

ama RESTAURANT WEEK BRUNCH \$35

Pick Two Drinks! • Select One Dish

ZERO PROOF

ZP Shakerato Robust Caffè Vergnano Espresso Shaken Frothy with Rainbo II-II Multi-Mushroom Tincture & Raw Sucanat Coffee has been associated with cellular longevity, while functional mushrooms help maintain immune balance and gut health

De-liver-ance ZP Bloody Mary San Marzano Tomato & a Formulated Blend of 17 Herbs & Plant Extracts to Support Your Liver Supports your liver's natural detox pathways with lycopene-rich San Marzano tomato and a formulated blend of herbs, plant extracts, and choline shown to support liver metabolism and antioxidant activity

Whey Lemon Spritz A Refreshing Spritz made with Fresh Lemon, A2 Whey & Raw Honey, Served over Seltz Supports immune and muscle health with bioavailable A2 whey protein, vitamin C-rich fresh lemon, and microbiome-supportive compounds from raw honey

COCKTAILS

Shakerato Robust Caffè Vergnano Espresso Shaken Frothy with Holistic Spirits Origen Vodka, Rainbo II-II Multi-Mushroom Tincture & Raw Sucanat A more mindful choice for those who choose to drink, featuring Holistic Spirits Origen vodka with botanical polyphenols alongside coffee and functional mushroom compounds

Ama Bellini White Peach & Prosecco A lighter, lower ABV option that highlights naturally occurring fruit polyphenols from white peach with lightly fermented prosecco

Scroppino Housemade Organic Lemon Sorbetto, Origen Vodka, Prosecco Highlights vitamin C-rich organic lemon alongside Holistic Spirits Origen vodka, made with a patent-pending botanical formulation and crafted by a Certified B Corp committed to responsible production

DISHES

Kaiserschmarrnn (V) Tyrolean Shredded Pancakes with Organic Apple, Cranberry & Maple Compote and a Side of Pasture-Raised Organic Eggs Provides protein and essential nutrients from pasture-raised organic eggs, paired with antioxidant compounds and fiber from organic apples and cranberries to support metabolic and cellular health

Bistecca alla Bismarck (GF) Lancaster Farm Fresh 100% Grass-Fed & Finished Flank Steak, Pasture-Raised Organic Egg & Tyrolean Potato & Celeriac Rösti Provides high-quality protein, iron, and zinc from 100% grass-fed beef and pasture-raised eggs, paired with fiber and phytonutrients from potato and celeriac to support energy, muscle, and metabolic health

Rosticciata di Baccalà (GF) Tyrolean Hash of Bacalao, Potato, Onion & Fresh Dill, Served with a Pasture-Raised Organic Egg on Top & Lummi Island Wild Salmon Roe Provides lean protein and omega-3 fatty acids from bacalao and wild salmon roe, paired with choline-rich pasture-raised egg and resistant starch from potatoes to support metabolic and brain health

ADD ONS

Add Something on the Side

- Housemade Sauerkraut with Juniper & Caraway (V) \$4
- Extra Pasture-Raised Organic Egg \$4.5 (V) (GF) (DF)
- Parfait with Homemade A2 Yogurt, Big Bold Health Himalayan Tartary Sprouted Buckwheat Granola & Fresh Fruit (V) (GF) \$9
- Order of Ligurian Focaccia di Formaggio (V) \$13
- Piece of Ligurian Fugassa Focaccia (V) \$6
- Slice of Ancient Grain Sourdough (VG) (DF) \$3 (GF Buckwheat Available)
- Slice of Leafy Green Frittata (V) (GF) \$8
- Slice of our Contadino Frittata (V) (GF) \$9
- Tyrolean Potato Rösti (VG) (GF) \$8
- Piece of our Savory Torta di Riso (V) \$8
- Housemade Classic Vuoto Cornetto (V) \$6.50
- Cornetto filled with Pastry Cream or Apricot Jam (V) \$7.50