

BOTANERO

SMALL PLATES + WINE BAR

executive chef jaime planas / wine curator julio febrer

FLATBREADS

PROSCIUTTO & BURRATA FLATBREAD sliced cured prosciutto, creamy burrata, arugula, balsamic glaze 19.5

MUSHROOM & BACON FLATBREAD roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 18.5

SQUASH & ARTICHOKE FLATBREAD butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 18.5

SHORT RIB FLATBREAD pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 19.5

BBQ CHICKEN FLATBREAD diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 18.5

HUMMUS SPREAD house garlic hummus, olive oil, roasted carrot, pickled red cabbage, paprika, pita 13

CRAB DIP creamy maryland crab dip, grilled pita 18.5

SALADS & VEGETABLES

DEVILED EGGS^{GC} slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli 13

FRIED MOZZARELLA deep-fried mozzarella, tomato and garlic compote, pesto aioli 13

CHARRED ROMAINE SALAD^{GC} grilled romaine, avocado, goat cheese, cucumber, herbs, pepitas, green goddess dressing 15.5

MANCHEGO CAESAR SALAD romaine lettuce, croutons, house caesar dressing, shredded manchego 15.5

BEET SALAD^{GC} roasted beets, pickled onion, arugula, goat cheese, toasted hazelnuts, hazelnut vinaigrette 15.5

CRISPY KALE SALAD kale, shaved carrot, artichoke, feta, sweetie drops, crispy shallot, coriander vinaigrette 15.5

PEE WEE POTATOES^{GC} fried baby potatoes, caramelized onion, spicy yellow pepper aioli 10

RICOTTA & SPINACH Malfatti^{GC} ricotta dumplings with fresh spinach, delicately poached, and finished with marinated tomatoes, garlic, mozzarella, and parmesan 14

BRUSSELS SPROUTS^{GC} fried brussels sprouts, bacon, smoked paprika aioli 13.5

SPINACH EMPANADAS fried pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli 13

TRUFFLE MAC AND CHEESE white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan 17

MUSHROOM CROQUETTES cremini and oyster mushroom béchamel, breaded and fried, piquillo aioli 13

GNOCCHI WITH CREAM SAUCE potato gnocchi, roasted carrot, asparagus, garlic cream sauce, manchego 16

CHARCUTERIE AND CHEESE

individual 13 | choose three 37 | choose five 55

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

MARYLAND CRAB CAKE^{GC} seared maryland crab cake, corn salad, remoulade sauce 18

ATLANTIC FRIED deep-fried rockfish, calamari, shrimp, red onion relish, tartar sauce 17.5

FLAMING SHRIMP^{GC} sautéed shrimp, sliced garlic, chili flakes, olive oil, crusty bread 17

CEVICHE^{GC} fresh red snapper cured in fresh citrus juices, spiced with ahi and red fresno pepper 17

PAELLA DEL MAR^{GC} mini paella with seared fish of the day, shrimp, calamari, mussels, saffron, white wine, spanish sofrito, bomba rice 25

GARLIC MUSSELS^{GC} steamed prince edward island mussels, parmesan garlic cream sauce, parsley 19

GRILLED OCTOPUS^{GC} grilled, sliced octopus, romesco sauce 18

FRIED CALAMARI deep fried squid, sriracha aioli 16

SHRIMP TEMPURA deep fried beer-battered shrimp skewers, pineapple dipping sauce 13

BARRAMUNDI ALMONDINE^{GC} grilled barramundi, toasted almond, lemon-herb butter, sautéed kale, garlic 22

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

GRILLED SALMON^{GC} quinoa, lemon butter sauce 19

POULTRY

GRILLED CHICKEN SKEWERS^{GC} marinated chicken skewers with garlic and spices, sriracha aioli 14

THAI CHICKEN EGG ROLLS pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 13

DUCK CONFIT^{GC} oven-roasted duck leg, smoked paprika and tomato sauce, black olives, herbed potato purée 19.5

CHICKEN CROQUETTES deep fried croquettes, pulled chicken, béchamel, roasted garlic aioli 13

BOURBON CHICKEN WINGS^{GC} fried chicken wings tossed in a sweet and spicy bourbon glaze 17

MEAT

CHERRY-GLAZED PORK RIBS^{GC} slow-roasted pork ribs, fingerling potato salad, grilled scallions, crispy onions 21

BACON-WRAPPED DATES^{GF} dates stuffed with goat cheese, bacon, orange marmalade 13.5

GRILLED LAMB CHOPS^{GC} chickpea purée, peppercorn sauce, sun-dried tomato and goat cheese brulée 21

BEEF EMPANADAS fried stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 13

BEEF SHORT RIBS^{GC} red wine braised short ribs au jus, grits, broccolini 22.5

LAMB SKEWERS^{GC} herb-seasoned ground lamb skewers, cabbage, cucumber sauce 15

FLAT-IRON STEAK SKEWERS^{GC} grilled flat-iron steak, celeriac-apple purée, pickled shallots, herb oil drizzle 21

***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

WHITE

OSEL BIANCO '23 / ITALY / cortese-chardonnay blend with aromas of fresh flowers, white peaches; full-bodied 12 / 47

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

CRIS TORRONTES '25 / ARGENTINA / Very aromatic, light-bodied, crisp, and dry with a refreshing finish 13 / 50

JANARE FALANGHINA SANNIO '24 / ITALY / apple and quince, alongside some nutty complexity, soft spice 13 / 50

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

DRAFT

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

LOCAL

hazy ipa **DENSE BRUME** / elder pine / 7% abv 8.5
pilsner **ELDER PINE PILSNER** / elder pine / 5% abv 7
tropical hazy neipa **SANDBAR** / lone oak farm / 7% abv 7.5
ipa **60 MINUTE** / dogfish head brewing / 6.5% abv 7.5
american ipa / **FLIPCOAST** / 6.8% 7
pilsner / **MOCO LITE** / lone oak farm / 4.5% 7

DOMESTIC & IMPORTED

wheat bar **KRONENBOURG 1664** / france / 4.6% abv 7
pilsner **DOS EQUIS** / mexico / 4.0% abv 6.5
mexican lager **VICTORIA** / mexico / 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

RED

CHATEAU DES ARNAUDS BORDEAUX '21 / FRANCE 100% merlot; black fruit, licorice; well-balanced 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

COLLIER CREEK CABERNET SAUVIGNON '23 / NAPA / blackberry aromas and flavors, moderate tannins 13 / 51

LA RÉSERVE DU PRINCE CÔTES DU RHÔNE '22 / FRANCE / grenache blend; red fruit aromas; spicy overtones on the nose; smooth, supple and fresh 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

SOLIS LUMEN ROSÉ '25 / FRANCE / grenache-cinsault blend; explosive red berry, watermelon, and citrus 13 / 50

BIUTIFUL BRUT ROSÉ / SPAIN / blood orange, rhubarb, rye toast, salty minerality; crisp and full-bodied 12 / 47

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

JOLIE FOLLE '23 / FRANCE / notes of strawberry and raspberry; bright and dry with a hint of apricot 12 / 47

HB CHEVALIER '24 / FRANCE / notes of ripe citrus and fruit candy; balanced and delicate 13 / 51

POGGIO COSTA PROSECCO ROSÉ / ITALY / refreshing, crisp peach and subtle wild berries 12 / 47

SANGRIA

RED / red wine, apple, orange, cointreau, brandy 11.5 / 45

SPARKLING / sparkling wine, blueberry, cointreau, brandy, orange juice 11.5 / 45

SEASONAL / ask about our current selection 11.5 / 45

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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