

SPRING BRUNCH

June 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, focaccia 16

A Simple Salad / herby vinaigrette, cucumbers, radishes & seeds 17 + add aged gouda (\$2) or Fishwife albacore tuna in olive oil (\$13)

Snap Pea & Avocado Toast / green tahini, pickled onion, lemon vinaigrette 17 + add Pecorino Toscano (\$2)

Tuna Melt / confit Pacific albacore, roasted pepper aioli,* pickles, aged cheddar, potato chips 19

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, focaccia 24

Breakfast Tacos / soft scramble, sweet potatoes, leeks, goat gouda, salsa macha, Tehachapi Grain Project flour tortillas & escabeche 19

Turkish Eggs / poached farm eggs, urfa chile butter, garlicky housemade yogurt, arugula salad & focaccia 21

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

June 2026

COCKTAILS

MIMOSA choose orange, yuzu or grapefruit 17 PEPINO Humboldt vodka, cucumber, lemon, ginger 16
TOMATO a Botanica Bloody with Humboldt vodka, harissa, Magic Spice 17
BOTANICA SPRITZ Botanicals, Amaro Angeleno 15 CELERY celery juice, Yola mezcal, lemon, ginger 18
BEET beet juice, cilantro, lime, choice of blanco tequila or mezcal 19 BASIL Future gin, basil, lime 18
ESPRESSO MARTINI Midtown coffee liqueur, Canyon cold brew, vodka 18

ZERO PROOF

sunrise juice (orange, grapefruit, lime, lemon, yuzu, ginger) 8 cucumber lemon ginger spritzer 12
little tomato (our n/a bloody mary) 10 blueberry yuzu shrub 10 yuzu spritzer 10
Ghia spritzer 15 Athletic Brewing 'Mexican Copper' n/a beer 10 Lovely Bunch apple juice 8
Strange Water sparkling coconut water 8 Fermensch kombucha 9

BY THE GLASS

Sparkling / Domini Del Leone 'Prosecco Col Fondo' NV – Glera – Veneto (Italy), org + bio 15
White / Dream Farm – Chardonnay 2023 – Sonoma (California), org 17
White / Vignoble Simian 'Mon P'tit Camion' 2024 – Vermentino – Provence (France), org 15
Orange / Mae Son 'Orange' 2022 – Muller Thurgau – Trentino-Alto Adige (Italy), org 16
Rosé / From The Tank 'Rose' NV – Grenache, Syrah – Languedoc-Roussillon (France), org 15
Red / Poggiosecco 'Red' 2024 – Sangiovese – Tuscany (Italy), org + bio 16
Red / Domaine des 2 Ânes 'Fontanilles' 2022 – Carignan, Syrah, Grenache – Languedoc (France), org + bio 17

BEER & CIDER

Insurgente 'Baja Orange Wit' wheat – Mexico 10 Occidental 'Kölsch' – Oregon 9 Gigantic 'Sassy Pony' IPA 10
Cerveza Loba 'Paraiso' guava gose – Mexico 10 Gigantic 'IPA' – Oregon 10 Oxbow 'Lager' – Maine 11
Wayfinder 'Jaws of Damnation' rice lager – Oregon 12 Jester King 'Mama Luna' blonde ale – Texas 12
Oxbow 'Nightfall' dark lager – Maine 12

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