

# BOTANERO

SMALL PLATES + WINE BAR

executive chef jaime planas / wine curator julio febrer

## FLATBREADS & DIPS

**PROSCIUTTO & BURRATA FLATBREAD** sliced cured prosciutto, creamy burrata, arugula, balsamic glaze 18

**MUSHROOM & BACON FLATBREAD** roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 17

**SQUASH & ARTICHOKE FLATBREAD** butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 17

**SHORT RIB FLATBREAD** pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 18

**BBQ CHICKEN FLATBREAD** diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 17

**GRILLED SHRIMP FLATBREAD** grilled shrimp, artichoke, pepperoncini peppers, green olives, feta, garlic aioli 18

**HUMMUS SPREAD** house garlic hummus, olive oil, roasted carrot, pickled red cabbage, paprika, pita 12

**MARYLAND CRAB DIP** baked creamy maryland crab dip, served with grilled pita 17.5

## SALADS & VEGETABLES

**DEVILED EGGS<sup>GC</sup>** slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli 12

**FRIED MOZZARELLA** deep-fried mozzarella, tomato and garlic compote, pesto aioli 11

**MEDITERRANEAN CHOPPED SALAD** diced cucumber, bella vita farms cherry tomato, diced red onion, chickpeas, cilantro, feta, sumac greek yogurt dressing 14

**MANCHEGO CAESAR SALAD** romaine lettuce, croutons, house caesar dressing, shredded Manchego 14

**BEET SALAD<sup>GC</sup>** roasted beets, pickled onion, arugula, goat cheese, toasted hazelnuts, hazelnut vinaigrette 14

**CRISPY KALE SALAD** kale, shaved carrot, artichoke, feta, sweet drop peppers, crispy shallot, coriander vinaigrette 14

**PEE WEE POTATOES<sup>GC</sup>** fried baby potatoes, caramelized onion, spicy yellow pepper aioli 9

**BRUSSELS SPROUTS<sup>GC</sup>** fried brussels sprouts, bacon, smoked paprika aioli 12.5

**SPINACH EMPANADAS** fried pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli 12

**TRUFFLE MAC AND CHEESE** white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan 15

**MUSHROOM CROQUETTES** cremini and oyster mushroom béchamel, breaded and fried, piquillo aioli 11

**GNOCCHI WITH CREAM SAUCE** potato gnocchi, roasted carrot, asparagus, garlic cream sauce, manchego 17

## CHARCUTERIE AND CHEESE

individual 12.5 | choose three 35 | choose five 50

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

**melinda mae** local cow's cheese; soft, buttery and silky

**red dragon** welsh cheddar with mustard seed and ale

**drunken goat** spanish; wine-soaked, tangy and fruity

**prosciutto** italian dry-cured ham

**chorizo** spanish cured sausage with paprika

**jamón serrano** spanish asturian-cured ham

## SEAFOOD

**FLAMING SHRIMP<sup>GC</sup>** sautéed shrimp, sliced garlic, chili flakes, olive oil, crusty bread 17

**MARYLAND CRAB CAKE<sup>GC</sup>** seared maryland crab cake, corn salad, remoulade sauce 18

**ATLANTIC FRIED** deep-fried rockfish, calamari, shrimp, red onion relish, tartar sauce 17

**CEVICHE<sup>GC</sup>** fresh red snapper cured in fresh citrus juices, spiced with ahi and red fresno pepper 17

**PAELLA DEL MAR<sup>GC</sup>** mini paella with seared fish of the day, shrimp, calamari, mussels, saffron, white wine, spanish sofrito, bomba rice 23.5

**GARLIC MUSSELS<sup>GC</sup>** steamed prince edward island mussels, parmesan garlic cream sauce, parsley 18

**GRILLED OCTOPUS<sup>GC</sup>** grilled, sliced octopus, romesco sauce 17

**FRIED CALAMARI** deep fried squid, sriracha aioli 14.5

**SHRIMP TEMPURA** deep fried beer-battered shrimp skewers, pineapple dipping sauce 12

**BARRAMUNDI ALMONDINE<sup>GC</sup>** grilled barramundi, toasted almond, lemon-herb butter, sautéed kale, garlic 21

**SEARED SCALLOPS** seared scallops, farro and squash risotto, pistachio jam, tempranillo glaze 16

**GRILLED SALMON<sup>GC</sup>** quinoa, lemon butter sauce 18

## POULTRY

**GRILLED CHICKEN SKEWERS<sup>GC</sup>** marinated chicken skewers with garlic and spices, sriracha aioli 13

**THAI CHICKEN EGG ROLLS** pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 12

**DUCK CONFIT<sup>GC</sup>** oven-roasted duck leg, smoked paprika and tomato sauce, black olives, herbed potato purée 18

**CHICKEN CROQUETTES** deep fried croquettes, pulled chicken, béchamel, roasted garlic aioli 12

**BOURBON CHICKEN WINGS<sup>GC</sup>** fried chicken wings tossed in a sweet and spicy bourbon glaze 15.5

## MEATS

**FETTUCINI A LA CARBONARA** egg fettuccine, bacon and creamy egg sauce, parmesan cheese and parsley 16

**BACON-WRAPPED DATES<sup>GF</sup>** dates stuffed with goat cheese, bacon, orange marmalade 12

**GRILLED LAMB CHOPS<sup>GC</sup>** chickpea purée, peppercorn sauce, sun-dried tomato and goat cheese brulée 21

**PAN-FRIED PORK TENDERLOIN** breaded and herb-seasoned pan-fried pork tenderloin, pickled onions and asparagus, lemon butter sauce 18

**BEEF EMPANADAS** fried stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 12

**BEEF SHORT RIBS<sup>GC</sup>** red wine braised short ribs au jus, grits, broccolini 20

**LAMB SKEWERS<sup>GC</sup>** herb-seasoned ground lamb skewers, cabbage, cucumber sauce 13.5

**KEFTA BRIOUAT** deep-fried moroccan pastry shells filled with seasoned ground beef and egg 12

**ASIAN PORK BUNS** shredded pork belly, hoisin 11

**GRILLED SKIRT STEAK<sup>GC</sup>** grilled, fajita-seasoned skirt steak, grilled seasonal vegetables, cilantro chimichurri 19.5

GC - prepared with gluten-free ingredients; please note that we do not use a dedicated fryer for gluten-free dishes; please notify your server of all allergies; \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of

## WHITE

**ORNATO PINOT GRIGIO '22** / ITALY / hints of apricot, banana and acacia flower 13 / 50

**ST. JOHN'S BAY SAUVIGNON BLANC '22** / CHILE / fresh and lively, tropical fruit flavors, crisp finish 14 / 55

**JULIA JAMES CHARDONNAY '21** / CALIFORNIA / tropical fruits, green apple, touch of oak 14 / 55

**DR. LEIMBROCK ESTATE RIESLING '22** / GERMANY / sour green apple candy and citrus oil; dry, light body 13 / 51

**MAR DE VINAS ALBARIÑO '23** / SPAIN / fresh meyer lemon, green apple and honeysuckle 13 / 51

**PAINTED WOLF CHENIN BLANC '24** / SOUTH AFRICA / peach and apple; touch of honey and minerality; lively 13 / 50

**MONTE XANIC CHENIN BLANC '22** / MEXICO / pineapple, passionfruit, quince, peach and apricot 14 / 55

**ROBOLA DE CEPHALONIA '23** / GREECE / bouquet of citrus, including grapefruit and lemon, white flowers 14 / 55

**ARTESANO ORGANIC WHITE MALBEC '23** ARGENTINA / citrus flavors; crisp and fresh 13 / 50

**EGEO VERDEJO '21** / SPAIN / notes of lemon curd, vanilla and rose water 13 / 50

## SPARKLING

**CONDE DE SUBIRATS ROSÉ** / SPAIN / notes of strawberry, rhubarb and blood orange; full-bodied 12 / 47

**BIUTIFUL CAVA BRUT** / SPAIN / green apple, tangerine and lime, bright, juicy and dry 12 / 47

**DULCE DE MOSCATEL FLARE** / SPAIN / fresh pear, melon, lychee, white flowers and nutmeg 12 / 47

**POGGIO COSTA PROSECCO** / ITALY / subtle aromas of white flowers and hazelnut 12 / 47

## BEER & HARD SELTZER

### DRAFT

lager **LONE OAK** / lone oak farm / dry malt notes / 4.2% abv 8  
ipa **FLIPCOAST IPA** / lone oak farm / 6.8% abv 8  
pilsner **PAINT BRANCH** / 7 locks / czech style / 5.3% abv 8

### LOCAL

tropical hazy neipa **SANDBAR** / lone oak farm / 7% abv 7.5  
ipa **60 MINUTE** / dogfish head brewing / 6.5% abv 7.5

### DOMESTIC & IMPORTED

wheat bar **KRONENBOURG 1664** / france / 4.6% abv 7  
pilsner **DOS EQUIS** / mexio / 4.0% abv 6.5  
mexican lager **VICTORIA** / mexio / 4.02% abv 6.5  
pale lager **BUD LIGHT** / missouri / 4.2% abv 6.5  
light lager **MILLER LITE** / wisconsin / 4.17% abv 6.5  
light lager **MICHELOB ULTRA** / missouri / 4.2% abv 6.5  
crisp lager **CORONA** / mexico / 4.6% abv 7.5  
lager **HEINEKEN** / netherlands / lager / 5% abv 8.5  
non-alcoholic **ESTRELLA GALICIA 0.0** / spain / 0% abv 7.5  
lager **CUSQUEÑA** / peru / caramel and citrus / 5% abv 7.5  
pilsner **PERONI** / italy / subtle citrus aroma / 5% abv 7.5  
black lager **XINGU BLACK** / brazil / 4.6% abv 8

### HARD SELTZER

vodka soda **GRAPEFRUIT SODA** / butterfly / 10% abv 8

## RED

**CHATEAU DES LEOTINS BORDEAUX '22** / FRANCE  
nose is dominated by black fruit; medium-bodied 13 / 51

**VIÑA JARABA RESERVA BLEND '17** / SPAIN  
tempranillo, cabernet, merlot; medium-bodied 13 / 51

**ANGELINE PINOT NOIR '23** / CALIFORNIA / pomegranate, cherry, dried berries; herbaceous tones 14 / 55

**BOVALE BOBAL '20** / SPAIN / black cherries, dark berries, chocolate, dark soil tones, smoky topnote. full-bodied 13 / 51

**INTROVERT CABERNET SAUVIGNON '22** / CALIFORNIA / smooth and full-flavored; rich fruit bouquet 13 / 51

**ALAIN JAUM HAUT DE BRUN CÔTES DU RHÔNE '19** / red and black fruits, notes of pepper, medium to full-bodied nice minerality with soft tannins 13 / 51

**RIOS DE TINTA (TEMPRANILLO) '21** / SPAIN / xpressive notes of blackberry, blueberry fruit, spiced finish 14 / 55

**AVATAR ORGANIC MALBEC '22** / ARGENTINA / intense fruit, complex with good acidity, fresh and balance 13 / 51

**ACENTOR RIOJA BLEND '20** / SPAIN / tempranillo blend; aromas of cherry, spice, vanilla; medium-bodied 13 / 51

**COLIMORO MONTEPULCIANO D'ABRUZZO '22** / ITALY b dried cherries, hints of spice; medium-bodied; balanced old black fruits with dark tannins; notes of chocolate 12 / 47

**ELIAS MORA TINTA DE TORO '21** / SPAIN / cherry and berry aromas; tannic and taut on the palate 14 / 55

## ROSÉ

**SOLARCE ROSÉ '20/21** SPAIN / red strawberry nose with a touch of tangerine 13 / 51

**DOMAINE BOUSQUET PINOT ROSÉ '24** / ARGENTINA / red berry aromas with orange zest notes; fresh acidity 13 / 50

**CASTELMAURE VIN GRIS GRENACHE '24** / FRANCE / grenache blend with bright strawberry and raspberry 12 / 47

**LES LIGERIENS ROSE D'ANJOU '23** / FRANCE / strawberry, red cherry, nice acidity, mild sweetness 13 / 51

**VIÑA OTANO ROSÉ '23** / SPAIN / notes of watermelon, tangerine and orange blossom 13 / 51

## SANGRIA

**RED** / red wine, apple, orange, cointreau, brandy 10 / 40

**SPARKLING** / sparkling wine, blueberry, cointreau, brandy, orange juice 10 / 40

**SEASONAL** / ask about our current selection 10 / 40

**\*CORKAGE FEE** you may bring personal bottles of unopened wine into the restaurant for consumption / botanero will apply a 20 dollar corkage fee for each bottle opened in the restaurant

### ENJOY WINE OR BEER TO GO!

all of our wines and beers are available for carryout by the bottle at half off the listed bottle menu price / grab a bottle (or more) of your favorites to enjoy anywhere / ask your server for more details