

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, laffa bread 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, olive oil potato chips 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 & hummus, marinated & seared vegetables, salad, pickles, laffa bread 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 Leone Prosecco 'Col Fondo' – Glera – Veneto (Italy), org + bio 14
White / Dream Farm Wine Chardonnay – Sonoma (California), org 16
White / Chemins De Bassac 'Roussanne' – Rousanne – Languedoc (France), 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 Aslan 'Batch 15' Hazy IPA – Washington 10
Insurgente 'Baja Wit' wheat beer – Mexico 10 Crux 'Pilsner' – Oregon 10 Japas 'Nama Biru' rice lager – Brazil 10
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