

SUMMER DINNER

July 2026

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

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

Pacific Tuna Crudo / brilliant melon, cilantro, jalapeño & pickled mouse melon 23

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

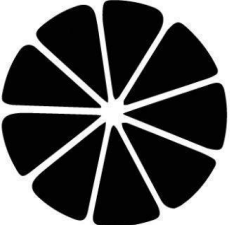
sides

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
BEET	beet juice, cilantro, lime, choice of blanco tequila or mezcal	19	CELERY	Yola mezcal, lemon, ginger	19
GILDA MARTINI	vermouth, olive brine, gilda garnish, choice of vodka or gin	19	BASIL	Beefeater, basil, lime	19
YUZU	bourbon, Luxardo, yuzu	18	ESPRESSO MARTINI	Midtown coffee liqueur, Canyon cold brew, vodka	18
WHITE NEGRONI	mezcal, Lillet blanc, Amaro Angeleno	20	PASSIONFRUIT	Beefeater, Lillet, passionfruit, lemon	18

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

Sparkling / Fongoli 'Laetitia' 2022 – Trebbiano – Umbria (Italy), org	16
White / Vignoble Simian 'Mon P'tit Camion' 2024 – Vermentino – Provence (France), org	15
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

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		

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