

## WINTER DINNER

February 2026

harissa carrot dip & salsa macha (with crudités or laffa) 16      oeuf aioli (garlic chive mayo\*, dukkah) 6  
hummus & kale pesto (with crudités or laffa) 16      marinated olives 8

A Simple Salad / herby vinaigrette, cucumbers, radishes & seeds 16  
Chicories / apples, marinated beets, toasted cashews, goat gouda & mustard vinaigrette 18  
Citrus & Fennel / winter citrus, raw & confit fennel, beldi olives & dehydrated celery root 19

French Onion Soup / mushroom stock, caramelized onions, sourdough & Alpine-style cheeses 15  
Japanese Sweet Potatoes / seared, with cilantro-parsley-preserved lemon salsa verde 17  
Seared Broccolini / pistachio mole verde, spigarello, caciocavallo cheese & dukkah 21

Bistro Burger / mushroom magic spice, chicories, salsa verde, seared onions, aioli\*, mustard & herbs on a brioche bun 24  
Mushrooms & Brown Rice / seared mushrooms, green tahini, sumac & herbs 26  
California Steelhead Trout / confit tomatoes, chivo blanco beans, pesto & herb butter 36  
Roasted Half-Chicken / red onion, green peppers, shallots, whipped feta, aji amarillo & herbes de Provence 39  
Lamb Kofta / cucumber-dill yogurt & herb salad 32  
Steak Au Poivre / 6oz teres major steak, Pondicherry peppercorn & Cognac au poivre, king trumpet mushroom, mizuna 45

### *sides*

fresh laffa bread 6      crudités 6      garlicky toast 6

### *sweets*

wine-poached pear, mascarpone & pistachios 14      Wabash Cannonball goat cheese, puff pastry & marmalade 12  
olive oil sizzled dates, maple tahini & rosemary 10      almond olive oil cake, soft cream & blueberry preserves 15

\*Consuming raw or undercooked protein or eggs may increase your risk of foodborne illness.  
Botanica provides health benefits for full-time staff and a competitive living wage for all. 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.

# B T A N I C A

## W I N T E R   D R I N K S

February 2026

|                      |                                                                 |    |                  |                                                 |    |
|----------------------|-----------------------------------------------------------------|----|------------------|-------------------------------------------------|----|
| BOTANICA SPRITZ      | Botanicals, Amaro Angeleno                                      | 15 | GIN TONIC        | Future gin, Fever Tree tonic, flower waters     | 16 |
| BEET                 | beet juice, cilantro, lime, choice of blanco tequila or mezcal  | 17 | CELERY           | Yola mezcal, lemon, ginger                      | 17 |
| GILDA MARTINI        | Carpano dry, olive brine, gilda garnish, choice of vodka or gin | 16 |                  |                                                 |    |
| YUZU                 | bourbon, Luxardo, yuzu                                          | 18 | ESPRESSO MARTINI | Midtown coffee liqueur, Canyon cold brew, vodka | 17 |
| WHITE MEZCAL NEGRONI | mezcal, Lillet blanc, Amaro Angeleno                            | 18 | BASIL            | Future gin, basil, lime                         | 18 |

## B Y   T H E   G L A S S

|                              |                                                                           |    |
|------------------------------|---------------------------------------------------------------------------|----|
| Sparkling / Domini del Leone | Prosecco 'Col Fondo' – Glera – Veneto (Italy), org + bio                  | 14 |
| White / Vignoble Simian      | 'Mon P'tit Camion' – Vermentino – Provence (France), org                  | 14 |
| White / Dream Farm Wine      | Chardonnay – Sonoma (California), org                                     | 16 |
| Orange / Weingut Heinrich    | 'Naked Orange' – white blend – Burgenland (Austria), org + bio            | 16 |
| Orange / Mae Son             | 'Orange' – white blend – Trentino-Alto Adige (Italy), org + bio           | 16 |
| Rosé / From The Tank         | 'Vin Rosé' – Grenache, Syrah – Rhône (France), org                        | 15 |
| Red / Poggiosecco            | 'Red' – Sangiovese – Tuscany (Italy), org + bio                           | 14 |
| Red / Domaine des 2 Ânes     | 'Fontanilles' – Carignan, Syrah, Grenache – Languedoc (France), org + bio | 15 |

## B E E R   &   C I D E R

|                                                               |    |                           |    |                                       |    |
|---------------------------------------------------------------|----|---------------------------|----|---------------------------------------|----|
| Brooklyn Cider House ‘Bone Dry’ apple & wine cider – New York | 10 | Grimm ‘Weiss’ – New York  | 12 |                                       |    |
| Insurgente ‘Baja Wit’ wheat beer – Mexico                     | 10 | Oxbow ‘Lager’ – Maine     | 11 | Japas ‘Nama Biru’ rice lager – Brazil | 10 |
| Insurgente ‘Jean Cordero’ pale ale – Mexico                   | 10 | Gigantic IPA – California | 10 | Oxbow ‘Nightfall’ dark lager – Maine  | 12 |

## Z E R O   P R O O F

|                                |    |                      |                           |               |   |
|--------------------------------|----|----------------------|---------------------------|---------------|---|
| cucumber lemon ginger spritzer | 10 | blueberry yuzu shrub | 10                        | yuzu spritzer | 8 |
| Ghia spritzer                  | 15 | Athletic Brewing     | 'Mexican Copper' n/a beer | 10            |   |

