

SNACKS

OEUF AIOILI* • 6

green garlic chive mayonnaise, seed-and-nut dukkah

MARINATED OLIVES • 8

olive oil, coriander, citrus, rose

HEIRLOOM BEAN HUMMUS • 16

pickled beans, kale pesto, fresh herbs, 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

FRESH LAFFA BREAD • 6

GARLICKY TOAST • 6

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

Our farmers & purveyors:

Mendoza Farms, Beanstory, Niman Ranch, John Givens, Pacifico Aquaculture, 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

TOASTED MILLET & TOFU • 19

persian cucumber, mizuna, whipped tofu, calendula honey

SWEET CORN & OKRA • 22

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

JAPANESE SWEET POTATOES & SALSA VERDE • 17

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

jimmy nardello peppers, shallots, whipped feta, aji amarillo, herbes de Provence

SPICED LAMB KOFTA • 32

housemade cucumber yogurt, herb salad

HERITAGE PORK CHOP • 37

ancho chile rub, fig mostarda, Fresno chiles, spring onion, cilantro



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

*Botanica provides 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

Domini Del Leone 'Prosecco Col Fondo', Veneto (Italy), org + bio • 14
Drier Prosecco made of Glera grapes. Fruity and flowery with hints of fresh crusty bread. Everyday bubbles.

WHITE

Chemins De Bassac 'Roussanne', Languedoc-Rousillon (France), org + bio • 12
Rousanne with generous honeysuckle, cantaloupe, apricot, pear and citrus rind aromas. Pleasantly round with good acidity.

Domaine Boch 'En Vrac', Alsace (France), org + bio • 16
On the nose a hint of pea flowers, apricot and pear. The palate is very mineral and the schist soil that the grapes are grown on really comes through with a little grip of tannin on the finish. Riesling and Sylvaner.

ORANGE

Cantina Marilina 'Sikelè Bianco', Sicily (Italy), org • 16
A deep golden, skin contact Greco with tropical notes and luscious body

Mae Son 'Orange', Trentino-Alto Adige (Italy), org + bio • 15
25 days skin contact Muller Thurgau. Dreamy, golden-hued aperitivo wine to share with friends! The aromatic bouquet is bursting with fresh apples and citrus notes of lime.

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

Weingut Ziniel 'Zini' 2022, Burgenland (Austria), org • 15
A fun and light drinking co-ferment of Welschriesling, Sauvignon Blanc, Muskateller and Zweigelt in a liter bottle format, built for sharing. Floral, hibiscus aromatics, citrus fruits, cranberry skin, tea tannins, and refreshing acidity makes you long for more.

Stagiaire 'Sunset In Undertow' 2022, Santa Cruz (California), org • 17
Syrah with deep aromas of blueberry compote, dried violets, and black olive. The palate is dense yet lifted, with savory notes of char, earth, and tapenade with wild mountain fruit. Firm tannins frame a long, mineral finish that hints at sun-baked herbs and iron.

COCKTAILS

BOTANICA SPRITZ • Catalina Aperio, 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

WHITE MEZCAL NEGRONI • Bahnez mezcal, Lillet Blanc, Angeleno Amaro • 18

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

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