

FARMER'S MARKET PICKLES • \$7

a rainbow of pickled local vegetables

BURRATA & HONEYNUT SQUASH • \$16

warmly spiced roasted squash, pomegranate seeds, saba & dukkah

FATTOUSH-Y SALAD • \$13

a chopped salad of summer fruit, veg & herbs with crispy laffa, za'atar vinaigrette & garlic labne

HEIRLOOM BEAN HUMMUS • \$10

marinated Kandarian Farms beans, charred onion & nigella seeds

+ caramelized spiced lamb & pine nuts • \$5

SMOKY EGGPLANT • \$10

roasted eggplant, pickled eggplant, we love eggplant... with parsley, tahini & lemon

JAPANESE SWEET POTATOES • \$12

with parsley-cilantro salsa verde



HOW THINGS WORK

**Reservations are for a period of an hour and a half*

**Masks are required at all times except when eating and drinking. Please wear your mask any time a server is tableside.*

**Please notify a server of any allergies*

**Food will be brought to your table as it is ready*

**Items from the market can be purchased online & packed while you eat; visit BotanicaRestaurant.com and select "pickup" to order. Let your server know & we will bring your bag to you when you leave.*

thank you!!

CHILE OIL-ROASTED CARROTS • \$13

pickled grapes, toasted pecans, kamut, mint & miso aioli

LAMB KEFTA • \$16

spiced California lamb meatballs & cucumber yogurt

FISH KEFTA • \$14

smoked local black cod & bulgur meatballs with heirloom tomato sauce

CHICKEN THIGHS • \$14

confit free-range California chicken, spiced stone fruit & toum

SEARED MUSHROOMS • \$13

maitake & enoki shrooms with sumac, pimenton & green tahini

SIDES

YOGURT RICE • \$6

basmati, housemade yogurt, cucumber, herbs

FRESH LAFFA • \$3

housemade Syrian bread

HERB-Y SALAD • \$8

CRUDITÉS • \$6

TOUM • \$2

whipped garlic sauce

DESSERT

COOKIES!

cacao-almond (gf), oat-date-walnut (gf), whole wheat chocolate pecan, tahini peanut

PASTRY FOR GOOD: chocolate olive oil cake (v) • \$10

DATES, OLIVE OIL & TAHINI (gf, v) • \$7

CHOCOLATE TAHINI CRISPY (gf) • \$4

Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or under-cooked eggs may increase your risk of foodborne illness

Please note that there is a 5% kitchen appreciation service charge on your bill to help pay our kitchen staff a living wage. Thank you for supporting fair wages in California! (This service charge is elective.)

WINE BY THE GLASS

SEE OUR ONLINE MENU FOR THE FULL BOTTLE LIST

BUBBLES

Ramon Jané 'Tinc Set' 2019, Penedès (SP), bio • \$14

Blend of Macabeo and Xarel-lo that's 'what you want to drink!' Crisp bubbles, with roasted lemon toastiness from clay soils.

WHITE

Alessandro Viola 'Note di Bianco' 2019, Sicily (IT), org • \$16

Invigorating Grillo from the Mediterranean. Lemon zest and shimmering minerals will put some pep in your step!

Domaine de la Chappe 'Apoline' 2017, Burgundy (FR), org + bio • \$20

Aligoté, the White Burgundy underdog! Round, with dainty white flowers and punchy acidity. Perky!

ORANGE

Le Coste 'Ripazzo' Bianco 2018, Lazio (IT), org • \$17

Our go-to summer orange! A Procanico, Malvasia, and Roschetto that's all grapefruit marmalade, apricot, and orange blossom. This is a very special wine that came about due to a stalled fermentation. Skins from a just-pressed wine (Trebiano, Malvasia, and Moscato) were added to jump-start the fermentation, and add a fantastic texture!

PINK

Clos des Mourres 'Pompette' 2019, Rhône (FR), bio • \$14

Soft and bright rosé of Caladoc (a cross-breed of Grenache and Côt) with aromas of candied fruit and cherry blossoms.

RED

Swick 'Bring It' 2019, Washington & Oregon, org • \$14

A mélange of Pinot Noir and friends! Medium-bodied with plum and berry aromatics. A touch peppery, yet still super fresh!

Il Monte Caro 'Valpolicella' 2018, Veneto (IT), org • \$16

Corvina, Corvinone, and Rondinella blend that's light in color, but full of body and friskiness. A classic beauty of crushed violets, earthen berries, and bright acid.

Andrea Calek 'Babirole' NV, Ardèche (FR), org + bio • \$16

Savage & robust with aromas of humid earth, brambly berries, & iron. Get caught in the twiggy tannins of this SyraHh/ Grenache co-ferment.

COCKTAILS

BOTANICA SPRITZ • Aperol, Lillet Blanc, grapefruit, seltzer • \$12

CUCUMBER • Future gin, cucumber, lemon, agave • \$14

BEET • tequila blanco OR Yola mezcal (pick one!), lime, beet juice, cilantro, agave • \$17

OAXACAN • Bozal mezcal, 3 Generaciones reposado tequila, bitters, habanero, agave, citrus peel • \$17

NON-ALCOHOLIC

CUCUMBER-LEMON SPRITZER • \$6

SARATOGA SPARKLING WATER (750ML) • \$7

LEAVES & FLOWERS GREEN ICED TEA • \$4.5

CANYON COFFEE (hot / iced) • \$5

MIKKELLER 'WEIRD WEATHER' • New England IPA in style. Hoppy and malty! (NOTE: this one comes in at 0.3% ABV) • \$8.5

BEER

TO ØI 'SUR IDAHO 7' (16.9oz) • \$16

Sour Mash IPA brewed with Idaho 7 hops. Think: apricot, ruby red grapefruit, & papaya. From Danish microbrewery masters!

GIGANTIC IPA (16.9oz) • \$8

Bright hops and citrus! 6.9% ABV

MIKKELLER 'STAFF MAGICIAN' (16oz) • \$9

New England Style Pale Ale hopped with Mosaic, Citra and Nugget. 5.5% ABV

PRAIRIE 'STANDARD' (12oz) • \$9

Oklahoma City. Farmhouse Pale Ale. 6% ABV.

YO-HO BREWING 'SUIYOUBI NO NEKO' (12oz) • \$12

Belgian White Ale w/ orange peel and coriander. 5% ABV.

THREE WEAVERS 'SUN TRAP' (12oz) • \$8

Sour beer with passionfruit, Mendocino sea salt.

RETAIL WINE + MARKET GOODS CAN BE PURCHASED ONLINE via BotanicaRestaurant.com (choose "pickup" and let one of our staff know) AND PACKED WHILE YOU EAT, OR PURCHASED IN-PERSON IN THE MARKET!