

YOGURT & FIGS • 14

housemade ginger-honey yogurt, fresh figs, fig compote, date-caraway granola (gf), olive oil drizzle

CAKE FOR BREAKFAST • 15

seared coconut cake (gf) with berry compote & cream

HEIRLOOM BEAN HUMMUS & LAFFA • 16

pickled beans, basil-pepita pesto, fresh herbs, olive oil

SUMMER LETTUCES • 17

herby vinaigrette, cucumber, summer squash, radish, sunflower seeds, pepitas
+ add aged gouda (\$2) or tinned fish (\$12.50)

MORNING MEZZE • 24

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, Botanica pickles

SUMMER TARTINE • 16

baba ganoush, marinated summer squash, pepitas on Bub & Grandma's sourdough

BOTANICA BLT • 18

Nueske's bacon, lettuce, heirloom tomato, green goddess on Bub & Grandma's sourdough + add fried egg (\$6)

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



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 tomato salsa, Tehachapi Grain Project flour tortillas

TURKISH EGGS • 20

two poached farm eggs, urfa chile butter, mizuna & herbs, garlicky housemade 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 • 7

NUESKE'S BACON • 7

MARINATED FETA • 4

SOURDOUGH TOAST • 4

ROASTED POTATOES • 6

SEASONAL PRESERVES & BUTTER • 3

HOUSEMADE SAUCES • 2 each

*Calabrian chile harissa;
hot sauce; green garlic ranch;
beet ketchup*

TEAS & TISANE

Santa Monica Sunrise Black • 5

Green Darjeeling • 5

Three Seed (herbal) • 5

Botanica Herbal • 5
lemongrass, hibiscus, lavender

& MORE!

Matcha Latté • 6.5

Coconut Matcha Spritzer • 7.25
still or sparkling Strange water

Soul Chai Latté • 6.5

Turmeric Ginger Latté • 6

Beet Rose Latté • 6

Cacao-Date Drinking Chocolate • 6

milk options: whole milk / koatji oat milk +.50 / 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 protein or eggs may increase your risk of foodborne illness.*

Botanica provides our team with health benefits and a competitive living wage. 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

House Mimosa, choose one: yuzu, orange, grapefruit; sparkling wine • 17

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.

DAY DRINKS

BOTANICA SPRITZ

Catalina Aperio, Lillet Blanc, grapefruit, soda • 15

CELERY

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

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 choose IPA or Mexican-Style Copper • 10

HOUSE FILTERED SPARKLING WATER • 5