

**PASTRIES OF THE DAY**

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**

maitake mushroom, arugula, feta & farm eggs on Weiser Farms potato crust, with herby arugula salad

**BOTANICA DINER PLATE • 16**

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

**TURKISH EGGS • 18**

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

**SHAKSHUKA • 18**

heirloom tomato & eggplant sauce, two sunny-side-up farm eggs, tahini, herbs, Friends & Family sourdough

**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

**MORNING MEZZE • 20**

little gem salad, za'atar vinaigrette, roasted cauliflower, marinated beans, olives, green tahini, marinated egg, house made laffa

**SIDES**

**TOAST - GARLICKY OR PLAIN • 5**

*Friends & Family sourdough*

**HERBY SALAD • 10**

**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 • 2**

**SEASONAL HOT SAUCE • 2**



**CANYON COFFEE**

- |                              |  |
|------------------------------|--|
| Daily Brew [hot or iced] • 4 | Cappuccino • 4.5                           |
| Espresso • 3.5               | Latté • 5.25                               |
| Americano • 3.75             | Vanilla-Cardamom Latté • 6                 |
| Macchiato • 4                | Cacao-Date Mocha • 7                       |
| Cortado • 4.25               | made with local dates, cacao powder & nibs |

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

**LEAVES & FLOWERS TEA**

- Matcha Latté • 5.5
- Fresh Mint • 5
- Golden Horse Black • 4.5
- Sea Cloud Green • 4.5
- Sweet Rush • 4.5
- lemongrass, ginger, rose

**& MORE!**

- Bala Ashwaganda Chai • 5.5
- Fresh Turmeric-Ginger Cashew Milk 'Latté' • 5.5
- Cacao-Date Drinking Chocolate • 6
- made with local dates, cacao powder & nibs

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

**BUBBLES**

**Bulli "Ortugo Dei Colli Piacentini" NV**, Emilia-Romagna (Italy), org • 14

The loveliest bulles! 100% Ortugo -- foamy fresh! Nectarine, almonds and blossoms. Great minerality with a palate of pear, sage and a long, zesty finish.

**WHITE**

**Archil Guniava 'Tsitska' 2019**, Imereti (Georgia), org + bio • 15

Beautiful white wine of Tsitska fermented in quevri. Refreshing citrus, peaches and apricots.

Zesty minerality with a touch of tannins.

**Woods Beer & Wine Co. 'Mio Vigneto' 2020**, Lodi (California), org + bio • 18

Sexy white wine of Ribolla Gialla. Waxy and herbaceous, with citrus and candied fruits. Dry, but fruity.

**ORANGE**

**Mersel Wines 'Lebnani Abyad' 2020**, Bcharre & Qannboubine Valley (Lebanon), org • 17

Orange wine of Merwah and Sauvignon Blanc from Lebanon! A liter of joyful, light delight for your summer nights.

Citrus and tropical fruits with light tannins. Kiss kiss.

**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**

**Woods Beer & Wine Co. 'Love Ranch' 2020**, Sierra Foothills (California), org • 17

From Woods, a brewery, but they also make lovely Californian wines.

This mourvèdre is all dark fruits, slight spice, but still light and with a pleasing softness on the palate.

**Henri Milan 'Le Papillon Rouge' 2020**, Provence (France), org • 16

Grenache Noir, Syrah and Mourvèdre blend for a delicious, light and fresh South of France red.

Light, light, light, fun, fun, fun!



**COCKTAILS**

**BLOODY MARY** \* Mulholland vodka, house-made roasted tomato juice, aminos, house hot sauce • 17

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

**MELON** \* Mullholland, Aperol, Weiser Farms melon, lemon, agave, Persian lime salt • 18

**HARD LEMONADE** \* Sandoval Limoncello, cava • 16

**SUMMER SPRITZ** \* Campari, Amaro Angeleno, lemon • 16

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

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

**CELERY** \* mezcal, celery juice, lemon, ginger, honey • 17

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

**NON-ALCOHOLIC**

**CUCUMBER LEMON GINGER SPRITZER** • 8

**STRAWBERRY HIBISCUS SPRITZER** \* market strawberries, hibiscus, rose hip, seltzer • 6.5

**GHIA SPRITZER** \* grapefruit, tonic • 15

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

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

**MIKKELLER 'Weird Weather' N/A New England Style Hazy IPA** • 9