

FARMER'S MARKET PICKLES • \$7
a rainbow of pickled local vegetables

FATTOUSH-Y SALAD • \$13
a chopped salad of summer fruit, veg & herbs
with crispy laffa, za'atar vinaigrette & garlic labne

SMOKY EGGPLANT • \$10
roasted eggplant, pickled eggplant, we love
eggplant... with parsley, tahini & lemon

HEIRLOOM BEAN HUMMUS • \$10
marinated Kandarian Farms beans, crispy shallot
& nigella seeds
+ caramelized spiced lamb & pine nuts • \$5

JAPANESE SWEET POTATOES • \$12
with parsley-cilantro salsa verde

WHIPPED FETA & HONEYNUT SQUASH • \$16
roasted squash with warm spices, pomegranate
seeds, saba & dukkah

CHILE OIL-ROASTED CARROTS • \$13
pickled grapes, toasted pecans, quinoa,
mint & miso aioli

LAMB KEFTA • \$16
spiced California lamb meatballs
& cucumber yogurt

CHICKEN THIGHS • \$14
confit free-range California chicken,
spiced stone fruit & toum

SEARED MUSHROOMS • \$13
maitake & enoki shrooms with sumac,
pimenton & green tahini

GREEN CURRY ROCK COD • \$22
spiced red lentil crust, black rice, green beans,
snap peas & coconut green curry broth

SIDES

YOGURT RICE • \$6
basmati, housemade yogurt, cucumber,

FRESH LAFFA • \$3 Syrian bread

HERB-Y SALAD • \$8

CRUDITÉS • \$6

TOUM • \$2 whipped garlic sauce

DESSERT

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

CHOCOLATE OLIVE OIL CAKE aka our PASTRY FOR GOOD!
dark chocolate cake with coconut rose ganache (v) • \$10

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

CHOCOLATE TAHINI CRISPY BAR (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

BUBBLES

Montesissa Emilio 'Bonissima' 2019, Emilia-Romagna, (Italy), org • \$17

Beautifully aromatic pét-nat of Ortugo & Malvasia with 13 days of skin contact — aka orange wine!
Florals, citrus and fresh bread on the nose, followed by crunchy seashell minerality and seafoam bubbles.

WHITE

Martvilis Marani Krakhuna 2019, Samegrelo (Georgia), org • \$16

Believe it or not: a direct-press Krakhuna from Georgia. Lush pear and honeydew are balanced by zippy acidity.

Weingut Schmitt 'Frei.Korper.Kultur' 2019, Rheinhessen (Germany), org & bio • \$15

A zesty and vivacious assemblage of Scheurebe, Pinot Blanc, Huxelrebe, Pinot Gris, and Ortega see partial skin contact for a bit of structure.

ORANGE

Ocho Kisi 2019, Kartli (Georgia), org • \$15

Three pals (formerly of DoReMi winery) bring a newfound vitality to ancient Georgian winemaking methods. Kisi which spends 6 months fermenting on the skins in qvevri brings powerful notes of oversteeped black tea and candied hazelnuts. A wine of strength to be sure.

Joan Ramón Escoda 'Els Bassotets' 2019, Catalonia (Spain), org • \$16

Macabeo is the shining star of this cloudy, salty, and zesty field blend of native Catalanian varietals. It's kind-of-white, kind-of-orange, as it sees 1-2 days of gentle skin contact. As always with Joan Ramón's wines, no sulfur is added.

PINK

Valerie Tissot 'Clown' 2019, Jura (France), org & bio • \$14

Sassy, fun Poulsard from one of our favorite duos in Arbois. Think: roasted lemon and sour raspberries with some classic Jura toastiness.

RED

Foradori 'Lezèr' 2019, Trentino (Italy), org & bio • \$16

A lithe and lean ode to Teroldego (an ancient Northern Italian varietal related to Syrah and Pinot Noir). Ultra-bright acid with crimson berries, black fruit and just a hint of spice. Utterly quaffable!

Philippe Jambon & Gerard Belaïd 'Une Tranche de Paradis' 2018, Beaujolais (France), org • \$14

Two of the greats have teamed up for this fun-loving, but meaty Gamay. It's deep, dark, and somewhat jammy.

Domaine du Temps 'Sans Ordonnance' 2016, Languedoc (France), org & bio • \$16

Lauranne Plegat studied winemaking in Burgundy and ran a wine bar in Paris. She brings the Burgundian whole-cluster style to this 50/50 blend of Cabernet Sauvignon and Merlot. Crunchy, poppy, peppery and structured, yet still light enough to please!

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



scan QR code for
the full bottle list

BOTANICA WINE GARDEN

B E E R

TO OI 'SUR LEMONDROP' (16.9oz) • \$16

Sour Mash IPA brewed w/Lemondrop hops. You better believe this one is zesty -- herbaceous too! 4.5%

GIGANTIC IPA (16.9oz) • \$8

Bright hops and citrus! 6.9%

PRAIRIE 'SLUSH' (12oz) • \$9

Sour w/ strawberry, raspberry & citrus. Sweet tarts! 6.1%

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

NE Style Pale Ale hopped with Mosaic, Citra & Nugget. 5.5%

PRAIRIE 'STANDARD' (12oz) • \$9

Farmhouse Pale Ale. 6%

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

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

GRIMM 'SECONDS' (16oz) • \$12

Dark Mild Ale. Light & toasty w/ cacao-caramel vibes. 3.5%

GLUTENBERG WHITE (16oz) • \$8

Gluten-free White Ale. 4.5%