

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

Chef Sergio Ortega, Sous Chef Julie Devine
GM Meagan Osborne, AGM Natalie Coyne, Wine Director Pierluc Dallaire

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

WINTER LETTUCES • 16

herby vinaigrette, cucumber, radish, sunflower seeds, pepitas

PEAR SALAD • 19

bosc pear, apple, fennel, rosalba, citrus, cashews, miso-quince dressing, crispy rice vermicelli

HONEYNUT SQUASH TARTINE • 19

roasted squash puree, rosemary brown butter, rosalba & parmigiano reggiano on Bub & Grandma's 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, & king trumpet mushrooms, sumac, green tahini

MOUNT LASSEN TROUT IN GARLIC MISO SAUCE • 36

daikon, enoki mushroom, carrot, garlic-butter-miso dashi, fresh yuzu, togarashi

BOTANICA BURGER* • 24

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

ROASTED HALF CHICKEN • 39

red onion, green 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, coffee 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

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

Weingut Heinrich 'Naked Orange' 2023, Burgenland (Austria), org + bio • 17

Summer 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

Mae Son 'Orange', Trentino-Alto Adige (Italy), org + bio • 16

It's giving peach rings and tropical fruit. A wine for fun moments with friends. This one will hydrate you! Grenache Blanc, Sauvignon Blanc, Chardonnay and Muscat.

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

Fabien Jouvès 'Nectar Des Dieux', Cahors (France), org + bio • 16

Tangy red berries, super fluid, the palate is bright yet incredibly smooth, an absolute thirst-quencher. Malbec, Muscat de Hambourg, Grenache, Cinsault, Syrah, Gamay, Muscat of Alexandria and Colombard.

Vinca Minor 'Red Blend' 2024, Mendocino (California), org • 16

Juicy, medium-bodied friend here. A Carignan & Zinfandel blend of goodness; think rich fruit, light tannins, and a touch of oak

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

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

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

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