

SUMMER DINNER

July 2026

oeuf aioli (garlic chive mayo*, dukkah) 6 citrus & herb marinated olives 8 hummus & basil pesto with crudités 16
baguette & butter with aleppo, urfa & lemon zest 10 *add: Olympia Provisions chorizo +8 / farmers market pickles +5 / marinated feta +4*
cheese plate / three cheeses, jam & baguette 16

Soft Lettuces / herbed vinaigrette, cucumbers, radishes & seeds 18

Tomato Tonnato Panzanella / confit tomato vinaigrette, fried capers, pickled shallots & basil 19

French Onion Soup / mushroom stock, caramelized onions, sourdough & Alpine-style cheeses 16

Summer Squash / whipped feta, 'nduja, pepitas, basil 18

Japanese Sweet Potatoes / seared, with cilantro-parsley-preserved lemon salsa verde 17

Bistro Burger / mushroom magic spice, gouda, salsa verde, seared onions, aioli*, mustard & herbs on a brioche bun 24

Mushrooms & Brown Rice / seared mushrooms, green tahini, sumac & herbs 26

Braised Pork Cheeks / peach mostarda, confit leeks, morita chile jus 28

California Steelhead Trout / confit tomatoes, cannellini beans, pesto & herb butter 38

Confit Chicken Legs / sweet corn, charred Jimmy Nardello peppers & herbs 39

Steak Au Poivre / 6oz teres major steak, Pondicherry peppercorn & Cognac au poivre, king trumpet mushroom & arugula 45

sides

parmigiano potatoes with magic spice & chives 10 provençal green beans, sungolds tomatoes, niçoise olives 11

marinated beets, beet tahini & pistachios 11 garlicky toast 6 petite green salad 8

sweets & cheese

chocolate mousse & whipped cream 12 olive oil sizzled dates, maple tahini & rosemary 10

almond olive oil cake, whipped cream & preserves *gf* 15

**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

SUMMER DRINKS

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COCKTAILS

| | | | | | |
|----------------------|---|----|------------------|---|----|
| 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 | 19 | CELERY | mezcal, lemon, ginger | 19 |
| GILDA MARTINI | Carpano dry, olive brine, gilda garnish, choice of vodka or gin | 19 | | | |
| YUZU | bourbon, Luxardo, yuzu | 18 | ESPRESSO MARTINI | Midtown coffee liqueur, Canyon cold brew, vodka | 18 |
| WHITE MEZCAL NEGRONI | mezcal, Lillet blanc, Amaro Angeleno | 20 | BASIL | Future gin, basil, lime | 19 |

ZERO PROOF

| | | | | | |
|----------------------|----|--------------------------------|----|---------------------------------------|----|
| blueberry yuzu shrub | 10 | cucumber lemon ginger spritzer | 12 | yuzu spritzer | 10 |
| Ghia spritzer | 15 | Lovely Bunch apple juice | 8 | Strange Water sparkling coconut water | 8 |
| Fermensch kombucha | 9 | | | | |

BY THE GLASS

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|---|----|
| Sparkling / Fongoli 'Lactitia' 2022 – Trebbiano – Umbria (Italy), org | 16 |
| White / Vignoble Simian 'Mon P'tit Camion' 2024 – Vermentino – Provence (France), org | 15 |
| White / Bonnet-Huteau 'Les Bonnets Blancs' 2025 – Melon de Bourgogne – Loire (France), org | 16 |
| Orange / Weingut Heinrich 'Naked Orange' 2023 – white blend – Burgenland (Austria), org + bio | 16 |
| Rosé / Scribe 'Rosé of Pinot Noir' 2025 – Pinot Noir – Sonoma (California), org | 17 |
| Red / Dream Farm Wine 'Merlot' 2023 – Merlot – Sonoma (California), org | 17 |
| Red / Domaine des 2 Ânes 'Fontanilles' 2022 – Carignan, Syrah, Grenache – Languedoc (France), org + bio | 17 |

BEER & CIDER

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|---|----|--|----|------------------------------|----|
| Aslan 'Coastal' pils – Washington | 10 | Occidental Kölsch – Oregon | 9 | Gigantic 'Sassy Pony' IPA | 10 |
| Cerveza Loba 'Paraiso' guava gose – Mexico | 10 | Gigantic IPA – Oregon | 10 | Oxbow Northern 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 | Japas "Nama Biiru" rice lager – Brazil | 10 | | |

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