

# AMANGANI

## breakfast

### fresh & light

AVOCADO TOAST\* 26  
poached farm egg, fresno, crispy shallot, feta, lemon ginger vinaigrette

ACAI BOWL 14  
goji berry, banana, kiwi, cocoa nibs, granola

QUINOA SALAD 26  
parma ham, avocado, tomato, cucumber, corn, arugula, hash brown, poached farm egg

EGG WHITE FRITTATA\* 26  
asparagus, potato, onion, roasted pepper, goat cheese

HOUSEMADE GRAVLAX\* 26  
plain bagel, dill mascarpone, tomato, pickled onion, avocado, capers

STEEL CUT OATMEAL 18  
fresh & dried blueberries, honeycomb

AMANGANI GRANOLA 20  
greek yogurt, berries, flax seeds

SEASONAL FRUIT PLATE 18

ASSORTED PASTRIES 3/20 or 4/26

### from the griddle

FRENCH TOAST 22  
coffee whipped cream, chocolate

GF COCONUT PANCAKES 22  
mango, pineapple, mint

CREPES 20  
banana, nutella, berries

WAFFLE 22  
whipped cream, berries

## chef's choice

GRAND BREAKFAST\* 26  
two farm eggs, hash brown, choice of applewood-smoked bacon, chicken or caribou sausage, choice of toast

ZUCCHINI BLOSSOM QUICHE\* 26  
poblano yellow corn, gruyère, spring mix, lemon vinaigrette

CROISSANT SANDWICH\* 26  
scrambled eggs, bacon, cheddar, tomato, spring mix, mustard aioli, lemon vinaigrette

AMANGANI BENEDICT\* 20  
poached farm eggs, pickled apple, fresno, hollandaise, chili oil TO ADD salmon 10 / pork 8

MEXICAN BURRITO 26  
two farm eggs, chorizo, nduja, beans, tomato, onion, cilantro, chipotle mayo, pepper jack

TO ADD hash brown 7 / fruit 10 / avocado 8 / applewood-smoked bacon, chicken or caribou sausage 8

## beverage

FRESH JUICE 9  
orange or grapefruit

DETOX JUICE 14  
beet, carrot, apple, lemon

GREEN MONSTER JUICE 14  
celery, cucumber, spinach, apple, kale, parsley

CLOCKWORK JUICE 14  
carrot, pineapple, ginger, turmeric

FRESH START 14  
orange, pineapple, pear, grapefruit, cucumber

WELLNESS BOOSTER 9  
ginger, turmeric, lemon

CHAI TIGER'S EYE SMOOTHIE 14  
banana, peanut butter, almond milk

ROSE QUARTZ SMOOTHIE 14  
mango, pineapple, goji berry, raspberry, orange juice

LAPIS LAZULI SMOOTHIE 14  
blueberry, banana, cinnamon, flax

TUSOL BALANCE SMOOTHIE 18  
plant protein, banana, matcha, ashwagandha, coconut milk

TUSOL ANTIOXIDANT SMOOTHIE 18  
plant protein, banana, maqui, baobab, acai, almond milk

TEA 9  
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.