

PASTRIES OF THE DAY

our house-made muffins, scones, cardamom buns & more ... ask your server for details or check the bakery case!

CAKE FOR BREAKFAST (gf) • 12

brown sugar almond cake, housemade yogurt, roasted strawberries, basil oil & matcha salt

HOUSE-MADE YOGURT & MARKET FRUIT • 13

our house-made organic probiotic California cow's milk yogurt, with fermented honey, bee pollen & date caraway granola

LITTLE GEMS • 14

sprouted hemp green goddess dressing, Tokyo turnips, celery, radish, chive, sesame & bonito

HEIRLOOM BEAN HUMMUS • 13

marinated beans, crispy shallots & a 6-minute egg
 + add *marinated mushrooms* • 4
 + add *caramelized spiced lamb* • 5

SEASONAL QUICHE (gf) • 18

cremini mushroom, arugula, feta & farm eggs on a Weiser Family Farms potato crust, with herby arugula salad



CANYON COFFEE

- | | |
|---------------------|--|
| Daily Brew • 3.5 | Latté • 4.5 |
| Iced Daily Brew • 4 | Vanilla-Cardamom Latté • 5.5 |
| Espresso • 3.25 | Cacao-Date Mocha • 6.5 |
| Americano • 3.25 | made with local dates, cacao powder & nibs |
| Macchiato • 3.75 | Espresso Tonic • 6 |
| Cortado • 4 | |
| Cappuccino • 4.25 | |

*milk options: organic California cow's milk, oat (+\$.5)
 & house-made cashew date milk (+\$1-\$1.5)*

LEAVES & FLOWERS TEA

- Matcha Latté • 5
- Fresh Mint • 5
- Golden Horse Black • 4.5
- Sea Cloud Green • 4.5
- Mintha • 4.5
- peppermint, anise, tarragon

& MORE!

- Bala Ashwaganda Chai • 5
- Fresh Turmeric-Ginger Cashew Milk 'Latté' • 5
- Cacao-Date Drinking Chocolate • 5
- made with local dates, cacao powder & nibs

BOTANICA DINER PLATE • 14

two farm eggs any style, sourdough toast, seasonal preserves & butter
 + add *caramelized spiced lamb* • 5

HAZELNUT ROMESCO TARTINE • 17

John Givens Farm shaved zucchini, garlic chive, cilantro & pine nut on Friends & Family sourdough
 + add *a fried farm egg* • 3.5

ROASTED CAULIFLOWER SABICH • 17

whipped tahini, roasted cauliflower, chicories, za'atar & turmeric-marinated egg on house-made laffa bread

TURKISH EGGS • 18

two poached farm eggs, urfa chile butter, herby salad, borani (garlicky labne with sauteed market greens) & Friends & Family sourdough

SIDES

- TOAST - GARLICKY OR PLAIN • 5
Friends & Family sourdough
- SEASONAL JAM & CULTURED BUTTER • 3
- RICK'S FARM EGG • 3.5
fried, scrambled, poached or 6-minute
- CARAMELIZED SPICED LAMB • 5
- ROASTED POTATOES • 5
- CALABRIAN CHILE HARISSA • 1
- SEASONAL HOT SAUCE • 2

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 undercooked eggs may increase your risk of foodborne illness.

Please note that there is a 5% wellness charge on your bill to help cover staff benefits and operational costs. Thank you for supporting sustainable business practices! (This charge is elective.)

BUBBLES

Casa Belfi 'Naturalmente Frizzante' NV, Veneto (Italy), org • 18

Glera grape give this Pet-Nat some high intensity pleasure. Delightfully finished with green apple vibes. Bright and light!

WHITE

Le Mazel 'Charbonnières' 2018, Ardèche (France), org • 17

Vibrant and slightly fizzy Chardonnay. A bit oxidative with ripe fruits, mouthwatering acidity and salinity with citrus and green apples. This one is fun(ky)!

Rebenhof 'Weissburgunder' 2017, Styria, (Austria), org • 17

Pinot Blanc from Austria. A delight of finess and elegance. Marzipan, fresh peach kisses and a zippy finish.

ORANGE

Pheasant's Tears 'Mtsvane Tibaani' 2020, Kakheti (Georgia), org • 15

Mtsvane spends 3 weeks on the skins in qvevri for this classic-drinking wine from Santa Fe native John Wurdeman and Gela Patalishvili. Notes of dried apricot, black tea and dried thyme.

Cantina Giardino 'Na' 2020, Campania (Italy), org • 19

A treasure of a winery in the heart of Campania. Grapefruit, citrus peel and a tangy bitterness. .

PINK

Clos des Mourres 'Pompette' 2019, Rhône (France), bio • 15

Soft and bright rosé of Grenache & Caladoc with aromas of candied fruit and cherry blossoms.

RED

Laurent Herlin 'Tsoin Tsoin' 2020, Loire, (France), org + bio • 15

Serious / not so serious carbonically macerated Cabernet Franc. Fun and fresh, candied cherry cola and light sweet tan- nins.

Mario Macciocca 'Terra' 2019, Lazio, (Italy), bio • 16

Mario is a champion of biodynamic and low intervention winemaking in Lazio. Here is Cesanese! A voluptuous, dark, fruit-forward wine with a little spice and finish of espresso and licorice.

COCKTAILS

THE BEAN * Haymaker's vodka, Forthave Spirits 'Brown' Coffee Liqueur, iced coffee • 16

SUMAC DOG * vodka, grapefruit, sumac salt • 14

HARD LEMONADE * Sandoval Limoncello, cava • 16

BOTANICA SPRITZ * Aperol, Lillet Blanc, grapefruit, seltzer • 14

ARUGULA * Future gin, Green Chartreuse, arugula, lemon, agave • 16

BEET * tequila blanco OR mezcal (choose one!), lime, beet juice, cilantro, agave • 17

CELERY * Yola Mezcal, celery juice, lemon, ginger, honey • 17

GIN + TONIC * Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • 16

RUCOLINO * Banhez mezcal, Amaro Rucolino, green chartreuse, orange twist • 18

NON-ALCOHOLIC

FRESH ORANGE JUICE * Rick's Family Farm • 6

SARATOGA SPARKLING WATER • 7

CUCUMBER LEMON GINGER SPRITZER • 8

STRAWBERRY HIBISCUS SPRITZER * market strawberries, hibiscus, rose hip, seltzer • 6

GHIA SPRITZER * grapefruit, tonic • 15

OPTIMIST ARUGULA * Optimist 'Fresh', lime, agave, arugula • 15

AMASS RIVERINE & TONIC * flower waters, rosemary, cucumber • 15

MIKKELLER 'Drinkin' in the Sun' N/A Wheat Ale • 9

MIKKELLER 'Limbo Yuzu' Low (0.3%) ABV Flemish Primitive Beer • 9