

SNACKS

OEUFS AIOLI* • 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:

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

PLATES

FALL LETTUCES • 16

herby vinaigrette, cucumber, summer squash, radish, sunflower seeds, pepitas

QUINCE SALAD • 19

raw quince, miso-quince dressing, jicama, citrus, cashews & crispy rice vermicelli

KOGINUT SQUASH TARTINE • 19

roasted squash puree, rosemary brown butter, radicchio & parmigiano reggiano on sourdough

JAPANESE SWEET POTATOES & SALSA VERDE • 17

SEARED BROCCOLINI & PISTACHIO MOLE VERDE • 21

spigarello, shallots, caciocavallo cheese, dukkah, herbs

MUSHROOMS & BROWN RICE • 26

seared shiitake, maitake, white beech, lion's mane & king trumpet mushrooms, sumac, green tahini

OLIVE-OIL-POACHED MOUNT LASSEN TROUT • 36

summer squash, fennel, chermoula

BOTANICA BURGER* • 24

seared red onion, Mushroom Magic Spice, lettuces, goat gouda, aioli & Dijon on a Bub & Grandma's potato bun

ROASTED HALF CHICKEN • 39

roasted pasilla peppers, shallots, whipped feta, aji amarillo, herbes de Provence

SPICED LAMB KOFTA • 32

housemade cucumber yogurt, herb salad

IBERIAN COPPA STEAK • 42

pork steak with morita chile glaze, hibiscus demi-glace, Okinawan sweet potato puree, mizuna-apple salad

**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

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 Tailleur 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.

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, sparkling water • 8

YUZU SPRITZER • yuzu, grapefruit, agave, soda • 8

GHIA SPRITZER • grapefruit, tonic • 15

ATHLETIC N/A BEER • Mexican copper • 10

HOUSE FILTERED SPARKLING WATER • 5