

**CAKE FOR BREAKFAST • 14**

seared lemon turmeric poppyseed loaf (gf), crème fraîche & fruit compote

**STRAWBERRY & RICOTTA TARTINE • 16**

macerated strawberries, whipped lemon ricotta & basil on sourdough

**HARISSA CARROT DIP & LAFFA BREAD • 16**

salsa macha, walnuts, pickled onion & dried lime

**HEIRLOOM BEAN HUMMUS & LAFFA • 16**

pickled beans, toasted pine nuts & pimenton oil

**MARINATED HEIRLOOM BEAN TOAST • 14**

salsa verde, whipped tahini, dill & fennel pollen on garlicky toast

**SPRING LETTUCES • 18**

apple-ginger vinaigrette, shaved vegetables & toasted pumpkin seeds

**CALIFORNIA TROUT GRAVLAX • 20**

cured Mt. Lassen trout, cucumber salad, red onion, marinated heirloom beans, housemade cucumber yogurt & sourdough toast

**BUCKWHEAT SOBA SALAD • 20**

spicy Asian pear gochujang, marinated mushrooms, cucumber kimchi, roasted squash, radish, market greens & turmeric-marinated egg

**MORNING MEZZE • 23**

harissa carrot dip & salsa macha, turmeric-marinated farm egg & green tahini, cucumber fennel za'atar salad, marinated kale salad, seared seasonal vegetables, seasonal pickles & laffa bread

**BOTANICA DINER PLATE • 21**

two sunny farm eggs with seed-and-nut dukkah, sourdough toast with jam & cultured butter, Calabrian chile harissa & and your choice of: Nueske's bacon, herby chicken sausage or marinated mushrooms

**TURKISH EGGS • 19**

two poached farm eggs, urfa chile butter, marinated kale salad with preserved lemon vinaigrette, garlicky housemade yogurt & sourdough toast

**SHAKSHUKA • 18**

two sunny farm eggs in tomato-eggplant sauce, tahini, za'atar, herbs & sourdough toast

*S I D E S*

**TWO FARM EGGS • 6**

*sunny, scrambled or poached*

**ROASTED POTATOES • 5**

**MARINATED MUSHROOMS • 6**

**HERBY CHICKEN SAUSAGE • 6**

**NUESKE'S BACON • 7**

**SOURDOUGH TOAST • 4**

**SEASONAL PRESERVE & BUTTER • 3**

**MARINATED FETA • 4**

**CALABRIAN CHILE HARISSA • 2**

**HOUSEMADE HOT SAUCE • 1.5**

**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 & cacao nibs*



**PONDICHERRY TEAS**

Hollywood Star Black • 4.5

Green Darjeeling • 4.5

Three Seed (herbal) • 4.5

Botanica Herbal • 4.5

Matcha Latté • 5.5

**& MORE!**

Soul Chai Latté • 6.5

Turmeric Ginger Latté • 6

Beet Rose Latté • 5

Cacao-Date Drinking Chocolate • 6

*\*add espresso to any above +2*

*milk options: whole milk / oat milk +0.5 / housemade cashew-date milk +1*

*Our farmers & purveyors: Beylik Farms, Windrose Farms, Four Star Seafood, Mendoza Farms, Flora Bella Farms, Finley Farms, Valdivia Farms, Murray Family Farms, Weiser Family Farms, Rick's Produce, Milliken Family Farms, Tamai Farm, Petaluma Poultry, Girl & Dug, Coleman Family Farms, Villa Jerada, Rancho Gordo, Mt. Lassen Trout Farm, Superior Farms, Smallhold Mushrooms, Gjusta*

*Consuming raw or undercooked eggs may increase your risk of foodborne illness.  
An elective 5% wellness charge on your bill helps cover staff benefits & operational costs. Thank you for supporting sustainable, quality, small business practices!*

## BY THE GLASS

## BUBBLES

**Domini Del Leone 'Prosecco Col Fondo' NV**, Veneto (Italy), org + bio • 13  
Drier Prosecco made of Glera grapes. Fruity and flowery with hints of fresh crusty bread. Everyday bubbles.

## WHITE

**Pierre-Olivier Bonhomme 'Touraine Sauvignon' 2022**, Loire (France), org • 15  
Touraine Sauvignon Blanc with character: Crisp pears and apples, saline minerality, and lush body from time spent on the lees.

**Masia de La Roqua 'El Truc' 2020**, Catalunya (Spain), org + bio • 12  
All Macabeo from a small mountain range town. Pure white, high in minerals & subtle citrus, with an ultra-dry finish. Adventurous and made as natural as possible.

## ORANGE

**Mae Son 'Orange' 2022**, Trentino-Alto Adige (Italy), org + bio • 14  
Dreamy, golden-hued 25-day skin contact of Muller Thurgau. An aromatic bouquet bursts with fresh apple, lime & grapefruit, with decisive minerality running through.

**Nevio Scala 'Blanco' NV**, Veneto (Italy), org + bio • 15  
Blend of Garganega, Malvasia Istriana, and Moscato. Refreshing notes of white flowers, yellow fruits, and sweet almonds.

## PINK

**From The Tank 'Vin Rosé' NV**, Languedoc (France), org • 13  
Easy-drinking Grenache-Syrah grape! Light with a ripe, fruity palate and dry finish.

## RED

**Thibault Ducroux 'En Roue Libre' 2022**, Beaujolais (France), org • 16  
Whole cluster carbonic maceration of Gamay before aging in concrete for 8months. Super fresh and light with tons of crunchy red fruit and just a hint of herbaceousness.

**Domaine Rimbert 'Les Travers de Marceau' 2021**, Languedoc (France), org • 14  
Ruby red Carignan, Syrah, Cinsaut, Mourvèdre. Packed with crushed red berry, plum, blueberry and notes of saddle leather backed by crushed stones and backed up by silken minerality and a deft touch of acidity.

## COCKTAILS

HOUSE MIMOSA \* choose: yuzu, orange, grapefruit; prosecco • 17

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

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

BOTANICAL SPRITZ \* Botanica x Wavy Wines collaborative vermouth, tonic • 14

BASIL \* Future gin, basil, lime, agave • 18

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

YUZU \* Old Overholt Rye, Luxardo, Yuzu Co. yuzu juice • 18

CARROT \* Bulleit bourbon, turmeric-ginger, carrot juice, agave, lemon • 16

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

WHITE NEGRONI \* Beefeater gin, Lillet blanc, Amaro Angeleno, citrus peel • 19

## NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 5

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

GRAPEFRUIT & PLUM SHRUB soda, mint, lime • 8

CUCUMBER LEMON GINGER SPRITZER • 8

YUZU SPRITZER \* yuzu, grapefruit, agave, soda • 8

GHIA SPRITZER \* grapefruit, tonic • 15