

AMANGIRI

juices & blends

made with fresh fruit and vegetable juices

citrus breeze

orange, apple, pineapple, grapefruit, mint

triple energy

banana, carrot, orange

amangiri sunrise smoothie

strawberries, bananas, non fat yogurt, soy milk

pure green

apple, kale, spinach, celery

newby teas

handpicked teas selected from single estates in India, Sri Lanka, China and Kenya,
picked at just the right moment

black

earl grey, english breakfast, darjeeling

green

jasmine princess, hunan green, oriental sencha

oolong

fujian, ginseng

white

silver needle

herbal

chamomile, peppermint, lemon verbena

tisane

spa blend, rooibos orange

fresh

mint, ginger

coffee & cocoa

mistral & zonda by "kahwa", st. petersburg, florida

french press

amangiri cold brew coffee

amangiri signature espresso drinks

espresso, double espresso, americano, cappuccino, latte, macchiato, mocha

hot cocoa

half and half, toasted marshmallows, peppermint candies

amangiri breakfast table

our daily breakfast tables features seasonal melons, berries, cured meats, smoked salmon, global cheeses, freshly baked pastries, greek yogurt with assorted toppings and bread pudding

the local edition

huevos rancheros

*crispy corn tortilla stack,
spiced chorizo,
native bean purée, chile aioli,
pico de gallo,
queso fresco, sunny up eggs*

desert acai bowl

*native granola, blueberries,
sliced bananas, acai palm fruit
yogurt blend, coconut milk*

tamale benedict

*masa cake, smoked pork,
poached hen egg,
roasted corn relish,
chipotle hollandaise, cilantro pesto*

canyon classics

the american breakfast

*eggs any style, choice of pecan smoked bacon or
chicken apple sausage, rosemary skillet potatoes*

eggs royal

*griddled whole grain, mesquite smoked salmon,
baby spinach, poached eggs, lemon hollandaise*

avocado toast

*griddled multigrain toast, avocado mash,
sunny side up egg,
pink peppercorn pickled onions*

farmer's market

*rolled egg white omelet, wild mushroom, spinach,
local goat's cheese, baby arugula salad*

spicy burmese breakfast stew

*hot and sour vegetable broth, chilies, basmati rice,
bok choy, poached hen's egg*

bircher muesli

*gluten free and vegan overnight oats, kiwi, golden
raisins, blueberries, toasted coconut, agave
almonds*

steel cut oats

dark brown sugar, milk, sundried fruits

fresh cut seasonal fruit plate

*seasonal melons and berries, arizona citrus curd,
chia seed*

grilled and sweet

cast iron pancake

*wood fire baked pancake, desert berry compote,
powdered sugar, maple syrup*

banana bread french toast

*sea salted caramel, powdered sugar,
vanilla bean whipped cream, maple syrup*

bakery basket

*a selection of freshly baked pastries
and mini muffins*

additions

pecan wood smoked bacon | chicken sausage | cured ham | rosemary skillet potatoes |
choice of toast