

THE MORNING BOWL • 14

housemade ginger-honey yogurt, fresh persimmon, lemon curd,
date-caraway granola (gf), olive oil drizzle

CAKE FOR BREAKFAST • 15

seared carrot coconut cake (gf) with blueberry jam & whipped mascarpone

HEIRLOOM BEAN HUMMUS • 16

pickled beans, basil-pepita pesto, fresh herbs, olive oil
with your choice of housemade laffa bread or crudités

FALL 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, jammy farm egg with green tahini,
marinated squash, seared market vegetables, kohlrabi and cucumber salad
with za'atar vinaigrette, Botanica pickles

FALL TARTINE • 16

canellini bean spread, bacon, marinated radicchio, herbs & toasted pistachios
on Bub & Grandma's sourdough *+ add aged gouda (\$2)*

ALBACORE TUNA MELT • 18

Oil-poached West Coast albacore tuna, pepper aioli, housemade pickles, capers
with Pawlet toma and Shelburne cheddar cheeses on Bub & Grandma's sourdough

CANYON COFFEE

Daily Brew • 4.75	Macchiato • 4.75	Vanilla-Cardamom Latte • 6.75
Iced Brew • 5.25	Cortado • 5	Cacao-Date Mocha • 7.75 <i>local dates, cacao powder & nibs</i>
Espresso • 4.5	Cappuccino • 5.5	Pumpkin Spice Latte • 7.5 <i>Diaspora Co. Pumpkin Spice & coconut sugar</i>
Americano • 4.5	Latte • 6	



CALIFORNIA GRAVLAX • 22

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

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 & spigarello

BREAKFAST TACOS • 19

soft scramble, Japanese sweet potatoes, leeks, goat gouda, salsa macha,
Tehachapi Grain Project flour tortillas, tomatillo salsa

TURKISH EGGS • 20

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

SOULDOUGH TOAST • 4

ROASTED POTATOES • 6

SEASONAL PRESERVES & BUTTER • 3

HOUSEMADE SAUCES • 2 each

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

TEAS & MORE

Matcha Latte • 7	Black Tea • 5	Botanica Herbal • 5 <i>lemongrass, hibiscus, lavender</i>
Soul Chai Latte • 6.5	Green Darjeeling • 5	Coconut Matcha Spritzer • 7.25 <i>still or sparkling Strange water</i>
Beet Rose Latte • 6	Three Seed • 5 <i>coriander, cumin, fennel</i>	Cacao-Date Drinking Chocolate • 6
Turmeric Ginger Latte • 6		

milk options: whole milk / koatji oat milk +.50 / housemade cashew-date milk +1

Our farmers & purveyors: Niman Ranch, John Givens, Sunrise Organic, Hokto Kinoko, Pacifico Aquaculture, Four Star Seafood, Finley Farms, Valdivia Farms, Murray Family Farms, Weiser Farms, Rick's Produce, Milliken Family Farms, Petaluma Poultry, The Garden Of, Roots Organic, Coleman Family Farms, Munak Ranch, Villa Jerada, Burlap & Barrel, Rancho Gordo, Mt. Lassen Trout Farm, Superior Farms, Bub & Grandma's

*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

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.

Weingut Heinrich 'Naked Orange', Burgenland (Austria), org + bio • 17

Fall is ushered in with a colorful aroma, as ripe citrus fruit surfs across the tongue in a highly drinkable way. Easy-going! Chardonnay, Pinot Blanc, Pinot Gris, Traminer, and Muscat Ottone.

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

Domaine Bobinet 'Piak!' 2021, Loire (France), org + bio • 16

100% Grolleau from organically cultivated vines in Saumur. Grapes are hand-harvested, and carbonically macerate. Juicy, spicy, and dangerously drinkable.

Fond Cyprès 'Cyprès De Toi Rouge', Languedoc-Rousillon (France), org • 16

A seriously quaffable blend of Syrah, Grenache, Carignan that is clean, and effortlessly light with a chewy edge. Think crunchy black fruit, a dash of peppercorn, and a long, fresh finish.

DAY DRINKS

BOTANICA SPRITZ

Catalina Aperio, Lillet Blanc, grapefruit, soda • 15

MIMOSA

sparkling wine + your choice of: orange, yuzu or grapefruit juice • 17

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

BALO'S SHRUB blueberry-moringa-yuzu shrub, sparkling water, yuzu • 8

ATHLETIC N/A BEER Mexican-Style Copper • 10

HOUSE FILTERED SPARKLING WATER • 5