



SCAN FOR MENU

BOTANIC Menu



NO SEED OILS. EVER.

ALL DISHES ARE COOKED IN EXTRA VIRGIN OLIVE OIL,
AND OUR FRYER RUNS ON PURE BEEF TALLOW.

BRUNCH SERVED SATURDAY & SUNDAY UNTIL 3PM

appetizers

(all day)

HUMMUS

6

House-made traditional garlic hummus served with pita

PLANTAIN CHIPS

4.5

Handmade plantain chips served with chimichurri or cilantro sauce

EMPANADAS

10.5

Beef: ground tenderloin, caramelized onions, cumin, Malbec-soaked raisins & pimento olives

Chicken: smoked chicken, Peruvian Huancaína sauce, basil, candied pecans

breakfast

(until 11:30am)

STEAK & EGGS SKILLET

22

6 oz chimichurri steak paired with two sunny-side-up eggs and roasted cherry tomatoes, presented in a sizzling cast-iron skillet

BREAKFAST BURGER

15

6 oz handmade beef patty with a fried egg, bacon, hash browns, Swiss cheese, avocado mayo, and microgreens on Texas toast

BREAKFAST TORTA

12.5

Scrambled eggs, refried black beans, ham, provolone cheese, served on a toasted bolillo bread

AVOCADO TOAST

10

Multigrain toast topped with a sunny-side-up egg, pepitas, pickled carrots and onions, microgreens, and a pinch of red pepper flakes

BREAKFAST CROISSANT SANDWICH

12.5

Scrambled eggs, crispy bacon, and melted cheddar layered inside a warm, buttery toasted croissant

BREAKFAST TACO (PICK AN OPTION)

4.75

Bacon & Eggs
Chorizo & Eggs
Refried black beans & Eggs
Potato & Eggs

FRENCH TOAST

12

Two slices of Texas toast, soaked in our house-made batter, topped with strawberry compote and whipped cream

ACAI BOWL

12.5

Pure açai berries blended with almond milk and topped with strawberries, blueberries, banana, granola and honey.

desserts

(all day)

AFFOGATO

7

Espresso, served over vanilla ice cream

TRES LECHES

12

A super light and fluffy sponge cake, soaked in a three-milk mixture to create a melt-in-your-mouth cake like no other

CHURROS

10

Two hot cajeta-filled churros rolled in cinnamon sugar, served with cinnamon ice cream, house-made mocha, and fresh strawberry slices

lunch & dinner

(until 10pm)

STEAK FRITES

23

6 oz steak marinated in chimichurri, served with a side of crispy golden fries

CHICKEN KABOB SKEWERS

15

Marinated chicken with onion, garlic, sumac, coriander, and warm spices, finished with olive oil and fresh lime. Served with a side of jasmine rice and tzatziki sauce

CEVICHE VERDE

19

Fresh tilapia cured in lime juice, tossed with cherry tomatoes, cucumber, red onion, jalapeños, and avocado

BOTANIC BURGER

18.5

Handmade beef patty, bacon, provolone, jalapeño mayo, mustard, avocado, pickled red onions, pico de gallo. Served on a toasted brioche bun with a side of crispy, golden fries

LATINO CHICKEN SANDWICH

18.5

Chicken breast, hand-battered in our house-made plantain crust, provolone, jalapeño mayo, pico de gallo, black bean sauce, romaine. Served on a toasted brioche bun with a side of crispy golden fries

CUBANO SANDWICH

12.5

Slow-cooked achiote carnitas layered with sliced ham, melted Swiss cheese, pickles, and yellow mustard on a toasted bolillo brushed with garlic butter and pressed crisp. Served with a side of plantain chips and your choice of chimichurri or cilantro sauce

PERUVIAN FISH TACOS

17

Two achiote-marinated white fish tacos, grilled or lightly fried, and tucked into two corn tortillas with angel hair cabbage, pico de gallo, fresh cilantro, garlic butter, our house fish-taco sauce, served with a side of jasmine rice

VERBENA TACO

5.75

Steak, grilled red peppers and onions, cotija cheese, cilantro-lime sauce, tucked into a warm flour tortilla

STEAK SALAD

17

Steak marinated in chimichurri, spring mix, pepitas, cucumbers, cherry tomatoes, bacon bits, avocado, tossed in house vinaigrette

CHICKEN CAESAR SALAD

15

Grilled chicken breast over crisp romaine hearts with shaved parmesan, tossed in house Caesar dressing

charcuterie

(all day)

"THE GARDEN" BOARD

14/26

Available in Small or Large: Rotating craft cheeses (ask barista or bartender for current offerings), prosciutto, capicola, salami, green olives, fresh berries, pistachios, blueberry jam, served with crackers

happy hour

(limited hours)

LOADED FRITES

10

Crispy golden fries topped with a smoky blend of sun-dried tomatoes and chipotle, finished with house sauces, green onions, and bacon bits

BURGER SLIDERS

11/22

Available as two or four sliders: Hawaiian bun sliders, handmade ground beef patties, Swiss cheese, basil

NACHOS

12

Hand-cut tortilla chips topped with steak, black beans, cotija cheese, fresh lettuce, and pico de gallo