

SUMMER BRUNCH

July 2026

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

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 oil-poached tuna (\$13)

Tomato Tartine / whipped feta, basil & crispy shallots 17

Salade Niçoise / oil-poached tuna, green beans, tomato, olives, egg & Dijon vinaigrette 24

Tuna Melt / oil-poached tuna, roasted pepper aioli,* pickles, aged cheddar, potato chips 19

Diner Plate / two farm eggs & dukkah, toast/butter/jam/harissa, choose: bacon, chicken sausage, mushrooms & swiss chard 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

July 2026

COCKTAILS

MIMOSA choose orange, yuzu or grapefruit 17 PASSIONFRUIT Beefeater, Lillet, passionfruit, lemon 18
TOMATO a Botanica Bloody with Mulholland vodka, harissa, Magic Spice 17 BASIL Beefeater, basil, lime 19
BOTANICA SPRITZ Botanicals, Amaro Angeleno 15 CELERY celery juice, Yola mezcal, lemon, ginger 19
BEET beet juice, cilantro, lime, choice of blanco tequila or mezcal 19 PEPINO vodka, cucumber, lemon, ginger 16
ESPRESSO MARTINI Midtown coffee liqueur, Canyon cold brew, Mulholland 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 Fermensch kombucha 9
Ghia spritzer 15 Strange Water sparkling coconut water 8 Lovely Bunch apple juice 8

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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