

AMANGANI

breakfast

fresh & light

AVOCADO TOAST*

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

ACAI BOWL

goji berry, banana, kiwi, cocoa nibs, granola

SWISS BIRCHER MUESLI

oat, apple, yogurt, hazelnuts, huckleberry

EGG WHITE FRITTATA*

spinach, roasted pepper, mushroom, goat cheese

HOUSEMADE GRAVLAX*

plain bagel, dill mascarpone, tomato, pickled onion, avocado, capers

STEEL CUT OATMEAL

fresh & dried blue berries, honeycomb

AMANGANI GRANOLA

greek yogurt, berries, flax seeds

SEASONAL FRUIT PLATE

ASSORTED PASTRIES

from the griddle

FRENCH TOAST

coffee whipped cream, chocolate

GF APPLE PANCAKES

apple raisin chutney, candied walnuts

CREPES

banana, nutella, huckleberry jam

FRESH DONUTS & HOT CHOCOLATE

cinnamon, sugar

chef's choice

GRAND BREAKFAST*

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

MUSHROOM QUICHE*

gruyere, spring mix, mustard vinaigrette

CROISSANT SANDWICH*

scrambled eggs, bacon, pepper jack, tomato, green chili, onion, spring mix, lemon vinaigrette

AMANGANI BENEDICT*

poached farm eggs, ham, spinach, smoked hollandaise

RANCHEROS*

two farm eggs, chorizo, nduja, beans, tomato sauce, onion, avocado, cotija cheese

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

WELLNESS BOOSTER

ginger, turmeric, lemon

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

TUSOL BALANCE SMOOTHIE

plant protein, banana, matcha, ashwagandha, coconut milk

TUSOL ANTIOXIDANT SMOOTHIE

plant protein, banana, maqui, baobab, acai, almond milk

TEA

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

22 % service charge will be added to the bill

*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.