at home. And that's all I knew. But it's no comparison to cooking for people.

Yes, yes.

So we decided to just jump on it. And we risked everything we had. Everything we knew, everything we owned, we risked it all for this.

Really?

Yeah, you know, you're here. You're coming every day. I had to work actually with COVID. I worked 65 days straight for 18 hours. It is what it is. We both did, and it was just so hard. And I said, you know, I've never been so tired of my life. I told him, I said, this has been-- I didn't know what hard work was honestly.

I mean, look what you said. That 65 days, right?

Right.

I mean, so to have some help, support from this Cares Program, I'm sure it was a wonderful blessing for your family, your business.

It really was. We were able to upgrade the sink with that money.

(DESCRIPTION)

She washes dishes at the sink.

(SPEECH)

I got you two salsa okay? I got you a green and a red.

I think you just have to love what you do. It comes down to that. You have to have devotion. If you don't have devotion for it, you're going to be miserable. You have to love what you do. Just because we're in a rough side of Fresno, it doesn't mean we don't put our hearts into it, and we don't care, and we're careless about what we're doing, on the contrary.

We're proving to people, it doesn't matter what part of town you're in. You can really stand out.

(DESCRIPTION)

A plate is topped with cheese.

(SPEECH)

We're finally at the right place at the right time. And we just completely love what we do, and that's just straight from the heart. That's what fulfills us, and that's the fuel that keeps us going.

[MUSIC PLAYING]

(DESCRIPTION)

Anna smiles with her customers.

Text, PG&E proudly supports small businesses.

Visit pge.com/giving to learn more about how we support our communities.