

BOTANICO

COCINA & SOCIAL CLUB

SMALL

WATERMELON TIRADITO \$18

roasted watermelon, tofu, pickled cucumber, tartar sauce, arugula, parmesan

CHICHARON Y PIPIÁN VERDE \$17

pork belly, pipián verde, pickled onion, red beet vinaigrette

GUACAMOLE \$16

avocado, onion, jalapeno, lime, salt, purple corn tostadas

ESQUITES \$14

roasted baby corn, chipotle mayo, cotija cheese, tajin, cilantro

TAMAL BOTANICO \$14

corn masa tamal, chicken thigh, chupe sauce, chihuahua cheese sauce

TUNA TARTARE** \$29

yellowfin tuna, sesame aioli, yucca, crispy leek, chimichurri

FRESH CATCH CEVICHE** \$22

white fish, jalapeño, tomato, cilantro, mango leche de tigre, salsa macha and burnt onion oil, puffy rice

CÓCTEL DE CAMARON \$19

marinated shrimp, tomato, red onion, guajillo leche de tigre, sriracha caviar, avocado, lime, cilantro

AREPAS CON QUESO Y CHORIZO \$18

Colombian corn arepas, chihuahua cheese, chorizo, hogao sauce

CACHAPAS \$14

Venezuelan corn pancake, farmer's cheese

MAIN

12OZ PRIME RIBEYE \$68

roasted cauliflower puree, baby carrots, baby corn, roasted red beets, side chorizo butter
*served medium rare

STEAK A CABALLO \$36

grilled skirt steak, fried egg, grilled onions, potato pavé, morita mayo

ROASTED CHICKEN \$34

slow roasted half chicken, tumble potatoes, salsa criolla, cotija cheese, chipotle glaze

GRASS-FED LAMB BARBACOA \$32

slow-cooked lamb shank, yucca mash, grilled green onions, guava glaze

GRILLED BRANZINO \$32

butterfly branzino, chupe sauce, smoked grapes, arugula, sweet pepper drops

MUSHROOM RICE \$25

Calasparra rice, confit mushrooms, farmer's cheese foam, candied pepitas, caramelized onion puree

MEJILLONES CARIBEÑO \$24

sauteed mussels, yellow curry sauce, candied sesame seed, herbs, rice

BROCHETA DE POLLO ASADO \$24

grilled chicken thigh, red bell, onion, tatemada sauce, roasted peanut hot sauce, side tortillas

SIDE

WHITE RICE \$4

BAKED POTATOES \$8

YUCCA MASH \$7

SIDE SALAD \$6

SAUTEED VEGETABLES \$6

CORN TORTILLAS \$2

GF FLOUR TORTILLAS \$4

SWEET

CHOCOLATE MOUSSE CAKE \$15

pistachio cake, dark chocolate mousse, white chocolate ganache, passionfruit gel, vanilla ice cream

CREMA CATALANA DE COCO \$13

coconut custard, caramel crunch, roasted coconut ice cream

PLATANO AL CARBON \$14

roasted sweet plantain cake, whiskey syrup, Oaxaca cheese, guava sorbet, vanilla foam, chocolate crunchies

Botanico's modern Latin American menu is inspired by the incredible diversity of Latin America's cuisine. Our menu is ingredient-driven, rooted in tradition, and always 100% gluten-free.

20% Gratuity for the staff will be applied for all parties of 5 or more guests.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items may contain raw or undercooked ingredients.

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SPECIALTY

BOTANICO SPRITZ \$17

Aperol, Chile Pasilla liqueur,
watermelon cordial, prosecco

BRISA ANDINA \$16

aguardiente, cucumber vodka,
ginger liqueur, prosecco

WATERMELON FIZZ (N/A) \$14

Seedlip Garden 108 Zero-Proof Gin,
watermelon, citrus, demerara

CHICA PITUCA \$16

Pisco Quebranta, passionfruit liqueur,
ginger, citrus

MIRA VE \$16

white rum, cachaça, guanabana liqueur,
lulo-coconut liqueur

MANGOLITA \$15

thai basil-infused silver tequila,
mango liqueur, mango cordial, citrus

CLASSIC

MEZCAL NEGRONI \$18

artisanal mezcal, Chile Pasilla liqueur,
sweet vermouth, red aperitivo

CARAJILLO \$17

aged rum, Licor 43, cold brew coffee,
banana liqueur, demerara

COLADA \$16

coffee-infused white rum, RumChata Coco
coconut milk, pineapple, lime, sherry

PISCO SOUR \$15

Pisco Quebranta, blackberry puree, crème de
mûre, lime, yuzu, egg white

ESPRESSO MARTINI \$18

tequila reposado, coffee liqueur,
cold brew coffee, demerara

TEQUILA MULE \$15

blanco tequila, ginger liqueur,
hibiscus cold brew, citrus

SANGRIA \$14

VS Cognac, white wine, dry Curaçao,
apricot liqueur, citrus

WINE

PROSECCO VIARAE, Italy - NV.....18 / 76 BTL

CAVA HONOR, Spain - NV.....15 / 64 BTL

CHAMPAGNE MOET & CHANDON ICE IMPERIAL - NV.....200 BTL

ALBARIÑO CONDES DE ALBAREI, Rias Baixas, Spain - 2024.....18 / 76 BTL

CHENIN BLANC MONTE XANIC, Valle de Guadalupe, Mexico - 2025.....17 / 72 BTL

SAUVIGNON BLANC LOS VASCOS, Valle de Colchagua, Chile - 2024.....16 / 67 BTL

CHARDONNAY SANTA RITA MEDALLA REAL, Valle Limari, Chile - 2021.....15 / 64 BTL

BRANCO VALE DE BOMFIM, Buoro, Portugal - 2021.....14 / 60 BTL

ROSE DOMINIO DE LAS ABEJAS, Baja California, Mexico - 2025.....19 / 78 BTL

ROSE CEPA 21 HITO, Ribera del Duero, Spain - 2024.....16 / 67 BTL

RED BLEND LOXAREL AMALTEA, Penedès, Spain - 2021.....17 / 72 BTL

MALBEC FELINO, Mendoza, Argentina - 2024.....16 / 67 BTL

RED BLEND ACUMA, Jumilla, Spain - 2022.....16 / 67 BTL

CABERNET SAUVIGNON L.A. CETTO, Valle de Guadalupe, Mexico - 2022.....15 / 64 BTL

PINOT NOIR POSTALES FIN DEL MUNDO, Patagonia, Argentina - 2022.....15 / 64 BTL

BEER

MODELO ESPECIAL \$8

NEGRA MODELO \$8

PACIFICO CLARA \$8

ESTRELLA GALICIA \$8

ESTRELLA DAURA \$7 *GF

CLUB COLOMBIA \$7

NON-

ALCOHOLIC

ACQUA PANNA STILL 1L \$8

SAN PELEGRINO SPARKLING 1L \$8

MEXICAN COKE 500ml \$6

BOTTLED SPRITE \$5

RED BULL ENERGY DRINK \$7

RED BULL SUGAR-FREE \$7

MEAD

MONK'S MEAD DRAGON'S NECTAR \$12 *GF