

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 sour-
dough

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

Iced Brew • 5.25

Espresso • 4.5

Americano • 4.5

Macchiato • 4.75

Cortado • 5

Cappuccino • 5.5

Latté • 6

Vanilla-Cardamom Latté • 6.75

Cacao-Date Mocha • 7.75
made with local dates, cacao
powder & cacao nibs

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



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 focaccia

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*

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.

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' 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.

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' 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 Aperio, 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 liqueur, 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

BOTANICA

SNACKY HOUR • 3-5:30PM DAILY!



DIPS

HUMMUS with sumac • \$10

CARROT with seedy nut topping* • \$10

GREEN TAHINI with Magic Spice • \$10

ALL THE DIPS • \$28

choose one per dip:

cucumbers, crackers, focaccia

(GF crackers available upon request +\$2)

extra crackers \$3 extra focaccia \$2



SNACKS

OLYMPIA PROVISIONS CHORIZO • \$8

OLYMPIA PROVISIONS SAUCISSON SEC • \$8

OLIVES marinated in olive oil & herbs • \$4

FETA marinated in olive oil & citrus • \$4

FARMERS MARKET PICKLES • \$5

OEUF MAYO* • \$2 per half egg

**contains nuts*



DRINK SPECIALS

WINE • 11

Wavy Wines 'NRG', Sonoma (California)

-or-

From The Tank Vin Rosé, Rhône (France), org

BOTANICA SPRITZ • 11

Catalina Aperio, Lillet Blanc, grapefruit, soda

SHANDY • 7

Crux pilsner, lemonade

BEER • 6

Aslan Hazy IPA

HAPPY DRINKS

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

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

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

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

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

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

BY THE GLASS

WHITE

Kleins Gut 'Vins de Soif', France, org • 15

Roussanne', France, org • 12

ORANGE

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

Mae Son 'Orange', Italy, org + bio • 18

RED

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

Little Trouble 'Red', California, org + bio • 15

NON-ALCOHOLIC

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

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-Style Copper • 10

HOUSE FILTERED SPARKLING WATER • 5