CAKE FOR BREAKFAST • 14

seared coconut cake (gf) with passionfruit cream and jam

GINGER HONEY YOGURT • 14

poached apricot & blackberry compote, date-caraway granola (gf), olive oil drizzle

HEIRLOOM BEAN HUMMUS & LAFFA • 16

pickled beans, kale pesto, pea tendrils, olive oil

SUMMER LETTUCES • 17

herby vinaigrette, cucumber, summer squash, radish, sunflower seeds, pepitas [add aged gouda +\$2 or a tin of Siesta Co. Tuna! +\$12.50]

GREEN GODDESS SALAD • 19

corn, sungolds, pinquito beans, feta, tarragon

MORNING MEZZE • 23

carrot dip & salsa macha, laffa bread, turmeric-marinated farm egg with green tahini, marinated squash, seared market vegetables, sungold & cucumber salad with za'atar vinaigrette & house made pickles

SUMMER TARTINE • 16

smoky eggplant, marinated summer squash, pepitas on Bub & Grandma's sourdough

CALIFORNIA TROUT GRAVLAX • 21

cured Mt. Lassen trout, sourdough toast, marinated heirloom bean salad with cucumber, red onion & cucumber yogurt

BOTANICA BLT • 18

Nueske's bacon, lettuce, heirloom tomato, green goddess on Bub and Grandma's sourdough

CANYON COFFEE & ESPRESSO

Daily Brew • 4.75	Cappuccino • 5.5
Iced Brew • 5.25	Latté • 6
Espresso • 4.5	Vanilla-Cardamom Latté • 6.75
Americano • 4.5	Cacao-Date Mocha • 7.75 made with local dates, cacao powder & cacao nibs
Macchiato • 4.75	
Cortado • 5	

BOTANICA DINER PLATE • 21

two sunny farm eggs with seed-and-nut dukkah, sourdough toast with blueberry jam & whipped butter, Calabrian chile harissa & and your choice of: Nueske's bacon, herby chicken sausage or marinated mushrooms

BREAKFAST TACOS • 19

soft scramble, summer squash, sheep-milk feta, sungold salsa, Tehachapi Grain Project flour tortillas

TURKISH EGGS • 20

two poached farm eggs, urfa chile butter, marinated kale salad with preserved lemon vinaigrette, garlicky house made yogurt, Bub & Grandma's focaccia

SHAKSHUKA • 19

two sunny farm eggs in tomato-eggplant sauce, tahini, za'atar, herbs, Bub & Grandma's foccacia

SIDES

TWO FARM EGGS • 7 sunny, scrambled or poached MARINATED MUSHROOMS • 6 HERBY CHICKEN SAUSAGE • 6 NUESKE'S BACON • 7 ROASTED POTATOES • 6 MARINATED FETA • 4 SOURDOUGH TOAST • 4

SEASONAL PRESERVES & BUTTER • 3

CALABRIAN CHILE HARISSA • 2

HOUSEMADE HOT SAUCE • 1.5

BEET KETCHUP • 2

GREEN GARLIC RANCH • 2



& MORE!

Soul Chai Latté • 6.5

Turmeric Ginger Latté • 6

Beet Rose Latté • 6

Cacao-Date Drinking Chocolate • 6

TEAS & TISANE

Matcha Latté • 6.5

Coconut Matcha Spritzer • 7.25 still or sparkling Strange water

Santa Monica Sunrise Black • 5

Green Darjeeling • 5

Three Seed (herbal) • 5

Botanica Herbal • 5 hibiscus, lemongrass, fennel, lavender

milk options: whole milk / koatji oat milk +0.5 / housemade cashew-date milk +1

Our farmers & purveyors: Beanstory, Niman Ranch, John Givens, Hokto Kinoko, Pacifico Aquaculture, Underwood Farms, Windrose Farms, Four Star Seafood, Flora Bella Farms, Finley Farms, Valdivia Farms, Murray Family Farms, Weiser Farms, Rick's Produce, Milliken Family Farms, Petaluma Poultry, The Garden Of, Girl & Dug, Coleman Family Farms, Villa Jerada, Rancho Gordo, Mt. Lassen Trout Farm, Superior Farms, Bub & Grandma's, Munak Farms

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

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' 2022, Pietmont (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 tht delivers freshness on the palate with a wonderful crisp red fruit aroma.

R E D

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

A lithe and lean ode to Teroldego (an ancient Northen 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' 2019, 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.

DAY DRINKS

BOTANICA SPRITZ

Catalina Apero, Lillet Blanc, grapefruit, soda • 15

HOUSE MIMOSA * choose one: yuzu, orange, grapefruit; sparkling wine • 17

CELERY

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

PEPINO * Humboldt vodka, cucumber, lemon, ginger, agave, soda • 15

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

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

TOMATO * Humboldt vodka, harissa, magic spice • 17

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

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

NON-ALCOHOLIC

SUNRISE JUICE * orange, grapefruit, lime, lemon, yuzu, ginger • 8

CUCUMBER LEMON GINGER SPRITZER • 8

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

GHIA SPRITZER * grapefruit, tonic • 15

LIL' TOMATO * crushed tomato, harissa, magic spice • 10

ATHLETIC N/A BEER * IPA or Mexican-Style Copper • 10

HOUSE FILTERED SPARKLING WATER • 5