Sweet Corn Bread Strata  $14.50
A sweet and savory mix of challah & corn bread in a sweet custard, served with maple syrup & a side of fresh fruit

Famous Gallery Granola  $12.75
Garnished with seasonal fresh fruits & organic vanilla yogurt

Breakfast Sopes  $14.75
Fluffy native corn sopes filled with roasted seasonal vegetables, organic poached eggs & crema

Farmers’ Market Quiche  $15
Creamy quiche with a changing array of seasonal vegetables on a Hayden Mills corn crust served with breakfast salad

Breakfast Sides
Applewood smoked bacon  $6
House-made currant & cardamom scone  $4.50
Served with unsalted butter
Limequat marmalade  $.50
Fresh fruit salad  $6
Organic vanilla yogurt  $3

Sweets
Desserts from our Bakery  MP
Botanica Paletas  $3.75
hand-made artisan popsicles

Beverages
Fresh brewed herbal tea  $3.25
Traditional Mexican jamaica  $3.25
Prickly pear iced black tea  $3.25
Our Sonoran stand-by from Cheri’s Desert Harvest
House-made ade  $4.75
A rotating selection of citrus-herb & herb blends
Locally roasted fair-trade organic coffee and decaf
Numi Hot Teas  $3.50
From the can...  $3.25
Lime Perrier and IZZE Juice Sparklers

Sonoran Salad  $15.50
Seasonal vegetables—grilled, pickled & fresh—tossed with house vinaigrette on a bed of Merchant Garden Greens, topped with Queso Fresco. Served with a house-made roll

Hummus Board  $17
Fresh Hummus made from Father Kino’s heritage chick peas served with escabeche, crispy native corn toasts & a small Sonoran salad

Bowl of Soup  $9
...Ever Evolving
A bowl of our current selection with house-made roll

Corn Pudding  $15
Our new favorite from Frida Kablo’s Fiestas—rich fresh corn pudding with rajas & tomatillo crema served with our seasonal green salad

Botanica Sopes  $16
Two House-made native dent corn masa sopes
Choice of: Double-Check Ranch beef, Josh’s Willcox chicken or Farmers’ market roasted vegetables
Served with salsa trio, Tohono O’odham tepary beans & a side salad

Botanica Tortas  $16
Sandwich made on our hand-made herbed bolillo buns
Choice of: Double-Check Ranch beef, Josh’s Willcox chicken or Farmers’ market roasted vegetables with citrus aioli, queso fresco & a side salad

Sides
Escabeche  $3.50
a traditional pickle with jalapeño, carrot & onion
Salsa Trio  $1.75
a sampling of three distinct salsas
Ramona Farms Corn Toasts  $4.50
served with Salsa Trio
Tepary Beans  $4.50
Native beans with caramelized onion & cumin
Black-eyed pea & bacon salad  $4.50
Small side salad  $5
Cup of soup  $5
Large side salad  $9
House-made dinner roll  $1.50

NOTE: Allergies and Special Diets
Please let us know! We use fresh ingredients and make most everything from scratch. There are no “hidden” ingredients. Most of our dishes are gluten-free and free of processed foods. Many of our dishes can be made vegan or vegetarian. Our servers will be happy to answer any questions.
Where our food comes from...

Produce and Other tasty treats
- Sleeping Frog Farms
- Tucson’s Merchant Garden
- Best Day Ever Farms
- Tucson Village Farm
- Native Seed Search
- Many items from the grounds of the Tucson Botanical Garden
- Neighbors and Friends (please let us know if you have a bounty of garden vegetables or fruits, and we would love to purchase them)
- Cheri’s Desert Harvest

Meat
- Double Check Ranch Beef
- Josh’s Wilcox Chicken, Lamb and Lard
- Sleeping Frog Farm Pork
- Tucson’s Merchant Garden Tilapia

Flour, Field Corn and Grains
- Hayden Mills
- Ramona Farms

Food from afar
- Arbuckles roasts our organic fair-trade coffees and provides some of our teas
- Mama Ganache provides our organic fair-trade chocolates
- J Edwards provides our organic cold-pressed canola oil
- Redmond Real Salt provides our mineral salt
- Frontier supplies our organic herbs and spices
- We sweeten our foods with organic fair-trade sugar, raw organic agave syrup and a splash of maple syrup here and there
- Bob’s Red Mill provides our white flour and grain flours

Disclaimers and Philosophy
We’ve all heard these disclaimers before. Their story is required to be told. We hope you share our belief that buying food direct from farmers and paying them fair wages to grow organically and sustainably helps mitigate the potential for problems. We hope by hearing these stories, you do not become afraid of your food. Dig in, relish the freshness and love that we put on your plate, but know that nothing is beyond risk.

If we cook your food beyond the bounds of culinary etiquette, you will not have to worry about those pesky food-borne illnesses, but you will also forfeit texture, flavors, enzymes, nutrients and juiciness. You will also kill the soul of the chef.

We do our best, but there is risk if you eat foods that are lightly cooked or raw. Seafood, eggs, dairy and meat are particularly prone to cause sickness. So is going out to play in the cold without your jacket. So is kissing. But we know that those things are precious and life giving, so we do them joyfully and without fear. Enjoy our food with the same abandon. Bon Appétit