

YOGURT & FIGS • 14

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

CARROT COCONUT CAKE • 15

seared coconut cake (gf) with blueberry jam & 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

CALIFORNIA GRAVLAX • 22

cured Mt. Lassen trout*, Bub & Grandma's sourdough toast, marinated heirloom bean salad with cucumber, red onion, housemade cucumber yogurt

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

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

Früg 'Gruner Veltliner' Niederosterreich (Austria), org • 12

A dry and fresh Gruner Veltliner from Austria. Party wine if you ask us. Herbs, lemon zest and a stunning energy. Easy drinking like a fun dance.

Domaine Benjamin Taillendier Blanc Languedoc (France), org • 16

Terret Gris and Blanc, Grenache Gris and Blanc all grown on clay & limestone, and aged for six months in old oak. Fresh and lively white flowers, sea salt and green apple skin.

ORANGE

Cantina Marilina 'Sikelè Bianco', Sicily (Italy), org • 16

A deep golden, skin contact Grecanico 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.

Cascina Degli Ulivi 'Le Mat Du Raisin', Piemonte (Italy), org + bio • 19

Intense and structured wine with notes of dark berries, juicy black cherry, ripe plum, with a hint of spice and earthy undertone. Dolcetto and Barbera.

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