

## WINTER DINNER

March 2026

hummus & kale pesto with crudités	16	oeuf aioli (garlic chive mayo*, dukkah)	6	
baguette & butters (calabrian chile-beldi olive & preserved lemon-herbs)	10	marinated olives	8	
A Simple Salad / herby vinaigrette, cucumbers, radishes & seeds				16
Chicories / apples, marinated beets, toasted cashews, goat gouda & mustard vinaigrette				18
Pacific Tuna Crudo / blood orange, olive tapenade, fried capers & Calabrian chile oil				23
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
Steak Au Poivre / 6oz teres major steak, Pondicherry peppercorn & Cognac au poivre, king trumpet mushroom, mizuna				45

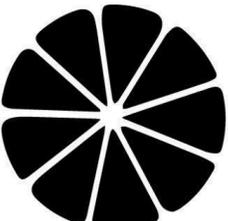
### sides

smashed Magic Myrna potatoes (parmigiano, magic spice & chive)	10	crudités	6	garlicky toast	6
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### sweets & cheese

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

*\*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

March 2026

BOTANICA SPRITZ	Botanicals, Amaro Angeleno	15	GIN TONIC	Future gin, Fever Tree tonic, flower waters	16
BEE T	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 Leono	Prosecco 'Col Fondo' – Glera – Veneto (Italy), org + bio	14
White / Dream Farm Wine	Chardonnay – Sonoma (California), org	16
White / Martvilis Marani	'Tsolikouri' – Tsolikouri Krakhuna – Imereti (Georgia), org	16
Orange / Domaine Bibich	'Dalmatia' – Debit – Dalmatia (Croatia), org + bio	16
Rosé / From The Tank	'Vin Rosé' – Grenache, Syrah – Rhône (France), org	15
Red / Fond Cyprès	'Cyprès De Toi Rouge' – Languedoc-Rousillon, (France), org	16
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	Aslan	'Batch 15' Hazy IPA – Washington	10			
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	Crux	Pilsner – Oregon	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	

