

OVERNIGHT OATS • 14

coconut chia, macerated strawberries, date-caraway granola

CAKE FOR BREAKFAST • 14

polenta almond blueberry cake, housemade yogurt, opal basil

SPRING GEMS • 18

shallot vinaigrette, asparagus, squashini, nasturtiums

HEIRLOOM BEAN HUMMUS & LAFFA • 16

pickled beans, crispy sunchokes, pimenton oil

SPICY CARROT DIP & LAFFA • 16

salsa macha, walnuts, dried lime

DEVEILED EGG TARTINE • 15

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

CALIFORNIA TROUT GRAVLAX • 20

cucumber yogurt, pickled beets, capers, sourdough

MORNING MEZZE • 24

spicy carrot dip, laffa bread, turmeric-marinated farm egg, kale salad, roasted squash, pickled carrots, green tahini

BOTANICA DINER PLATE • 20

two sunny-side farm eggs, sourdough toast with cultured butter & seasonal jam, harissa & *choice of* Nueske's bacon, chicken sausage *or* marinated mushrooms

TURKISH EGGS • 21

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

SHAKSHUKA • 19

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

S I D E S

TWO FARM EGGS • 6

choose: sunny, scrambled or poached

ROASTED POTATOES • 5

HERBY CHICKEN SAUSAGE • 6

NUESKE'S BACON • 7

MARINATED MUSHROOMS • 6

SOURDOUGH TOAST • 5

SEASONAL PRESERVE & BUTTER • 3

MARINATED FETA • 4

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

TEAS

Hollywood Star Black • 4.5

Green Darjeeling • 4.5

Three Seed • 4.5

Tropic Garden • 4.5

Matcha Latté • 5.5

Soul Chai Latté • 6.5

& MORE!

Cacao-Date Drinking Chocolate • 6

Turmeric Ginger Latté • 6

Beet Rose Latté • 5

add espresso 1.5

non-dairy milk options: 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

Wavy Wines 'NRG' 2021, Sonoma (California), org + bio • 16
Bubbles of Palomino and Chardonnay. Fresh fine bubbles in a foamy business way. Pear, apple and a salty finish. Fresh and fabulous!

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.

Les Équilibriste 'Borboyon' 2021, Périgord (France), org + bio • 17
Tropical fruit flavors from this Jacquère Altesse mixture. Bright acidity, spicy and fizzy.

ORANGE

La Clarine Farm 'Skin Chardonnay' 2020, Niederosterreich (Austria), org • 18
Ten days skin contact Chardonnay. Yes, Chardonnay, but it doesn't taste like it. Don't be afraid, it's good, possibly the best Chardonnay you've ever had!

Wavy Wines 'LS Gris' 2021, Sonoma (California), org • 16
Pinot Gris and Chardonnay spend 3 weeks on the skins for this strawberry peach-y fruit gusher. Watch out: it will go quickly :)

PINK

Zeit 'Rose' 2021, Wachau (Austria), org • 13
Light colored rose of Zweigelt. Fresh plum, sour cherry, enjoyable palate and pleasant acidity.

RED

Domaine Gsellmann 'Blaufränkisch' 2021, Burgenland (Austria), org + bio • 16
Deep & earthy Blaufränkisch with light tannins and light-medium body. Stewed plum, blackberry pie and bitter chocolate. Chilled party!

Azienda Agricola Nascari 'Aglianico' 2018, Calabria (Italy), org + bio • 16
Deep dark and rustic Aglianico. Tobacco, leather, chocolate, coffee, blueberry and blackberry. Deep down delicious.

COCKTAILS

MIMOSA * Super Yuzu or orange, agave, cava • 17

BERRY SPRITZ * Current Cassis, Cocchi Americano, lemon, orange bitters, soda • 15

BEET-Y MARY * Vodka, beet, celery, ginger, lemon, housemade hot sauce, dijon, CAP Beauty Magic Spice • 18

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

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

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

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

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

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



NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER * 5

SUNRISE JUICE * orange, grapefruit, lime, lemon, yuzu, ginger • 8

CUCUMBER LEMON GINGER SPRITZER • 8

YUZU SPRITZER * grapefruit, yuzu, agave • 7

GHIA SPRITZER * Ghia aperitivo, grapefruit, tonic • 15

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

ZERO PROOF BEET-Y MARY * beet, celery, ginger, lemon, housemade hot sauce, dijon, CAP Beauty Magic Spice • 12