

# AMANGANI

all day

**CHARRED ONION SOUP** macadamia, rye crouton, shaved parmesan 14

**SWEET GREENS** pepitas brittle, butternut squash, pomegranate, rye crouton, pumpkin vinaigrette 17

**AMANGANI CAESAR\*** vertical harvest butter leaf, cress, focaccia 16

**BABY BEETS** quinoa, honey chevre mousse, apple, basil 16

**FORAGED MUSHROOMS\*** marsala, farm egg, toasted pine nuts 25

**BRAISED LEEK ARTICHOKE DIP** baguette, fresh vegetables 18

**VIETNAMESE PORK WINGS** fried garlic, green apple relish 21

**TURKEY & BRIE** crispy prosciutto, fennel lingonberry jam, arugula 24

**SHRIMP TACOS** lime crema, pickled cabbage, pico de gallo, cotija, white corn tortilla 24

**STEAK BURGER** tomato balsamic jam, tobacco onions, bleu cheese fondue, petite kale 26

**CHEESE & CHARCUTERIE** chef's seasonal selection 36

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

EXECUTIVE CHEF, BRADLEY PRYOR, EXECUTIVE SOUS CHEF, BRENNON EVANS & CHEF DE CUISINE, ANDREW WALTERS.  
AMANGANI SUPPORTS LOCAL FARMS, RANCHES AND FISHERIES THAT ARE GUIDED BY PRINCIPLES OF SUSTAINABILITY..