

PASTRIES OF THE DAY

house-made muffins, scones, & more

CAKE FOR BREAKFAST (gf) • 12

brown sugar almond cake, house-made yogurt, vanilla rhubarb jam, basil oil, matcha salt

BUTTER LETTUCE • 15

Finley Farms French butter lettuce, tarragon vinaigrette, pistachios & parmigiano-reggiano

HEIRLOOM BEAN HUMMUS • 13

pickled beans, crispy sunchokes, pimenton oil & a 6-minute egg

BOTANICA DINER PLATE • 16

two farm eggs any style, sourdough toast, harissa, seasonal preserves & butter

MORNING MEZZE • 24

butter lettuce salad with za'atar vinaigrette, market vegetables, marinated beans, olives, green tahini, marinated egg, housemade laffa

TURKISH EGGS • 18

two poached farm eggs, urfa chile butter, herby salad, garlicky labne, Gjusta sourdough

SHAKSHUKA • 18

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

SIDES

HERBY SALAD • 12

SOURDOUGH TOAST • 5

SEASONAL JAM & CULTURED BUTTER • 3

TWO RICK'S FARM EGGS • 6

choose: fried, scrambled, poached or 6-minute

ROASTED POTATOES • 5

MARINATED MUSHROOM • 4

CARAMELIZED SPICED LAMB • 5

CALABRIAN CHILE HARISSA • 3

HOUSE SEASONAL HOT SAUCE • 2

Our farmers & purveyors this week:

Munak Farms, John Givens Farm, Weiser Family Farms, Milliken Family Farms, Schaner Farms, Coleman Family Farms, Tamai Farm, Finley Farms, Rick's Produce, Shear Rock Farms, Villa Jerada, Smallhold Mushrooms, Primary Beans, Gjusta bread



CANYON COFFEE

Daily Brew (*hot or iced*) • 4

Espresso • 3.5

Americano • 3.75

Macchiato • 4

Cortado • 4.25

Cappuccino • 4.5

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

Latté • 5.25

Vanilla-Cardamom Latté •

Cacao-Date Mocha • 7
*made with local dates,
cacao powder & nibs*

Beet & Rose Latté • 5

add espresso 1.5

LEAVES & FLOWERS TEA

Matcha Latté • 5.5

Soul Chai Latte • 6.5

Golden Horse Black • 4.5

Sea Cloud Green • 4.5

Digestive Seed Tea • 4.5

*Fennel, Coriander, Anise, Cumin,
Cardamom, Ginger Root
(hot)*

Rooibos Tea • 4.5

(iced)

& MORE!

Fresh Turmeric-Ginger
Cashew Milk 'Latté' • 5.5

Cacao-Date Drinking
Chocolate • 6

*made with local dates,
cacao powder & nibs*

*Consuming raw or undercooked eggs may increase your risk of foodborne illness.
Please note: an elective 5% wellness charge on your bill to help cover staff benefits & operational costs.
We thank you for supporting sustainable, small business practices!*

BUBBLES**Rimarts 'Brut Reserva 18' 2019**, Catalonia (Spain), org • 18

Méthode traditionnelle Cava of Macabeo, Parellada, Xarello. Little bit of dosage. Bright lemons, vibrant, persistent bubbles, powerful aroma and herbaceous finish.

WHITE**Gen Del Alma 'Ji Ji Ji' 2021**, Mendoza (Argentina), org • 15

Creamy, delicious Chenin Blanc from Argentina. Orange blossoms, lemon, quince, cardamom, apricot. What a treat!

Cume Do Avia 'Colleita 8' 2020, Galicia (Spain), org + bio • 19

Lovely, bright, crisp, high acidity Spanish white of Treixadura, Albariño, Loureira, Lado, Caiño Blanc. Nice lemons, lovely salinity and seaside herbaceousness. Will wake you up!

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.

Pheasant's Tears 'Mtsvane Tibaani' 2020, Kakheti (Georgia), org • 16

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

PINK**Domaine de Sulauze 'Pomponette' 2021**, Provence (France), org • 16

Lovely, crisp and full of character, with almost salty minerality. Blood orange, some herbs of Provence & rosehips. What you want!

RED**Cume Do Avia 'Arraiano' 2020**, (Galicia, Spain), org + bio • 16

Fruit bomb of Brancellao, Caiño Longo, Carabuñeira, Garnacha. Fresh cherry, raspberry, pomegranate sweetness with a touch of tannin grip, slight bitterness & a mineral finish.

Fernweh 'Umweg' 2021, Santa Barbara (California), org • 18

Delicious Syrah from our friend Sebastian. Juicy, savory and spicy, with a seductive nose, large body and fruity finish. Drinks light but has texture.

COCKTAILS**BOTANICA SPRITZ** * Aperol, lillet blanc, grapefruit, soda • 16**MIMOSA** * Yuzu, citrus & Cava • 17**BLOODY MARY** * Choice of liquor, house-made fresh tomato juice, aminos, house hot sauce • 17**MELON** * Mullholland vodka, Aperol, market 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**WHITE NEGRONI** * Future gin, Cocchi Americano, Amaro Angeleno, citrus peel • 19**YUZU** * Old Overholt Rye, Luxardo, yuzu • 17**NON-ALCOHOLIC****HOUSE FILTERED SPARKLING WATER** • 3**CUCUMBER LEMON GINGER SPRITZER** • 8**SHRUB** Sunset Cultures Passionfruit and Makrut Lime Shrub & soda water • 6**YUZU SPRITZER** grapefruit, yuzu, agave • 7**GHIA SPRITZER** * grapefruit, tonic • 15**FERMENSCH KOMBUCHA** • 6

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

AMASS RIVERINE & TONIC * flower waters, rosemary, cucumber • 15**MIKKELLER** 'Drinkin' in the Sun' NA Wheat Ale • 9