

BOTANERO

SMALL PLATES + WINE BAR

executive chef jaime planas / wine curator julio febrer

FLATBREADS & DIPS

MUSHROOM & BACON FLATBREAD roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 13

SQUASH & ARTICHOKE FLATBREAD butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 13

SHORT RIB FLATBREAD pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 14

BBQ CHICKEN FLATBREAD diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 13

GRILLED SHRIMP FLATBREAD grilled shrimp, artichoke, pepperoncini peppers, green olives, feta, garlic aioli 13

HUMMUS DIP homemade smoked paprika hummus, extra virgin olive oil, pita slices 7.5

SALADS & VEGETABLES

DEVEILED EGGS^{GC} slightly spicy jalapeño deveiled eggs, bacon, pickled vegetables, piquillo pepper aioli 8

FRIED MOZZARELLA^{GC} deep-fried mozzarella, tomato and garlic compote, pesto aioli 9

MANCHEGO CAESAR SALAD romaine lettuce, croutons, house caesar dressing, shredded Manchego 10.5

BEET SALAD^{GC} roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette 11

CRISPY KALE SALAD chopped kale, shaved carrot, artichoke, feta cheese, sweet drop peppers, crispy shallot, coriander vinaigrette 10

PEE WEE POTATOES^{GC} fried baby potatoes, caramelized onion, spicy yellow pepper aioli 8

BRUSSELS SPROUTS^{GC} fried brussels sprouts, bacon, smoked paprika aioli 9.5

SPINACH EMPANADAS pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli 9

TRUFFLE MAC AND CHEESE white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan 11

FALAFEL CROQUETTES^{GC} fried feta-cheese-stuffed chickpea croquettes, cucumber aioli 8

CHARCUTERIE AND CHEESE

individual 9 | choose three 24 | choose five 35

aged manchego sheep's milk, salty, crumbly
goat cheese nougat chef-prepared goat cheese, pistachio, hazelnut, cranberry, apricot, chives

mahon buttery, sharp cow's milk spanish cheese

port salut semi-soft, french cow's milk cheese

prosciutto italian dry-cured ham

chorizo spanish cured sausage with paprika

jamón serrano spanish asturian-cured ham

lomo embuchado smoked paprika, garlic, spices

salchichon mild, black peppercorn, spain

SEAFOOD

FLAMING SHRIMP^{GC} sautéed shrimp, sliced garlic, chili flakes, olive oil, crusty bread 13

MARYLAND CRAB CAKE seared maryland crab cake, corn salad, remoulade sauce 14.50

CEVICHE fresh haddock cured in fresh citrus juices, spiced with ahi and red fresno pepper 14

GARLIC MUSSELS steamed prince edward island mussels, parmesan garlic cream sauce, parsley 14

GRILLED OCTOPUS^{GC} grilled octopus, brown lentils with carrot, celery and sweet red pepper oil 13.5

FRIED CALAMARI deep fried crispy squid, sriracha aioli 9

SHRIMP TEMPURA deep fried beer-battered shrimp skewers, pineapple dipping sauce 8.5

SHRIMP CROQUETTES béchamel and diced shrimp, battered and deep-fried, parsley aioli 8.5

SEARED SCALLOPS seared scallops, farro and squash risotto, pistachio jam, tempranillo glaze 13.5

GRILLED SALMON quinoa, lemon butter sauce 14

POULTRY

GRILLED CHICKEN SKEWERS marinated chicken skewers with garlic and spices, sriracha aioli 9.5

THAI CHICKEN EGG ROLLS^{GC} pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 9

DUCK CONFIT^{GC} oven-roasted duck leg, smoked paprika and tomato sauce, black olives, herbed potato purée 14

CHICKEN CROQUETTES deep fried croquettes, pulled chicken, béchamel, roasted garlic aioli 9

BOURBON CHICKEN WINGS fried chicken wings tossed in a sweet and spicy bourbon glaze 10

MEATS

HAM AND CHEESE EMPANADAS stuffed pastry shells, virginia ham, fontina cheese, maryland white cheddar 9

BACON-WRAPPED DATES^{GF} dates stuffed with goat cheese, bacon, orange marmalade 9

GRILLED LAMB CHOPS^{GC} chickpea purée, peppercorn sauce, sun-dried tomato and goat cheese brulée 18

PORK BELLY^{GC} braised pork belly, zaatar carrot hummus and pickled red onions 14.5

BEEF EMPANADAS stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 9

BEEF SHORT RIBS^{GC} red wine braised short ribs au jus, grits, caramelized baby carrot 16

LAMB SKEWERS^{GC} herb-seasoned ground lamb skewers, cabbage, cucumber sauce 10

KEFTA BRIOUAT deep-fried moroccan pastry shells filled with seasoned ground beef and egg 9

DESSERTS

CREME BRULEE rich vanilla custard, torched sugar crust, bada bing cherry 8

TRES LECHES CAKE sponge cake soaked in three creams: cream cheese frosting, strawberry 8

CHOCOLATE COOKIE SKILLET skillet-baked chocolate chip cookie, vanilla ice cream, chocolate sauce drizzle 8

WHITE

CESARI PINOT GRIGIO 2020 / ITALY / clean, intense aroma of golden delicious apple; dry 10 / 39

BABICH SAUVIGNON BLANC 2020 / NEW ZEALAND fresh and lively, tropical fruit flavors, crisp finish 12 / 46

ANGELINE RESERVE SAUVIGNON BLANC 2020 / CALIFORNIA / granny smith apple, lemongrass 13 / 48

TXAKOLI MALDA 2018 / SPAIN / light body, green apple, lime zest; fine bubbles 11 / 42

AVIARY CHARDONNAY 2019 / CALIFORNIA flavors of vanilla, oak, rich cream, refreshing citrus 12 / 46

ARS VITIS RIESLING 2019 / GERMANY / notes of lemon, honeycomb, hint of sweetness 11 / 42

MAR DE VINAS ALBARIÑO 2020 / SPAIN / fresh meyer lemon, green apple and honeysuckle 11 / 42

ENCOSTAS DE SERPA WHITE BLEND 2019 / PORTUGAL chardonnay-arinto blend; tropical fruit, toasted notes 10 / 39

CHATEAU LES ARROMANS BORDEAUX BLANC / FRANCE pear, passionfruit and lemon; medium-bodied; crisp 11 / 42

SOTOMONTE VERDEJO 2020 / SPAIN / fresh lime, casaba melon, green olive and minerality; full-bodied 10 / 39

OLIVIER & LAFONT CÔTES DU RHÔNE 2018 / FRANCE vignier blend; tropical fruit, spice; medium-bodied 12 / 46

DOMAINE LU BOIS MALINGE MUSCADET 2019 / FRANCE orange blossom, clementine; zesty; medium-bodied 12 / 46

SPARKLING

BIUTIFUL CAVA BRUT / SPAIN / green apple, tangerine and lime, bright, juicy and dry 10 / 39

DULCE DE MOSCATEL FLARE / SPAIN / fresh pear, melon, lychee, white flowers and nutmeg 10 / 39

CONDE DE SUBIRATS SPARKLING ROSÉ / SPAIN / red berries, orange zest, raspberry and cherry flavors 10 / 39

BIUTIFUL BRUT ROSÉ / SPAIN / fresh citrus fruits and red berries, accented with spice 11 / 42

LA LUCA PROSECCO / ITALY / bold orchard fruits, crisp pears, and lemon curd 10 / 39

ROSÉ

SOLARCE ROSÉ 2020 / SPAIN / bright fresh red cherry, notes of stone fruit; mouthfilling with a lively finish 11 / 42

ROSA DE ARROCAL TEMPRANILLO ROSÉ 2019 / SPAIN blood orange and ginger; chalky minerality 10 / 39

SABLES D'AZUR COTES DE PROVENCE ROSÉ 2017 / FRANCE / pale pink, ripe berry and floral scents 10 / 39

VIÑA OTANO GARNACHA ROSÉ 2020 / SPAIN / red strawberry nose with a touch of tangerine 11 / 42

GARZÓN PINOT NOIR ROSÉ / URUGUAY / red fruits and wild flowers; well-balanced with strong acidity 11 / 42

SANGRIAS

RED / red wine, apple, orange, cointreau, brandy 8.5 / 33

SPARKLING / sparkling wine, blueberry, cointreau, brandy, orange juice 8.5 / 33

SEASONAL / ask about our current selection 8.5 / 33

RED

BARON DES CHARTRONS BORDEAUX 2018 / FRANCE merlot-cabernet blend; fresh fruit, cherry and notes of undergrowth; elegant with discreet tannic structure 11 / 42

VIÑA JARABA RESERVA BLEND 2014 / SPAIN tempranillo, cabernet, merlot; medium-bodied 11 / 42

PRIMARIUS PINOT NOIR 2018 / OREGON / cherry pie and bramble spice overlaid with vanillin and cedar notes 13 / 50

PIZZORNO TANNAT RESERVA 2018 / URUGUAY / juicy, full-bodied wine; red-black fruits; mature tannins 12 / 43

ANGELINE CABERNET SAUVIGNON 2018 / CALIFORNIA fresh blackberry, rich currant, cocoa; medium bodied 13 / 50

BERTHET RAYNE CÔTES DU RHÔNE 2018 / FRANCE / red fruit nose, spicy and licorice notes, supple tannins 12 / 44

FINCA LA MATA TEMPRANILLO 2019 / SPAIN / vibrant black raspberry, bitter cherry and licorice flavors 12 / 44

GOULART MALBEC 2019 / ARGENTINA / aromas of plums, cherries, and sour cherries; elegant floral nuances 12 / 44

ACENTOR RIOJA BLEND 2018 / SPAIN / tempranillo blend; aromas of cherry, spice, vanilla; medium-bodied 11 / 42

ENCOSTAS DE SERPA RESERVE BLEND 2015 / PORTUGAL syrah, alicante bouschet, touriga; bold, full-bodied 10 / 39

DOGAJOLO ROSSO BLEND 2019 / ITALY / sangiovese and cabernet sauvignon; red berry, balsamic, black cherry 11 / 42

OLIVIER & LAFONT VENTOUX 2016 / FRANCE / aromas of raspberries, fresh herbs, olive, pepper and red currant, 11 / 42

ADRAS MENCÍA 2016 / SPAIN / cassis, pepper, espresso, graphite, with a topnote of bonfire; pure, full-bodied 10 / 39

BOVALE BOBAL 2019 / SPAIN / medium-bodied, packed with flavors of dark plum and mulberry 10 / 39

BEER

DRAFT

lager MAHOU / spain / crisp, medium body / 4.8% abv 8
ipa DEVIL'S ALLEY / 7 locks / west coast ipa / 6.7% abv 8
pilsner PAINT BRANCH / 7 locks / czech style / 5.3% abv 8

LOCAL

pale ale HAZE FOR DAYS / crooked crab / 6.2% abv 8
pilsner GLASS CASTLE / silver branch / 5% abv 7
saison BEYOND THE GNOME WORLD / 4.9% abv 7
lager OLD ORIOLE PARK BOHEMIAN / 4.5% abv 6
ipa 206 / oliver brewing company / 7% abv 7
ipa 60 MINUTE / dogfish head brewing / 6.5% abv 7
double ipa BMORE HAZY / oliver brewing / 8% abv 8
neipa CUSH W/ NELSON / cushwa / wine aroma / 6.5% abv 9
hazy neipa ASTRODON / peabody heights / 7% abv 7
hard cider RED SHEDMAN / red shedman / 5.5% abv 7.5
sour ale I JUST CRUSH A LOT / various flavors / 5% abv 6.5
nitro stout BMORE BREAKFAST / oliver brewing / 6% abv 7.5

DOMESTIC

pale lager BUD LIGHT / missouri / 4.2% abv 6
light lager MILLER LITE / wisconsin / 4.17% abv 6
light lager MICHELOB ULTRA / missouri / 4.2% abv 6

IMPORTED

non-alcoholic BECK'S / germany / earthy, hoppy / .3% abv 7
crisp lager CORONA / mexico / 4.6% abv 7
lager HEINEKEN / netherlands / lager / 5% abv 8