



Café Botánica

Mother's Day Brunch

from Tucson Farms to your table

Botánica Quiche \$18

Creamy quiche with asparagus, sweet peppers & fresh feta on a Hayden Mills corn masa crust served with fresh breakfast salad or potatoes

Banana French Toast Strata \$18

Layers of banana bread & challah, fresh bananas, sweet custard. Sprinkled with toasted spiced pecans, fresh fruit & maple syrup served with fresh breakfast salad or potatoes

Huevos Rancheros ala Botanica \$18

Our native corn sopes with Tepary beans, two poached eggs, Ancho chile sauce, and cucumber pico de gallo served with fresh breakfast salad or potatoes

Botanica Benedict \$20

House-made biscuit with smoked pork tenderloin, Campari tomato, 2 poached eggs drizzled with tomatillo crema served with fresh breakfast salad or potatoes

Morning Sides

House-made biscuit	\$3
Applewood Smoked Bacon	\$6
House-made currant & cardamom scone <i>served with unsalted butter</i>	\$4.50
Meyer Lemon marmalade	\$.50
Vanilla yogurt	\$4
Fresh fruit salad	\$9
Breakfast salad with fruits & seeds	\$8

Beverages

<i>Virgin Botanica Sunrise made with peaches, Jamaica flower syrup and sparkling water (or your champagne)</i>	\$6
Tangerine Juice	\$4
Iced Herbal Mint-Cardamom Tea	\$3.25
Traditional Mexican Jamaica	\$3.25
Prickly Pear Iced Black Tea	\$3.25
Locally Roasted Fair-Trade coffee or decaf	\$3.50
Numi Hot Teas	\$3.50
House-made berry & citrus cooler	\$4.75

Apricot Glazed Chicken \$17

Glazed slow-roasted seasoned chicken quarters on a bed of carrot crema served with seasonal green salad or cup of soup

Corn Pudding \$16

Our perennial favorite from Frida Kahlo's Fiestas — Rich fresh corn pudding with roasted poblano rajas & tomatillo crema served with seasonal green salad or cup of soup

Lamb Empanada \$20

Hand-made pastry filled with spiced slow-roasted lamb, dried fruits & nuts a dish of limequat chimichurri on the side served with seasonal green salad or cup of soup

Smoked Rainbow Trout \$21

lightly smoked with lemon soaked red onions & fennel, citrus-caper aioli served with seasonal green salad or cup of soup

Spring Salad \$15

Local greens, beets, curly carrots, lemony red onion, toasted sunflower seeds, hard-boiled egg, feta & tangerine wheels tossed in an Elderberry Balsamic dressing Add bacon for an additional \$1.50

Lunch Sides

<i>Creamy chilled corn gazpacho</i>	cup	\$5
<i>served with a house-made roll</i>	bowl	\$9
Seasonal Green salad		\$8
House-made roll with butter		\$2
Escabeche—a traditional Mexican carrot, jalapeño & onion pickle		\$3.50
Creamy tepary beans with cumin		\$4.50

**Who we are
and what we're up to...**

Gallery of Food

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We are a locally owned catering company. We've been serving up some great, hand-made food for hmmm... quite some time now. Recipes from our imagination, fresh produce, committed chefs, and un-adulterated food have always been our hallmark.

Well... Café Botánica is our experiment. After two decades of catering, watching the local farming scene blossom, tapping into it peripherally as budget and client would allow, we are diving in with commitment to sustainable, local, frugal and most importantly pleasurable dining. We will glean a bit from the Botanical Garden, support local farmers, focus on ethical sustainable farming methods, and bring a sense of fun and art to our food.

We are inspired by the culinary traditions of the Sonoran desert and the high-desert of Northern New Mexico, the abundant food that is indigenous to the surrounding area, and the tenacity of the many farmers who are trying to make a difference in the community and the quality of our local food. We add a touch of rebelliousness, a few stray ideas, and come up with what we hope will be a great lunch.

Thanks for coming!

Where your food comes from...

Hayden Mills out of Queen Creek, Arizona brings us our native corn & Ancient grain flour for our masa & breads.

Pivot Produce brings us an amazing assortment of local vegetables, greens and citrus.

Café neighbors Eric and Sue bring us an abundance of Meyer lemons and limequats.

Ramona Farms brings us heritage and native beans & corn.

Cheri's Desert Harvest brings us prickly pear juice for our desserts and tea.

Blessings Seafood brings us fish up from Baja, Mexico.

Carneceria Aquajito brings us fresh cheese from a small ranch down in Sonora, Mexico

Seka Hills brings us amazing olive oil and elderberry balsamic vinegar

Arbuckles roasts our fair-trade coffees.

Merchant's Garden brings us tender lettuces and greens all year from their greenhouses located just down the road.

Redmond Real Salt provides our mineral salt from ancient dry sea beds in Utah

Hickman's brings us organic fair-trade eggs from Phoenix area.

Frontier supplies our organic, fair-trade herbs, spices and seasonings.

Mount Hope brings us raw agave syrup, hibiscus for our Jamaica & maple syrup from Vermont.

Double-check ranch brings us our beef from Winkelman, AZ.

Josh's Willcox Chicken provides us with hens

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 have 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