

AMANGANI

breakfast

fresh & light

AVOCADO TOAST*

poached farm egg, crispy shallot, asian greens, lemon ginger vinaigrette

ACAI BOWL

goji berry, banana, kiwi, cocoa nibs

CHIA SEED PARFAIT

mango, yogurt, puffed quinoa, blueberry

EGG WHITE FRITTATA*

asparagus, goat cheese, roasted pepper

HOMEMADE GRAVLAX

dill mascarpone, smoked tomato, avocado

STEEL CUT OATMEAL

dehydrated blueberries, honeycomb

AMANGANI GRANOLA

greek yogurt, pepitas, berries, flax seed

SEASONAL FRUIT PLATE

ASSORTED PASTRIES

from the griddle

FRENCH TOAST

coffee whipped cream, chocolate

GF COCONUT PANCAKES

orange segments, berries

CREPES

lemon mascarpone, huckleberries

WAFFLE

berries, cinnamon, whipped cream

chef's choice

GRAND BREAKFAST*

two farm eggs, hash browns, choice of applewood-smoked bacon, chicken or caribou sausage, choice of toast

AMANGANI BENEDICT*

poached farm eggs, cured salmon, sauteed spinach, hollandaise

MUSHROOM QUICHE

spring mix mustard vinaigrette

SHAKSHOUKA*

fried farm eggs, chickpeas, feta, spiced n'duja tomato sauce

CROQUE MADAME*

gruyere, bayonne ham, fried egg, cucumber salad, mornay

CHILAQUILES*

fried farm eggs, black bean puree, avocado, onion, cotija, tomatillo, sour cream

TO ADD hash browns / fruit / avocado / applewood-smoked bacon
chicken or caribou sausage

beverage

FRESH JUICE

orange or grapefruit

DETOX JUICE

beet, carrot, apple, lemon

GREEN MONSTER JUICE

celery, cucumber, spinach, apple, kale, parsley

CLOCKWORK JUICE

carrot, pineapple, ginger, turmeric

FRESH START

orange, pineapple, pear, grapefruit, cucumber

CHAI TIGER'S EYE SMOOTHIE

banana, peanut butter, almond milk

ROSE QUARTZ SMOOTHIE

mango, pineapple, goji berry, raspberry, orange juice

LAPIS LAZULI SMOOTHIE

blueberry, banana, cinnamon, flax

WELLNESS BOOSTER

ginger, turmeric, lemon

TEA

english breakfast, earl grey, green sencha, darjeeling, jasmine, chamomile, peppermint, rose hip, hibiscus, orange rooibos, verbena

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

our menus may contain allergens. if you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.