FALL BRUNCH

November 2026

Botanica's food & beverage program supports local farmers, alongside agriculturally responsible and minimal-interventionist 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)

Persimmon and Dandelion Tartine / whipped ricotta, frisée, fall fruit, bacon 17

Kale Caesar Salad / sprouted cauliflower, carrots, toasted chickpeas, tonnato Caesar, parmigiano 19 + add confit chicken ($6)

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

Diner Plate / two farm eggs & dukkah, toast/butter/jam/harissa, choose: bacon, chicken sausage, mushrooms & spigarello 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.*

BOTANICA

DAY DRINKS

November 2026

COCKTAILS

MIMOSA choose orange, yuzu or grapefruit 17

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

Ghia spritzer 15

little tomato (our n/a bloody mary) 10

yuzu spritzer 10

Fermensch kombucha 9

Strange Water coconut water 8

Athletic Brewing 'Mexican Copper' n/a beer 10

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 'Grüner Veltliner' 2024 – Grüner Veltliner – Niederösterreich (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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