

Breakfast

Juices

Freshly Squeezed

orange, grapefruit

Clockwork

carrot, pineapple, ginger, turmeric

Detox

beet, carrot, apple lemon

Fresh Start

orange, pineapple, pear, grapefruit, cucumber

Green Monster

celery, cucumber, spinach, apple, kale, parsley

Wellness Booster

ginger, turmeric, lemon

Smoothies

Rose Quartz

mango, pineapple, goji berry, raspberry, orange

Chai Tiger's Eye

banana, peanut butter, almond milk, chai

Lapis Lazuli

blueberry, banana, cinnamon, flax seeds

Tusol Antioxidant

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

Tusol Balance

plant protein, banana, matcha, ashwagandha, coconut milk

Light

Seasonal Fruit Plate local yogurt, honey

Amangani Granola local yogurt, mixed berries, house made granola

Acai Bowl coconut flakes, goji berries, banana, cocoa nibs, house made granola

Steel Cut Oatmeal fresh and dried blueberries, honeycomb, almond

Avocado Toast poached farm egg, fresno, crispy shallot, feta, lemon vinaigrette*

Egg White Frittata spinach, roasted pepper, mushroom, goat cheese

House Made Gravlax cured trout, bagel, dill mascarpone, tomato, pickled onions, capers, avocado, spring mix

Trout Bowl kale, cashew nuts, poached farm egg, chili oil, sweet potato, feta, cucumber, pickled onion*

Skillet Hash Brown poached farm egg, mixed mushrooms, brie, arugula salad, pickled apple*

From the Griddle

House Made Assorted Pastries pain au chocolat, croissant, spinach & feta danish, ham danish

Fresh Donuts cinamon, sugar

Buttermilk Banana Pancakes banana, candied pecans, creme fraiche

French Toast coffee whipped cream, chocolate sauce

Chef's Choice

Croissant Sandwich scrambled eggs, bacon, tomato, green chili, onion, pepper jack, chipotle aioli*

Cheese Omelet three farm eggs, white cheddar*

Amangani Benedict poached farm eggs, porchetta, english muffin, hollandaise, spring mix salad*

Quiche Lorraine gruyere, bacon, spring mix salad with lemon vinaigrette*

Rancheros fried eggs, chorizo, corn tortilla, black bean puree, tomato sauce, avocado, onion, cotija, sour cream*

Grand Breakfast two farm eggs, potato, poblano, toast, choice of: honeyed bacon, chicken or caribou sausage*

Biscuits and Elk Gravy two farm eggs, chive*

Sides

Fresh Berries

Seasonal Fruit

Avocado

Roasted Potato

Trout*

Egg* Any Style

Applewood-Smoked Bacon*

Caribou Sausage*

Chicken Sausage*

Executive Chef | Manuel Fernandez
22% service charge will be added to the bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
Our menus may contain allergens. If you have a food allergy or intolerance, please let our restaurant team know when placing your order.