

S N A C K S

CASTELVETRANO OLIVES • 8

olive oil, coriander, citrus, rose

DEVEILED EGGS • 6

green garlic chive mayonnaise, seed-and-nut dukkah

HEIRLOOM BEAN HUMMUS • 16

pickled beans, crispy sunchoke, pimenton oil

**with choice of side-see below*

SPICY CARROT DIP • 16

Vivi's salsa macha, walnuts, pickled onion, dried lime

**with choice of side-see below*

V E G E T A B L E S

WINTER LETTUCES • 16

apple-ginger vinaigrette, roasted squash, toasted pumpkin seeds

JAPANESE SWEET POTATOES & SALSA VERDE • 17

toasted rosemary, preserved lemon

HONEYNUT SQUASH GRATIN • 16

fregola sarda, black kale, parmesan, sourdough breadcrumb

MARINATED BEAN TOAST • 14

Beanstory heirloom mixed beans, whipped tahini, dill, fennel pollen, on garlicky toast

SEARED WINTER CABBAGE • 18

goat gouda, sticky walnuts, Asian pear, basil

MUSHROOMS & BROWN RICE • 26

seared shiitake, lion's mane, oyster mushrooms, sumac, green tahini

S E A F O O D

CURED MT. LASSEN TROUT • 18

grapefruit, smoked trout roe, tangerine oil

CELERY ROOT LASAGNA • 18

walnut anchoïade, parmesan

BAJA STRIPED BASS • 36

lobster broth, coconut, squash, charred chicories

M E A T

BOTANICA BURGER • 22

Mushroom Magic-Spiced beef, seared red onion, rosalba, goat gouda, aioli & dijon on Gjusta sesame pain de mie

CORIANDER-CRUSTED LAMB RIBS • 34

braised dandelion greens, cucumber yogurt

POMEGRANATE HALF CHICKEN • 36

jus, rosemary, arugula, aioli

S I D E S

FARMERS MARKET CRUDITÉS • 6

CARAWAY RYE CRACKERS • 6

FRESH LAFFA BREAD • 6

GARLICKY TOAST • 5



Our farmers & purveyors: Beanstory, Niman Ranch, John Givens, Beylik Farms, Munak Ranch, Underwood 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, The Garden Of, 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 'Blanko' 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 eight months. It's 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

VERMOUTH/LIQUEUR SPRITZ * with sparkling water • 11
Choose: MUZ Vermouth, Carpano Antica Formula, Freimeisterkollektiv Cassis, OR a flavor of Mommenpop California Citrus Apéritif: seville orange, makrut lime, or ruby grapefruit

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

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

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

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

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

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

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

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

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 5

CUCUMBER LEMON GINGER SPRITZER • 8

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

GRAPEFRUIT & PLUM SHRUB soda, mint, lime • 8

GHIA SPRITZER * grapefruit, tonic • 15