

SPRING DINNER

April 2026

hummus & kale pesto with crudités 16 oeuf aioli (garlic chive mayo*, dukkah) 6
baguette & butters with alleppo, urfa, lemon zest & edible flowers 10 marinated olives 8

A Simple Salad / herby vinaigrette, cucumbers, radishes & seeds 16
Snap Pea Salad / Pecorino Toscano, pickled onion, pea tendrils, anchovy-herb vinaigrette & breadcrumbs 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
Asparagus / charred leek & English pea persillade and tangerine oil 15
Japanese Sweet Potatoes / seared, with cilantro-parsley-preserved lemon salsa verde 17

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, arugula 45

sides

smashed Weiser Family Farms potatoes (parmigiano, magic spice & chive) 10 garlicky toast 6

sweets & cheese

chocolate mousse, whipped cream 12 almond olive oil cake, whipped cream & blueberry preserves *gf* 15
olive oil sizzled dates, maple tahini & rosemary 10 brûléed Wabash Cannonball cheese, puff pastry & strawberry jam 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

SPRING DRINKS

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BOTANICA SPRITZ	Botanicals, Amaro Angeleno	15	GIN TONIC	Future gin, Fever Tree tonic, flower waters	16
BEEF	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

BY THE GLASS

Sparkling / Domini Del Leone 'Prosecco Col Fondo' NV	– Galera – Veneto (Italy), org + bio	16
White / Dream Farm – White Blend 2023	– Sonoma (California), org	16
White / Fabien Jouvès 'Les Agudes' 2024	– white blend – Cahors (France), org + bio	17
Orange / Selects 'Chinchinuri' 2024	– Chinuri – Kartli, (Georgia), org	16
Rosé / From The Tank 'Rose' NV	– Grenache, Syrah – Languedoc-Roussillon (France), org	14
Red / Poggiosecco 'Red' 2024	– Sangiovese – Tuscany (Italy), org + bio	14
Red / Domaine des 2 Ânes 'Fontanilles' 2022	– Carignan, Syrah, Grenache – Languedoc (France), org + bio	15

BEER & CIDER

Brooklyn Cider House 'Kinda Dry' apple & wine cider	– New York	10	Japas 'Yuzu Nama Biiru'	– Brazil	10			
Insurgente 'Baja Wit' wheat	– Mexico	10	Oxbow 'Lager'	– Maine	11	Insurgente 'Jean Cordero' pale ale	– Mexico	10
Gigantic 'Sassy Pony' Pale Ale	– Oregon	10	Gigantic 'IPA'	– Oregon	10	Oxbow 'Nightfall' dark lager	– Maine	12

ZERO PROOF

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



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