FALL DINNER

November 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 cheese plate / three cheeses, jam & baguette 16

add: smoked steelhead trout dip +9 / farmers market pickles +5 / marinated feta +4

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

Persimmon & Dandelion Salad / frisée, fall fruit, goat gouda, bacon & mustard vinaigrette 19

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

Winter Squash / roasted delicata and carrots, whipped feta, 'nduja, pepitas, & za'atar 18

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

Pacific Kanpachi Crudo / passionfruit, pickled fresno, radish & citrus 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 / persimmon mostarda, leeks & morita chile jus 28

California Steelhead Trout / braised conehead cabbage, alubia blanca beans, herby yogurt 38

Confit Chicken Legs / honeynut squash vadouvan sauce, kale, jimmy nardellos & pickled fresnos 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 14

sweets

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

almond olive oil cake, whipped cream & preserves *gf* 15 wine-poached pear, candied hazelnuts, whipped mascarpone *gf* 14

**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.*

BOTANICA

FALL 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

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 / Domini Del Leone 'Prosecco Col Fondo' NV – Glera – Veneto (Italy), org + bio 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 / Pielihueso 'Naranjo' 2025 –Torrontes, Sauvignon Blanc, Chardonnay – Los Chacayes (Argentina), org 16

Rosé / From The Tank 'Rose' NV – Grenache, Syrah – Languedoc-Roussillon (France), org 16

Red / Stagiaire 'Consistency in Chaos' – Pinot Noir – Mendocino, California, org 18

Red / Fabien Jouves 'Jour Fruit' 2024 – Malbec – Cahors (South Western France), org + bio 17

BEER & CIDER

Brooklyn Cider – New York 8

Occidental Kölsch – Oregon 9

Japas 'Nama Biiru' rice lager – Brazil 10

Perennial 'Saison de Lis' saison – Missouri 10

Perennial 'Gold Tooth' lager – Missouri 11

Wayfinder 'Jaws of Damnation' rice lager – Oregon 12

Phase Three 'Swells' IPA – Illinois 12

Dutchess Kerwa 'Kellerpils' franconian pilsner - New York 12

Wayfinder 'Party Time' pilsner – Oregon 13

Urban Roots 'Pile of Kittens' hazy IPA - California 13

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