

**HOUSE-MADE YOGURT & GRANOLA • 12**

date-caraway granola, sugar glazed strawberry, fermented honey

**CAKE FOR BREAKFAST • 14**

polenta almond cake, creme fraiche, blueberry preserve, purple basil, vanilla oil

**LITTLE GEM LETTUCE • 16**

tarragon vinaigrette, pistachios, parmigiano-reggiano

**HEIRLOOM BEAN HUMMUS & LAFFA • 16**

pickled beans, crispy sunchoke, pimenton oil

**KYOTO RED CARROT DIP & LAFFA • 16**

salsa macha, walnuts, dried lime

**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

**BOTANICA DINER PLATE • 16**

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

**MORNING MEZZE • 24**

kyoto red carrot dip, marinated kale, roasted beets, 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 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 PRESERVE & BUTTER • 5**

**HARISSA • 3**

**SEASONAL HOT SAUCE • 2**



**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*

**TEA & MORE**

Matcha Latté • 5.5

Soul Chai Latté • 6.5

Golden Horse Black • 4.5

Sea Cloud Green • 4.5

Digestive Seed Tea • 4.5

Tropic Garden • 4.5

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!*

*BY THE GLASS**BUBBLES*

**Volcanalia 'Ambarabà' 2018**, Veneto (Italy), org + bio • 16

Cute foamy sparkling of Garganega. Subtle nose with white flowers, jasmine and apple. Lovely savory palate with a spherical bubble. Salty citrus party.

*WHITE*

**Abbia Nòva 'Senza Vandalismi' 2020**, Lazio, (Italy), org + bio • 17

A light, fresh, summery wine from Passerina grapes in Lazio. Waxy pineapple nose, beautiful minerality and a lovely texture.

**Zeit 'Gruner Veltliner' 2021**, Wachau (Austria), org + bio • 14

Vibrant and bright Gruner Veltliner from Austria. Peppery with a hint of honeysuckle and this omnipresent fruit note that we can't quite put our finger on. Explore.

*ORANGE*

**Álvaro González Marcos 'Com Mai' 2019**, Penedès (Spain), org + bio • 17

Xarel-lo that sees 12 days of skin contact. Roasted lemon and luscious-bodied pear with herbal notes of thyme and sage.

**Tanini 'Rkatsiteli' 2019**, Kakheti Georgia, org • 15

A six-month skin macerated Rkatsiteli aged in qvevri. Honeycomb, beeswax and confit almonds.

*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. Slightly dangerous.

**Azienda Agricola Nasci 'Aglianico' 2018**, Calabria (Italy), org + bio • 15

Deep dark and rustic Aglianico. Tobacco, leather, chocolate, coffee, blueberry and blackberry. Deep down delicious.