

## WINTER BRUNCH

February 2026

Morning Bowl / housemade ginger-honey yogurt, fruit, date-caraway granola, olive oil 14

Cake for Breakfast / seared carrot-coconut cake (gf), blueberry preserves, mascarpone 15

Hummus / pickled beans, pesto, choice of laffa or crudités 16

A Simple Salad / herby vinaigrette, cucumbers, radishes & seeds 17 + add aged gouda (\$2) or tinned fish (\$13)

Winter Tartine / cannellini bean spread, bacon, marinated radicchio, pistachios 16 + add aged gouda (\$2)

Tuna Melt / confit Pacific albacore, roasted pepper aioli,\* pickles, aged cheddar 18

Diner Plate / two farm eggs & dukkah, toast/butter/jam/harissa, choose: bacon, chicken sausage, mushrooms & spigarello 21

Morning Mezze / 7-minute farm egg, green tahini & carrot dip, marinated & seared vegetables, salad, pickles 24

Breakfast Tacos / soft scramble, sweet potatoes, leeks, goat gouda, salsas, Tehachapi Grain Project flour tortillas & greens 19

Turkish Eggs / poached farm eggs, urfa chile butter, garlicky housemade yogurt, mizuna salad & focaccia 20

California Gravlax / cured Mt. Lassen trout,\* sourdough toast, heirloom bean-cucumber-yogurt salad 22

Shakshuka / two sunny farm eggs in tomato-eggplant sauce with tahini, zaatar, herbs & focaccia 19

### *sides*

two farm eggs 7      sourdough toast 4      blueberry preserves & butter 3      marinated mushrooms 6

herby chicken sausage 7      bacon 7      petite green salad 8      roasted potatoes 6      marinated feta 4

housemade sauces: Calabrian chile harissa, hot sauce, green garlic ranch or beet ketchup 2

\*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

## DAY DRINKS

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### COCKTAILS

MIMOSA choose orange, yuzu or grapefruit 17                      PEPINO Humboldt vodka, cucumber, lemon, ginger 15

TOMATO a Botanica Bloody with Humboldt vodka, harissa, Magic Spice 17

BOTANICA SPRITZ Botanicals, Amaro Angeleno 15                      CELERY Yola mezcal, lemon, ginger 17

BEET beet juice, cilantro, lime, choice of blanco tequila or mezcal 17                      BASIL Future gin, basil, lime 18

ESPRESSO MARTINI Midtown coffee liqueur, Canyon cold brew, vodka 17

### ZERO PROOF

sunrise juice (orange, grapefruit, lime, lemon, yuzu, ginger) 8                      cucumber lemon ginger spritzer 10

little tomato (our n/a bloody mary) 10                      blueberry yuzu shrub 8                      yuzu spritzer 10                      Ghia spritzer 15

Athletic Brewing 'Mexican Copper' n/a beer 10

### BY THE GLASS

Sparkling / Domini del Leono 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

### BEER & CIDER

Brooklyn Cider House 'Kinda Dry' apple & wine cider – New York 10                      Grimm 'Weiss' – New York 12

Insurgente 'Baja Wit' wheat beer – Mexico 10                      Crux 'Pilsner' – Oregon 10                      Japas 'Nama Biru' rice lager – Brazil 10

Insurgente 'La Lupalosa' IPA – Mexico                      Oxbow 'Lager' – Maine 11                      Oxbow 'Nightfall' dark lager – Maine 12

*Botanica's beverage program supports agriculturally responsible and minimal-interventionist winemakers, craft brewers and distillers, local farmers, and small California-based producers*

## COFFEE

Daily Brew (hot) 4.75  
Daily Brew (iced) 5.25  
Espresso 4.5  
Americano 4.5  
Macchiato 4.75  
Cortado 5  
Cappuccino 5.5  
Latte 6  
Vanilla-Cardamom Latte 6.75  
Date-Sweetened Mocha 7.75

## MATCHA

Matcha Latte 7  
Matcha Americano 6  
Coconut Matcha Spritzer 7.25  
*choose still or sparkling*

## TEA & CAFFEINE-FREE

Black (hot/iced) 5  
Green Darjeeling (hot/iced) 5  
Botanica Herbal 5  
*lemongrass, hibiscus, lavender*  
Three Seed 5  
*coriander, cumin, fennel*  
London Fog 7  
*Earl Grey & steamed milk*  
Soul Chai Latte 6.5  
Beet Rose Latte 6.5  
Turmeric Ginger Latte 6.5  
Black Tea Lemonade 7

milk options:

Clover whole milk  
Koatji oat milk +.5  
fresh cashew-date milk +1

decaf espresso available



## PASTRIES

FOR HERE OR TO GO

Carrot Coconut Loaf (gf) 7  
*try it seared with blueberry jam & mascarpone 15*

Almond Olive Oil Cake (gf) 9

Banana Sesame Loaf (v)

Marmalade Scone 6

Butter Croissant 6.5  
*add blueberry preserves & butter 3*

Pain Au Chocolate 7

Ham & Comte Croissant 8

Spinach Feta Tart 8

Oat Date Halva Cookie 6

Chocolate Chip Rye Cookie 6

*weekends only*

Kouign Amann 6.5

Fig Leaf Shortbread & Strawberry Linzer Cookie 6

BAKED GOODS BY  
SASHA PILIGIAN

LAMINATED PASTRIES BY  
OUT OF THIN AIR

