

FALL DINNER

October 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 & kale pesto with crudités 16
baguette & butter with aleppo, urfa & lemon zest 10
add: smoked steelhead trout dip +9 / 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 charred Sweet Garleek-preserved lemon salsa verde 17
Pacific Kanpachi Crudo / brilliant melon, cilantro, jalapeño & urfa 23

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 / fig mostarda, confit Sweet Garleek and leeks & morita chile jus 28
California Steelhead Trout / confit tomatoes, alubia blanca 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 petite green salad 8 garlicky toast 6
marinated beets, beet tahini & pistachios 12 sprouting cauliflower, salsa macha, honey almonds, herbs & lime 14

sweets
chocolate mousse & whipped cream 12 olive oil sizzled dates, maple tahini & rosemary 10
almond olive oil cake, whipped cream & preserves *gf* 15 coconut panna cotta & stone fruit compote 13

*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 TANICA

FALL DRINKS

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COCKTAILS

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

ZERO PROOF

cucumber lemon ginger spritzer	12	yuzu spritzer	10	blueberry yuzu shrub	10
Athletic Brewing 'Mexican Copper' n/a beer	10	Ghia spritzer	15		
Fermensch kombucha	9	Yuzuco Yuzu-Aid mineral water	8	Strange Water coconut water	8

BY THE GLASS

Sparkling / Fongoli 'Laetitia' 2022 – Trebbiano – Umbria (Italy), org	15
White / Vignoble Simian 'Mon P'tit Camion' 2024 – Vermentino – Provence (France), org	15
White / Früg 'Gruner Veltliner' 2024 – Gruner Veltliner – Niederosterreich (Austria), org	16
Orange / L'Archetipo 'Litrotto' 2024 – Blend – Puglia (Italy), org + bio	16
Rosé / From The Tank 'Rose' NV – Grenache, Syrah – Languedoc-Roussillon (France), org	16
Red / Domaine Tardieux-Gal 'Rouge Tradition' 2023 – Gamay & Côt – Loire, (France), org	16
Red / Domaine des 2 Ânes 'Fontanilles' 2022 – Carignan, Syrah & Grenache – Languedoc (France), org + bio	17

BEER & CIDER

Brooklyn Cider – New York	8	Occidental Kölsch – Oregon	9	Perennial 'Saison de Lis' saison – Missouri	10
Japas 'Nama Biiru' rice lager – Brazil	10	Occidental 'Quindici' Italian pilsner – Oregon	10		
Little Beast 'Festbier' lager – Oregon	11	Dutchess Kerwa 'Kellerpils' franconian pilsner - New York	12		
Wayfinder 'Jaws of Damnation' rice lager – Oregon	12	Urban Roots 'Pile of Kittens' Juicy IPA - California	13		

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