

# BOTANERO

SMALL PLATES + WINE BAR

executive chef jaime planas / wine curator julio febrer

## FLATBREADS & DIPS

**ROASTED ASPARAGUS FLATBREAD** roasted asparagus, cherry tomato, roasted red pepper-feta cream sauce, crumbled goat cheese, garlic and herb vinaigrette 15

**MUSHROOM & BACON FLATBREAD** roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 15

**SQUASH & ARTICHOKE FLATBREAD** butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 15

**SHORT RIB FLATBREAD** pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 16

**BBQ CHICKEN FLATBREAD** diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 15

**GRILLED SHRIMP FLATBREAD** grilled shrimp, artichoke, pepperoncini peppers, green olives, feta, garlic aioli 15

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

## SALADS & VEGETABLES

**DEVILED EGGS<sup>GC</sup>** slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli 9

**FRIED MOZZARELLA** deep-fried mozzarella, tomato and garlic compote, pesto aioli 10

**MEDITERRANEAN CHOPPED SALAD** diced cucumber, bella vita farms cherry tomato, diced red onion, chickpeas, cilantro, feta, sumac greek yogurt dressing 11

**MANCHEGO CAESAR SALAD** romaine lettuce, croutons, house caesar dressing, shredded Manchego 11.5

**BEET SALAD<sup>GC</sup>** roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette 12

**CRISPY KALE SALAD** chopped kale, shaved carrot, artichoke, feta cheese, sweet drop peppers, crispy shallot, coriander vinaigrette 11

**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 10.5

**SPINACH EMPANADAS** pastry shell stuffed with spinach and feta cheese, piquillo pepper aioli 10

**TRUFFLE MAC AND CHEESE** white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan 12.50

**BROCCOLINI** sautéed with garlic and olive oil 9

## CHARCUTERIE AND CHEESE

individual 11 | choose three 30 | choose five 45

**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

## SEAFOOD

**FLAMING SHRIMP<sup>GC</sup>** sautéed shrimp, sliced garlic, chili flakes, olive oil, crusty bread 15

**FRIED SARDINES** deep-fried panko seasoned sardines with house tartar sauce 12

**MARYLAND CRAB CAKE<sup>GC</sup>** seared maryland crab cake, corn salad, remoulade sauce 16

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

**AJI MUSSELS<sup>GC</sup>** sautéed mussels, yellow pepper, dry prosecco, coconut cream, cilantro 16

**GARLIC MUSSELS<sup>GC</sup>** steamed prince edward island mussels, parmesan garlic cream sauce, parsley 16

**GRILLED OCTOPUS<sup>GC</sup>** grilled, sliced octopus, romesco sauce 15

**FRIED CALAMARI** deep fried crispy squid, sriracha aioli 11

**SHRIMP TEMPURA** deep fried beer-battered shrimp skewers, pineapple dipping sauce 10

**RED SNAPPER** red snapper filet baked with blistered cherry tomato, onion, capers, jalapeño, lemon juice 19

**SEARED SCALLOPS** seared scallops, farro and squash risotto, pistachio jam, tempranillo glaze 14

**GRILLED SALMON<sup>GC</sup>** quinoa, lemon butter sauce 16

## POULTRY

**GRILLED CHICKEN SKEWERS<sup>GC</sup>** marinated chicken skewers with garlic and spices, sriracha aioli 10.5

**THAI CHICKEN EGG ROLLS** pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 10

**DUCK CONFIT<sup>GC</sup>** oven-roasted duck leg, smoked paprika and tomato sauce, black olives, herbed potato purée 16.5

**CHICKEN CROQUETTES** deep fried croquettes, pulled chicken, béchamel, roasted garlic aioli 10

**BOURBON CHICKEN WINGS<sup>GC</sup>** fried chicken wings tossed in a sweet and spicy bourbon glaze 12

**CHICKEN EMPANADAS** pastry shells stuffed with pulled chicken, peppers, garlic, onion and paprika; parsley aioli 10

## MEATS

**GRILLED MEATBALLS** ground angus beef with ginger, red pepper, green onions, parsley potato puree 11

**BACON-WRAPPED DATES<sup>GF</sup>** dates stuffed with goat cheese, bacon, orange marmalade 10

**GRILLED LAMB CHOPS<sup>GC</sup>** chickpea purée, peppercorn sauce, sun-dried tomato and goat cheese brulée 19.50

**FRIED PORK BELLY<sup>GC</sup>** deep-fried pork belly, spicy jalapeño, pickled onions 16

**BEEF EMPANADAS** stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 10

**BEEF SHORT RIBS<sup>GC</sup>** red wine braised short ribs au jus, grits, broccolini 18

**LAMB SKEWERS<sup>GC</sup>** herb-seasoned ground lamb skewers, cabbage, cucumber sauce 12

**KEFTA BRIOUAT** deep-fried moroccan pastry shells filled with seasoned ground beef and egg 10

**ASIAN PORK BUNS** shredded pork belly, hoisin 10

**GRILLED SIRLOIN** top sirloin, wrapped in bacon, sage-butternut squash purée, sautéed asparagus 22

## WHITE

**BUSSA ALLA TORRE DE LELE PINOT GRIGIO '21** / ITALY / pleasantly fruity, notes of walnut and toasted almonds 12 / 47

**ST. JOHN'S BAY SAUVIGNON BLANC '21** / CHILE / fresh and lively, tropical fruit flavors, crisp finish 14 / 55

**LA SALETTE COTES DE GASCogne BLANC '21** / FRANCE / fresh, clean and lively, intense exotic fruit aromas 13 / 51

**MATTHEW FRITZ CHARDONNAY '22** / CALIFORNIA / apple, fresh citrus, peaches, hint of vanilla, light oak 14 / 55

**WINZER VON ERBACH RIESLING '20** / GERMANY / tinge of lime; citrusy; slightly off-dry delicate sweetness 12 / 50

**MAR DE VINAS ALBARIÑO '22** / SPAIN / fresh meyer lemon, green apple and honeysuckle 13 / 51

**CANTINE VOLPETTI FRASCATI '21** / ITALY / malvasia, trebbiano, greco bianco; buttery pear, hint of citrus 12 / 47

**MANTEL BLANCO SAUVIGNON BLANC '21** / SPAIN / bright, full-bodied; fresh lime, citrus blossom 12 / 47

**CHATEAU GRAND-JEAN BORDEAUX BLANC '20** / FRANCE / sauvignon blanc, semillon; notes of pear and citrus 13 / 50

## SPARKLING

**BIUTIFUL CAVA BRUT ROSÉ** / SPAIN / garnacha with notes of fresh red berries, blood orange and floral 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

**BABBO PROSECCO** / ITALY / subtle aromas of pear and citrus, refreshing acidity 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

marzen **OAKTOBERFEST** / lone oak / 5.3% abv 7

season **BEYOND THE GNOME WORLD** / 4.9% abv 7.5

lager **EL ROBLE** / lone oak farm / 4.5% abv 8.5

tropical hazy neipa **SANDBAR** / lone oak farm / 7% abv 7.5

pumpkin ale **STINGY JACK PUMPKIN** / lone oak / 6.5% abv 7

ipa **60 MINUTE** / dogfish head brewing / 6.5% abv 7.5

neipa **CUSH** / cushwa / wine aroma / 6.5% abv 9

cider **ORIGINAL CRISP** / chesapeake cider co. / 5.5% abv 7.5

sour ale **BOLTZ ORANGE CRUSHICLE** / cushwa / 7% abv 7.5

british bitter **221B** / cushwa brewing / 5.8% abv 7.5

### DOMESTIC & IMPORTED

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

non-alcoholic **BECK'S** / germany / earthy, hoppy / .3% abv 7.5

crisp lager **CORONA** / mexico / 4.6% abv 7.5

lager **HEINEKEN** / netherlands / lager / 5% abv 8.5

### HARD SELTZER

hard seltzer **ROSÉ SELTZER** / lone oak / 4% abv 8

hard seltzer **BLACKBERRY SELTZER** / lone oak / 4% abv 8

### 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

## RED

**ALCESTI FRAPPATO '20** / ITALY / one hundred percent frappato; hints of red fruits, pomegranate, black cherry 13 / 51

**BOIS DE LA CROIX BORDEAUX '20** / FRANCE / nose is dominated by black fruit; medium-bodied 13 / 51

**VIÑA JARABA RESERVA BLEND '16** / SPAIN / tempranillo, cabernet, merlot; medium-bodied 13 / 51

**SUMMIT 901 PINOT NOIR '20** / CALIFORNIA / cranberry, anise and cola; ripe raspberry jam and red cherry flavors evolve on the palate; smooth, silky finish 14 / 55

**TRAVERSA TANNAT '19** / URUGUAY / apricot, plums, cherries, hint of spice, dry and full-bodied 13 / 51

**901 SUMMIT CABERNET SAUVIGNON '19** / CALIFORNIA / fresh blackberry, rich currant, cocoa; medium bodied 13 / 51

**HAUT DE BRUN CÔTES DU RHÔNE '19** / FRANCE / red and black fruits, notes of pepper; medium-bodied 13 / 51

**APTUS TEMPRANILLO '19** / SPAIN / cherry and dark berry qualities; hints of violet and vanilla 14 / 55

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

**ACENTOR RIOJA BLEND '19** / SPAIN / tempranillo blend; aromas of cherry, spice, vanilla; medium-bodied 13 / 51

**OMG BLEND '19** / PORTUGAL / bold black fruits with dark tannins; notes of chocolate and spices 13 / 51

**ELIAS MORA TINTA DE TORO '20** / SPAIN / cherry and berry aromas; tannic and taut on the palate 14 / 55

**MCPHERSON WINDBLOWN BLEND '21** / TEXAS / peppery, dark berries, silky tannins, oak 14 / 55

## ROSÉ

**VIÑA OTANO GARNACHA ROSÉ '21** / SPAIN / red strawberry nose with a touch of tangerine 12 / 47

**SOLARCE ROSADO TEMPRANILLO BLEND '20** / SPAIN / bouquet of strawberries, white cherries, orange peel 13 / 51

**INSTANT COTES DE PROVENCE ROSÉ '22** / FRANCE / syrah, grenache and cinsault; citrus and white flowers 13 / 51

**KUMUSHA CINSULT ROSÉ '22** / SOUTH AFRICA / aromas of bright red fruits; subtle floral and dry spice 13 / 51

**MITTELBACH ZWEIFELT ROSÉ '22** / AUSTRIA / zweigelt with hints of watermelon; crisp and dry 13 / 51

**ROSA DE ARROCAL ROSÉ '21** / SPAIN / bright, medium-to-full-bodied, topnote of dried flowers 12 / 47

## SANGRIA

**RED** / red wine, apple, orange, cointreau, brandy 9 / 35

**SPARKLING** / sparkling wine, blueberry, cointreau, brandy, orange juice 9 / 35

**SEASONAL** / ask about our current selection 9 / 35

**\*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