

SNACKS

CASTELVETRANO OLIVES • 8

olive oil, coriander, citrus, rose

DEVILED 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*

CRUDO & CITRUS • 19

cured Mt. Lassen trout, grapefruit, smoked trout roe, tangerine oil

SEAFOOD & MEAT

BAJA STRIPED BASS • 36

summer squash tian, fava leaves pesto

BOTANICA BURGER • 24

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

CORIANDER-CRUSTED LAMB RIBS • 34

braised dandelion greens, cucumber yogurt

ROASTED HALF CHICKEN • 36

harissa, fennel, red carrot, yogurt, mint

VEGETABLES

SPRING LETTUCES • 16

apple-ginger vinaigrette, shaved market vegetables, toasted pumpkin seeds

CHILLED ASPARAGUS & AIOLI • 18

kombu, olive oil, black pepper, basil

SPRING PEAS & STRACCIATELLA • 18

English peas, sugar snap peas, green peppercorn, marcona almonds

BEAN TARTINE • 15

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

ZUCCHINI GRATIN • 16

fregola sarda, lemon, parmesan, sourdough breadcrumb

JAPANESE SWEET POTATOES & SALSA VERDE • 17

toasted rosemary, preserved lemon

SEARED BROCCOLI • 18

goat gouda, pine nut puree, anise oil, fennel fronds, currants

MUSHROOMS & BROWN RICE • 26

seared shiitake, maitake, white beech & king trumpet mushrooms, sumac, green tahini

SIDES

FARMERS MARKET CRUDITÉS • 6

CARAWAY RYE CRACKERS • 6

FRESH LAFFA BREAD • 6

GARLICKY TOAST • 5



Our farmers & purveyors: Beanstory, Niman Ranch, John Givens, Hokto Kinoko, Pacifico Aquaculture, Underwood Farms, Windrose Farms, Four Star Seafood, Flora Bella Farms, Finley Farms, Valdivia Farms, Murray Family Farms, Weiser Family Farms, Rick's Produce, Milliken Family Farms, Petaluma Poultry, The Garden Of, Girl & Dug, Coleman Family Farms, Villa Jerada, Rancho Gordo, Mt. Lassen Trout Farm, Superior Farms, 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

Domaine Sérol 'Espigle' 2022, Loire (France), org + bio • 14

Fun Chenin Blanc pet-nat! Chic and elegant easy drinker with lovely, small bubbles. Refreshing, too!

WHITE

Weinreich 'Weiss' 2022, Bechtheim (Germany), org • 16

Scheurebe, Silvaner, Muller-Thurgau, Bacchus. Seductive aromas of gooseberry, green apple and citrus. Balance of fruit and acidity makes this a perfect spring / summer white.

Little Trouble Wine Co. 'Chardonnay' 2022, Mendocino (California), org • 16

Tasty delight Chardonnay from Mendocino. Crispy little friends with delicious green apples and floral finish. Balanced and luscious.

ORANGE

Mae Son 'Orange' 2022, Trentino (Italy), org + bio • 15

25 days skin contact Muller Thurgau. Dreamy, golden-hued aperitivo wine to share with friends! The aromatic bouquet is bursting with fresh apples and citrus notes of lime and grapefruit, with decisive minerality running through.

Nevio Scala 'Blanko' NV, Veneto (Italy), org + bio • 16

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

Weingut Ziniel 'Zini' 2022, Burgenland (Austria), org • 15

Fun & light drinking co-ferment of Welschriesling, Sauvignon Blanc, Muskateller and Zweigelt. Floral, hibiscus aromatics, citrus fruits, cranberry skin, tea tannins, and refreshing acidity makes you long for more.

Domaine des 2 Ânes, 'Premier Pas' 2021 Languedoc (France), org + bio • 12

Carignan with beautiful scents of red currant, pomegranate flesh, crushed plums and warm pear skins. The palate delivers loads of red and black fruit backed by a pretty dusting of minerals.

COCKTAILS

VERMOUTH/LIQUEUR SPRITZ * with sparkling water • 12

Choose one: MUZ Vermouth, Carpano Antica Formula, OR

a flavor of Mommenpop California Citrus Apéritif:

seville orange, blood orange, makrut lime or ruby grapefruit

BOTANICAL SPRITZ * Botanica x Wavy Wines collaborative Botanicals vermouth, Amaro Mondino, tonic • 15

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

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

BOTANICAL NEGRONI * Beefeater gin, Botanica x Wavy Wines collaborative Botanicals vermouth, Forthave Red, Carpano Antica, orange • 19

JUDSON & MOORE MANHATTAN • * J&M Heirloom Red Corn Bourbon, Carpano Antico & bitters • 18

ESPRESSO MARTINI • * vodka, Haselnuss liquor, Amaro Angeleno, Forthave coffee, espresso, salt • 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