

PASTRIES OF THE DAY

house-made muffins, scones, cardamom buns & more

CAKE FOR BREAKFAST (gf) • 12

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

HOUSE-MADE YOGURT & MARKET FRUIT • 13

organic Cali cow milk yogurt, date caraway granola, fermented honey, bee pollen

ELEPHANT HEART PLUM TARTINE • 17

coconut pecan butter, elderflower honey, Friends & Family Sourdough

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

BOTANICA DINER PLATE • 16

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

HAZELNUT ROMESCO TARTINE • 17

raw shaved zucchini, La Posada sherry vinegar, cilantro blossom

MORNING MEZZE • 24

little gem salad, za'atar vinaigrette, market vegetables, marinated beans, olives, green tahini, marinated egg, house-made laffa

TURKISH EGGS • 18

two poached farm eggs, urfa chile butter, herby salad, garlicky labne, with Friends & Family sourdough

SHAKSHUKA • 18

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

SIDES

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

Espresso • 3.5

Americano • 3.75

Macchiato • 4

Cortado • 4.25

Cappuccino • 4.5

Latté • 5.25

Vanilla-Cardamom Latté • 6

Cacao-Date Mocha • 7

made with local dates, cacao powder & nibs

Beet & Rose Latté • 5

add espresso for 1.5

*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 'Julius Bolle Macerato' NV, Emilia-Romagna (Italy), org • 16

Bubbly skin contact of Malvasia di Candia, foamy intense! Fruit, almond, blossom, sage minerality with a hoppy, long finish.

WHITE

Weingut K. Wechsler 'Riesling Trocken' 2020, Rheinhessen (Germany), bio • 16

Dry Riesling with hints of citrus, white blossoms and honey. Refreshing and deeply flavorful!

Les Vins Pirouettes 'Saveurs De Claude' 2018, Alsace (France), org • 17

Wine collaboration with Binner and Claude's Pinot Auxerrois, Sylvaner. Floral flamboyantly delicious white with some zip zap zup! Fun, interesting and funky.

ORANGE

Nibiru Tradition 'White' NV, Kamptal (Austria), org + bio • 16

A refreshing collection of delicious grapes including: Grüner Veltliner, Muller Thurgau, Riesling and more...

Fun, fragrant, not complicated (in a good way!!) Sippable!

Finca Casa Balaguer 'Salicornio' 2021, Valencia (Spain), org • 18

This 5-day skin contact Malvasia will bring you to the moon with its white flower, citrus and Mediterranean notes.

Light yet expressive. Aged 5 months on lees!

PINK

Domaine de la Mongestine 'Les Monges' 2021, Provence (France), org + bio • 15

Easy and fabulous rosé from Aix. Cinsault, Grenache, Syrah, Vermentino with a nose of plums and berries.

Light, ripe mouth and herbaceous mineral finish.

RED

Wavy Wines 'Super Californian' 2020, Sonoma (California), org • 18

A groovy, carbonic blend of classic Cali varietals Merlot, Sangiovese, Barbera, Freisa, Mourvèdre.

Buoyant, fresh, and sure to please!

Principiano Ferdinando 'Dosset', Piedmont (Italy), org • 15

High altitude Dolcetto! The result: Light strawberry nose, refreshing mouth of fresh and candied fruits.

COCKTAILS

HOUSE TEPACHE * Weiser Farms melon (low ABV) • 6

ANGELENO SPRITZ * Amaro Angeleno, lemon, agave, cava, orange water • 17

PASSION FRUIT MIMOSA * Passion fruit & Cava • 17

HARD LEMONADE * Sandoval Limoncello, Cava • 16

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

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

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

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

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

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

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 3

FRESH ORANGE JUICE * Rick's Family Farm • 6

CUCUMBER LEMON GINGER SPRITZER • 8

FERMENSCH KOMBUCHA • 6

*choice of Bloom (blueberry, lavender, chamomile) or Dry-Hopped Pear

STRAWBERRY HIBISCUS SPRITZER * market strawberries, hibiscus, rose hip, lemon, agave, 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