

SNACKS

OEUFS AIOLI* • 6

green garlic chive mayonnaise, seed-and-nut dukkah

MIXED MEDITERRANEAN OLIVES • 8

olive oil, coriander, citrus, rose

HEIRLOOM BEAN HUMMUS • 16

pickled beans, kale pesto, pea tendrils, olive oil

**with choice of side*

SPICY CARROT DIP • 16

Vivi's salsa macha, walnuts, pickled onion, dried lime

**with choice of side*

SIDES

FARMERS MARKET CRUDITÉS • 6

CARAWAY RYE CRACKERS • 6

FRESH LAFFA BREAD • 6

GARLICKY TOAST • 6

OUR TEAM: chef Sergio Ortega, sous chef Julie Devine, pastry chef Tessa Faulkner,
GM Meagan Osborne, AGM Natalie Coyne, wine director Pierluc Dallaire

Our farmers & purveyors:

Mendoza Farms, Beanstory, Niman Ranch, John Givens, Pacifico Aquaculture, Underwood Farms, Windrose Farms, Four Star Seafood, Flora Bella Farms, Finley Farms, Valdivia Farms, Murray Family Farms, Weiser Family Farms, Rick's Produce, Milliken Family Farms, Petaluma Poultry, The Garden Of, Coleman Family Farms, Rancho Gordo, Mt. Lassen Trout Farm, Superior Farms, Bub & Grandma's, Munak Farms, Regier Farms, Vang, Sunrise, Gloria Tamai, Roots Organic, Ken's, Two Peas In A Pod, Top Notch

PLATES

SUMMER LETTUCES • 16

herby vinaigrette, cucumber, summer squash, radish, sunflower seeds, pepitas

TOMATO & STONE FRUIT PANZANELLA • 19

heirloom tomatoes, stone fruit, toasted sourdough, Persian cucumber & herbs

BAJA KANPACHI* • 19

meyer lemon, chiltepin pepper, fish sauce, radish, avocado, mint

SUMMER CORN & OKRA • 22

spring onion, Fresno pepper, sweet corn puree, yuzu vinaigrette, l'amuse aged gouda

JAPANESE SWEET POTATOES & SALSA VERDE • 17

TOASTED MILLET & WHIPPED TOFU • 19

persian cucumber, dandelion

MUSHROOMS & BROWN RICE • 26

seared shiitake, maitake, white beech & king trumpet mushrooms, sumac, green tahini

OLIVE-OIL-POACHED MOUNT LASSEN TROUT • 36

summer squash, fennel, sungold tomatoes, chermoula

BOTANICA BURGER* • 24

Mushroom Magic-Spiced beef, seared red onion, lettuces, goat gouda, aioli & Dijon on Bub & Grandma's potato bun

ROASTED HALF CHICKEN • 36

yellow haricot jaune beans, shallots, whipped feta, aji amarillo, herbs de Provence

SPICED LAMB KOFTA • 32

housemade cucumber yogurt, herb salad

HERITAGE PORK CHOP • 37

ancho chile rub, white peach mostarda, Fresno chiles, epazote, spring onion, cilantro



**Consuming raw or undercooked eggs may increase your risk of foodborne illness.*

Botanica provides our team with health benefits for full-time employees and a competitive living wage for all staff.
We include a 5% fee on all checks, which is retained by the restaurant and is not a surcharge, tip or gratuity.
This charge is elective.

BY THE GLASS

BUBBLES

Wavy Wines 'NRG', Sonoma (California), org • 15

Bubbles of Chenin Blanc, Muscat. Fresh fine bubbles in a foamy business way. Pear, apple and a salty finish. Fresh and fabulous!

WHITE

Domaine Des Hauts Baigneux 'La Grosse Pierre', Loire (France), org • 15

Deliciously fresh Sauvignon Blanc, aromas and flavors of citrus fruits, and somewhat leaning to green apple with a splash of grapefruit flavors.

ORANGE

Weingut Ziniel 'Muskat', Burgenland (Austria), org • 18

Seven days skin contact Muskat with an aromatic profile bursting with notes of lychee and passionfruit. Refreshingly fruity with a subtle earthy undertone, it strikes a perfect balance between its delicate tannins and vibrant aroma.

Rocco Di Carpeneto 'Reis', Piedmont (Italy), org + bio • 18

A richer skin contact of Cortese from Piedmonte. Aromatics of chamomile, stone fruit, and citrus-layered minerals.

PINK

From The Tank 'Vin Rosé', Rhône (France), org • 15

Light rose rich in strawberry, red currant, and peach fruit flavors. Grenache and Syrah blend that delivers freshness on the palate with a wonderful crisp red fruit aroma.

RED

Foradori 'Lezèr', Trentino (Italy), org + bio • 18

A lithe and lean ode to Teroldego (an ancient Northern Italian varietal related to Syrah and Pinot Noir). Ultra-bright acid with crimson berries, black fruit and just a hint of spice. Utterly quaffable!

Mas Del Perie 'La Roque', Cahors (France), org + bio • 15

40-year-old Malbec with a natural vinification in oak casks, then in concrete vats. Balanced structure with mineral freshness and light tannins. Aromas of intense red fruits (raspberry, cherry, red currant) in the mouth.

COCKTAILS

BOTANICA SPRITZ

Catalina Aperol, Lillet Blanc, grapefruit, soda • 15

BOTANICA GIN + TONIC • Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • 16

CELERY

Yola mezcal, celery juice, lemon, ginger, agave • 16

BASIL • Future gin, basil, lime, agave • 18

BEET * tequila blanco OR mezcal (choose one!), beet juice, cilantro, lime, agave • 17

YUZU • bourbon, Luxardo, Yuzu Co. yuzu juice • 18

GILDA MARTINI • vodka or gin (choose one!) , Carpano dry vermouth, brine, garnished with a basque pepper, olive & anchovy • 16

WHITE MEZCAL NEGRONI • Bahnez mezcal, Lillet Blanc, Mommempop orange • 18

ESPRESSO MARTINI * Midtown Spirits coffee liqueur, Canyon cold brew, vodka • 17

NON-ALCOHOLIC

CUCUMBER LEMON GINGER SPRITZER • 8

BLUEBERRY & YUZU SHRUB * blueberry, yuzu, soda • 8

YUZU SPRITZER * yuzu, grapefruit, agave, soda • 8

GHIA SPRITZER * grapefruit, tonic • 15

ATHLETIC N/A BEER * IPA or Mexican copper • 10

HOUSE FILTERED SPARKLING WATER • 5