

**PASTRIES OF THE DAY**

house-made muffins, scones, cookies and more!

**HOUSE-MADE YOGURT & GRANOLA • 12**

date-caraway granola, poached pears, fermented honey

**CAKE FOR BREAKFAST • 14**

brown sugar almond cake, creme fraiche, orange marmalade, mandarinquats

**LITTLE GEM LETTUCE • 16**

tarragon vinaigrette, pistachios, parmigiano-reggiano

**HEIRLOOM BEAN HUMMUS & LAFFA • 16**

pickled beans, crispy sunchokes, pimenton oil, house-made laffa bread

**ROASTED SQUASH DIP & LAFFA • 16**

pepitas, fried sage, pumpkin seed oil, house-made laffa bread

**DEVILED EGG TARTINE • 15**

egg salad, green garlic chive mayo, dukkah, herbs & pickled celery on sourdough

**CALIFORNIA TROUT GRAVLAX TARTINE • 20**

cucumber yogurt, pickled beets & capers on sourdough

**JAPANESE SWEET POTATOES • 17**

two sunny-side-up farm eggs, salsa verde

**CANYON COFFEE & ESPRESSO**

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*



**BOTANICA DINER PLATE • 16**

two fried farm eggs, sourdough toast, harissa, cultured butter & seasonal house-made jam

**MORNING MEZZE • 24**

roasted squash dip, marinated kale, roasted squash with chrysanthemum-yuzu pesto, pickled carrots, green tahini, turmeric-marinated farm egg

**TURKISH EGGS • 18**

two poached farm eggs, urfa chile butter, marinated kale salad with preserved lemon vinaigrette, garlicky house-made yogurt, sourdough

**SHAKSHUKA • 18**

two fried farm eggs, heirloom tomato & eggplant, tahini, herbs, sourdough toast

**SIDES**

**TWO RICK'S FARM EGGS • 6**

*choose: fried, scrambled or poached*

**ROASTED POTATOES • 5**

**MARINATED MUSHROOMS • 4**

**CARAMELIZED SPICED LAMB • 5**

**NUESKE'S BACON • 7**

**SOURDOUGH TOAST • 5**

**SEASONAL JAM & CULTURED BUTTER • 3**

**HARISSA • 3**

**HOUSE HOT SAUCE • 2**

**LEAVES & FLOWERS TEA**

Matcha Latté • 5.5

Soul Chai Latté • 6.5

Golden Horse Black • 4.5

Sea Cloud Green • 4.5

Digestive Seed Tea • 4.5

**& MORE**

Cacao-Date Drinking Chocolate • 6

Turmeric Ginger Latté • 6

Beet Rose Latté • 5  
*add espresso 1.5*

*milk options: Strauss cow milk, oat milk +0.5, house cashew-date milk +1*

*Our farmers & purveyors: Koda Farms, Murray Family Farms, Munak Farms, John Givens Farm, Weiser Family Farms, Rick's Produce, The Garden Of, Milliken Family Farms, Schaner Farms, Coleman Family Farms, Shear Rock Farms, Pacifico Aquaculture, Villa Jerada, Mt. Lassen Trout Farm, Superior Farms, Koda Farms, Smallhold Mushrooms, Primary Beans, Tamai Farm, Gjusta bread*

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

**BUBBLES**

**Mirco Mariotti 'Smarazen' NV**, Puglia (Italy), org • 15  
Crisp Pet-Nat of Trebbiano and Malvasia from the coastal Adriatic Sea region.  
Fresh and saline, filled with citrus notes. Fine, ticklish bubbles.

**WHITE**

**Früg 'Gruner Veltliner' 2021**, Niederosterreich (Austria), org • 14  
A dry and fresh Gruner Veltliner from Austria. Party wine if you ask us.  
Herbs, lemon zest and a stunning energy. Easy drinking like a fun dance.

**Los Pilares 'Nakoa' 2020**, San Diego (California), org • 17  
Direct press of Falanghina from San Diego. Crisp pear, white pepper.  
Wholly textured with a remarkable minerality.

**ORANGE**

**Finca Parera 'Clar' 2021**, Penedès (Spain), org + bio • 16  
Five days skin contact of Xarel-lo, Chardonnay, Gewurztraminer. Expressive, floral,  
with white fruits and a beautiful, long finish.

**Conestabile Della Staffa 'Grecorange' 2021**, Umbria (Italy), org • 17  
Grechetto that spent 20 days on skins. A deep orange with lovely dryness,  
citrus peel and cranberry-like tannins.

**PINK**

**Domaine de Sulauze 'Pomponette' 2021**, Provence (France), org • 16  
Lovely, crisp, full of character, with almost salty minerality. Blood orange, some herbs  
of Provence and rosehips. Delightful!

**RED**

**Famille Chasselay 'Quatre Saisons' 2020**, Beaujolais (France), org • 14  
Striking Gamay just like we love it. Beautiful, ripe, fresh, supple and light.  
All the berries and rose. Dangerously delicious.

**Conestabile della Staffa 'Rustico' 2020**, Umbria (Italy), org + bio • 15  
A very fun Sangiovese from Umbria. All blue fruit, with a rich nose and dusty leather  
notes. It's easy drinking with a little grip and light tannins.

**COCKTAILS**

**BLOODY BEET-Y MARY** \* Vodka, beet, celery, ginger, lemon,  
housemade hot sauce, dijon, Daybreak seasoning salt • 18

**MIMOSA** \* Super Yuzu or orange, agave, Cava • 17

**CASSIS** \* Cassis, Cocchi Americano, lemon, orange bitters, soda • 15

**YUZU** \* Old Overholt Rye, Luxardo, Super Yuzu • 18

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

**CELERY** \* Yola mezcal, celery juice, lemon, ginger, honey • 16

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

**WHITE NEGRONI** \* Future gin, Cocchi Americano, Amaro Angeleno,  
citrus peel • 19

**YOLA NRG** \* Yola Mezcal, Wavy Wines NRG, Yerba Santa,  
grapefruit • 17

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

**ZERO - PROOF**

**HOUSE FILTERED SPARKLING WATER** • 3

**CUCUMBER LEMON GINGER SPRITZER** • 8

**LONG ISLAND ICED JUICE** \* orange, grapefruit, lime, lemon,  
yuzu, ginger • 8

**VIRGIN BLOODY BEET-Y MARY** \* beet, celery, ginger, lemon, house-  
made hot sauce, dijon, Daybreak seasoning salt • 12

**YUZU SPRITZER** \* grapefruit, yuzu, agave • 7

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

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

**SHRUB** \* Sunset Cultures Spiced Pomegranate Shrub, lime,  
soda water • 6

**MIKKELLER 'Drinkin' in the Sun'** \* NA Wheat Ale • 8