

# BOTANERO

SMALL PLATES + WINE BAR

executive chef jaime planas / wine curator julio febrer

## FLATBREADS

**MUSHROOM & BACON FLATBREAD** roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 11

**SQUASH & ARTICHOKE FLATBREAD** butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 11

**ANDOUILLE FLATBREAD** grilled andouille sausage, kale pesto, goat cheese, grilled red onion saffron aioli 12

**SHORT RIB FLATBREAD** pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 12.5

**BBQ CHICKEN FLATBREAD** diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 11.5

**GRILLED SHRIMP FLATBREAD** grilled shrimp, artichoke, pepperoncini peppers, green olives, feta, garlic aioli 12

**PESTO CAPRESE FLATBREAD** fresh mozzarella, cherry tomatoes, arugula, pesto, almond, balsamic glaze 11.5

## SALADS & VEGETABLES

**DEVILED EGGS<sup>GC</sup>** slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli 7.5

**FRIED MOZZARELLA<sup>GC</sup>** deep-fried mozzarella, tomato and garlic compote, pesto aioli 8

**BEET SALAD<sup>GC</sup>** roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette 9.5

**CRISPY KALE SALAD** chopped kale, shaved carrot, artichoke, feta cheese, sweet drop peppers, crispy shallot, coriander vinaigrette 8.5

**HUMMUS DIP** homemade smoked paprika hummus, extra virgin olive oil, pita slices 7

**PEE WEE POTATOES<sup>GC</sup>** fried baby potatoes, caramelized onion, spicy yellow pepper aioli 7.5

**BRUSSELS SPROUTS<sup>GC</sup>** fried brussels sprouts, bacon, smoked paprika aioli 8.5

**SPINACH EMPANADAS** pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli 8

**TRUFFLE MAC AND CHEESE** white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan cheese 10.5

**FALAFEL CROQUETTES<sup>GC</sup>** fried feta-cheese-stuffed chickpea croquettes, cucumber aioli 8

## CHARCUTERIE AND CHEESE

individual 8.5 | choose three 22 | choose five 34

**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<sup>GC</sup>** sautéed shrimp, sliced garlic, chili flakes, olive oil, crusty bread 11

**GRILLED OCTOPUS<sup>GC</sup>** grilled octopus, black risotto, pickled vegetables, saffron emulsion 12

**CHISTORRIA MUSSELS** steamed prince edward island mussels, chistorria sausage, tomato, leeks, white wine, parsley 12

**SEARED TUNA** seasoned, seared rare tuna, butternut purée, pedro jimenez glaze, lima bean salad. 14

**MARYLAND CRAB CAKE** seared maryland crab cake, corn salad, remoulade sauce 13

**CEVICHE** fresh mahi mahi cured in fresh citrus juices, spiced with ahi and chili pepper 12

**FRIED CALAMARI** deep fried crispy squid, sriracha aioli 8

**SHRIMP TEMPURA** deep fried beer-battered shrimp skewers, pineapple dipping sauce 7

**PONZU-GINGER TUNA TARTARE** diced ahi tuna, cucumber, black sesame, tobiko roe, ponzu-ginger sesame dressing 13

**PAELLA CROQUETTES<sup>GC</sup>** shrimp, saffron risotto, red pepper, green peas, parmesan, 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 8.5

**THAI CHICKEN EGG ROLLS<sup>GC</sup>** pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 8

**DUCK CONFIT<sup>GC</sup>** oven-roasted duck leg, smoked paprika and tomato sauce, black olives, herbed potato purée 13

**CHICKEN CROQUETTES** deep fried croquettes, pulled chicken, béchamel, roasted garlic aioli 8.5

**BOURBON CHICKEN WINGS** fried chicken wings tossed in a sweet and spicy bourbon glaze 8.5

## MEATS

**HAM AND CHEESE EMPANADAS** stuffed pastry shells, virginia ham, fontina cheese, maryland white cheddar 8.5

**BACON-WRAPPED DATES<sup>GF</sup>** dates stuffed with goat cheese, bacon, orange marmalade 8

**GRILLED LAMB CHOPS<sup>GC</sup>** grilled lamb chops, chickpea purée, peppercorn sauce, sun-dried tomato and goat cheese brulée 16

**FLAT-IRON STEAK<sup>GC</sup>** marinated grilled flat-iron steak, cauliflower purée, bourbon sauce 14.5

**BEEF EMPANADAS** stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 8.5

**BEEF SHORT RIBS<sup>GC</sup>** red wine braised short ribs au jus, grits, caramelized baby carrot 15

**LAMB SKEWERS<sup>GC</sup>** herb-seasoned ground lamb skewers, cabbage, cucumber sauce 9

**KEFTA BRIOUAT** deep-fried moroccan pastry shells filled with seasoned ground beef and egg 8

## WHITE WINES

**VILLA SAN MARTINO PINOT GRIGIO 2019** / ITALY / clean, intense aroma of golden delicious apple; dry 9.5 / 36

**HUNTER'S SAUVIGNON BLANC 2018** / NEW ZEALAND / ripe passionfruit, lime and grapefruit, long dry finish 13 / 45

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

**DREYER SONOMA CHARDONNAY 2018** / CALIFORNIA / oak-aged, pear and pineapple aromas 11 / 42

**BÖCKING RIESLING 2018** / GERMANY / notes of lemon, honeycomb, pineapple; hint of sweetness 10 / 45

**MAR DE VINAS ALBARIÑO 2017** / SPAIN / fresh meyer lemon, green apple and honeysuckle 10 / 40

**ENCOSTAS DE SERPA 2018** / PORTUGAL / chardonnay and arinto blend; tropical fruits, toasted notes 11 / 43

**CHATEAU TOUTIGEAC BORDEAUX BLANC 2018** / FRANCE / blend of sauvignon blanc, sémillon, muscadelle. 11 / 40

**SOLARCE WHITE BLEND 2017** / PORTUGAL / chardonnay led blend; scents of talc and white flowers 11 / 43

## SPARKLING & ROSÉ

**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 ROSÉ** / SPAIN / red berries, orange zest, juicy raspberry and cherry flavors 10 / 39

**ARTESANA TANNAT ROSÉ 2017** / URUGUAY / red berry fruit and crisp acidity 11 / 42

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

**BOVALE ROSÉ 2017** / SPAIN / pale pink, ripe berry and floral scents with berries 10 / 39

**BIUTIFUL BRUT ROSÉ** / SPAIN / fresh citrus fruits and red berries, accented with spice 12 / 43

**PALAIS PRIVÉ PROVENCE ROSÉ 2018** / FRANCE / notes of red fruits; dry with an elegant, fresh finish 10 / 39

## RED

**LES HAUTS DE LAGARDE BORDEAUX 2019** / FRANCE / merlot-cabernet blend; medium-bodied 12 / 45

**VIÑA JARABA RESERVA BLEND 2014** / SPAIN / tempranillo, cabernet, merlot; medium-bodied 11 / 41

**CHATEAU BIANCA PINOT NOIR 2016** / OREGON / notes of blackberry, ripe cranberry and cherry; spicy flavor 13 / 50

**ARTESANA TANNAT 2017** / URUGUAY / fresh aromas of plums and raspberries and spice 12 / 45

**COMPASS CABERNET 2017** / CALIFORNIA / black cherry and dark chocolate aromas; subtle smokiness 14 / 52

**BASTIDE DE BEAUVERT CÔTES DU RHÔNE 2018** / FRANCE / smooth, medium-bodied grenache-syrah blend 12 / 43

**FINCA LA MATA TEMPRANILLO 2019** / SPAIN / vibrant black raspberry, bitter cherry and licorice flavors 12 / 42

**MI TERRUÑO MALBEC 2017** / ARGENTINA / well balanced malbec; violet, plum, dark cherry, medium finish 12 / 45

**ACENTOR RIOJA BLEND 2018** / SPAIN / tempranillo blend; aromas of cherry, spice, vanilla; medium-bodied 10 / 39

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

**MASSUCCO DOLCETTO D'ALBA 2018** / ITALY / intense and complex; cherry, strawberry and blackberry notes 12 / 43

**LEGADO DEL MONCAYO "MONTAÑA GARNACHA 2018** / SPAIN / black cherry and plum; smoke 11 / 42

**PORTA REGIA MONASTRELL 2015** / SPAIN / oak-spiced dark berry and coconut aromas, long finish 11 / 42

## SANGRIAS

**RED** / spanish red wine, apples, oranges, orange liqueur and brandy 8 / 32

**SPARKLING** / spanish sparkling wine, blueberries, brandy, orange juice 8 / 32

**SEASONAL** / ask your server or bartender for our current selection 8 / 32