

TO START

Guacamole 14

Fresh avocado, cilantro, white onions, jalapeño, lime, salsa macha, pumpkin seeds.

Porkbelly Chicharron 16

Guacamole, crispy pork rind, salsa macha, tortillas

**** Snapper Ceviche 16**

Snapper fish, Lime, pico de gallo, tostadas, avocado, ajonjoli

Shrimp Cocktail 16

Shrimp, tomato, avocado, red onions, cilantro, cocktail sauce

Sopa de Tortilla 16

Roasted tomato soup, crispy tortilla, avocado, queso fresco, Mexican sour cream, pork rind

Steak Sopes (2) 18

Black beans, corn masa, salsa verde, queso fresco, Mexican sour cream, tomato

Short Rib Flautas 16

Corn tortillas, Chihuahua cheese, salsa verde, Mexican sour cream, tomato

Queso Fundido 16

Thick melted Chihuahua cheese, ribeye or shrimp, pico de gallo, tortillas, corn

Cheese Dip

Small 8, Large 12

Wings 15

Smoked, Lemon Pepper, BBQ, hot or mild with fries

Grilled Chicken Quesadilla 16

with lettuce, sour cream, and tomato.



SALADS

Caesar Salad 15

Toasted romaine lettuce wedge, Parmesan cheese, roasted garlic, jalapeño dressing, vinaigrette, pumpkin seeds. *add chicken 3.99*

Beet Salad 15

Orange wedges, goat cheese, avocado, lime vinaigrette, arugula, pumpkin seeds

SIDES | 5

Veggies

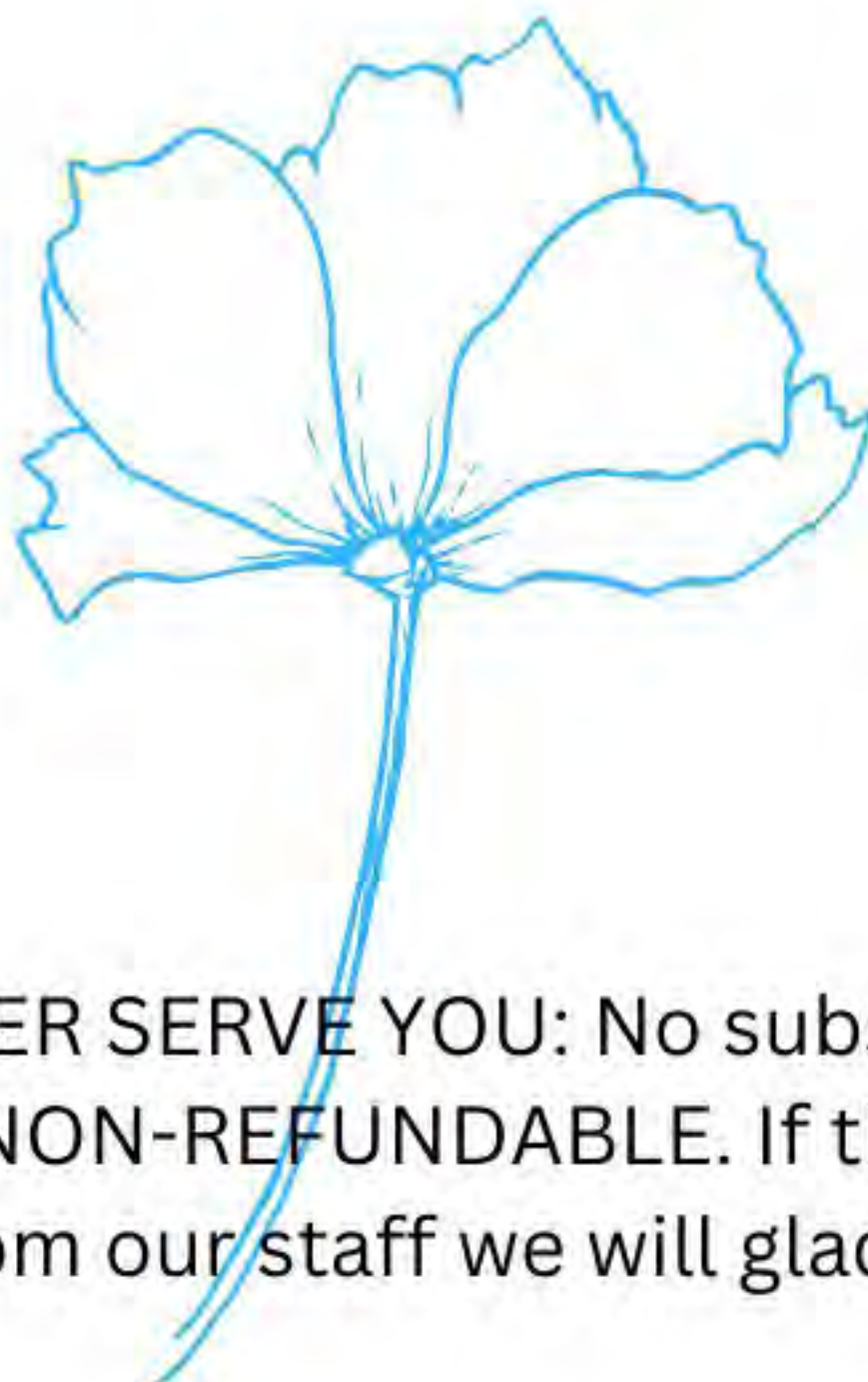
Mashed Potatoes

Rice

Beans

Truffle French Fries

Brussels Sprouts



DESSERT | 12

Carajillo

Churro Cheesecake

Crème Brûlée

Churros with ice cream

Capirotada with ice cream



****TO BETTER SERVE YOU: No substitutions please. RETURNED ITEMS are NON-REFUNDABLE. If there is an error on your order from our staff we will gladly resolve the issue.**

TACOS

Each order contains (2) tacos. Your choice of flour or corn tortillas.

Pork Belly 16

Deep fried pork rind, guacamole, pickled red onions, cilantro, rice and beans

Costra de Fajitas 16

Crispy cheese, bell peppers, onion, arrachera steak, rice and beans

Gobernador 16

Melted cheese and shrimp, salsa gobernador, rice and beans, cabbage, avocado, cheese, red pickled onions, and Mexican sour cream.

Birria 16

Slow cook picanha. Consomé on the side, pickled red onions, cilantro, chihuahua cheese, rice and beans.

Fish 16

Tilapia fish either deep fried or grilled, romaine lettuce, queso fresco, and Caesar dressing, rice and beans

Al Pastor 25

Marinated pork on a spinning top, fully cooked in flame. Onions and cilantro.

FROM THE GRILL

Braised Short Rib 22

Agave Demi sauce, on a bed of mashed potatoes

Birria Entree 22

Slow cooked picanha, consome, arugula, choice of tortillas.

****Skirt Steak Tampiqueña, 8oz 28**

Served with black beans, white rice, sliced poblano peppers

****Wagyu Burger 22**

Wagyu patty, brioche bun, caramelized onion, provolone cheese, tomato, lettuce. Served with truffle French fries.

****Ribeye, 18oz 35**

Brussels sprouts, mashed potatoes

Brocheta Mar y Tierra 28

Shrimp, steak, chicken, onions, poblano peppers, red peppers kabob. Served with rice, beans, and side salad.

****Tomahawk Tequila Flambee, 32 oz 130**

Chipotle butter, mashed potatoes, Brussels sprouts

Botanico Fish 35

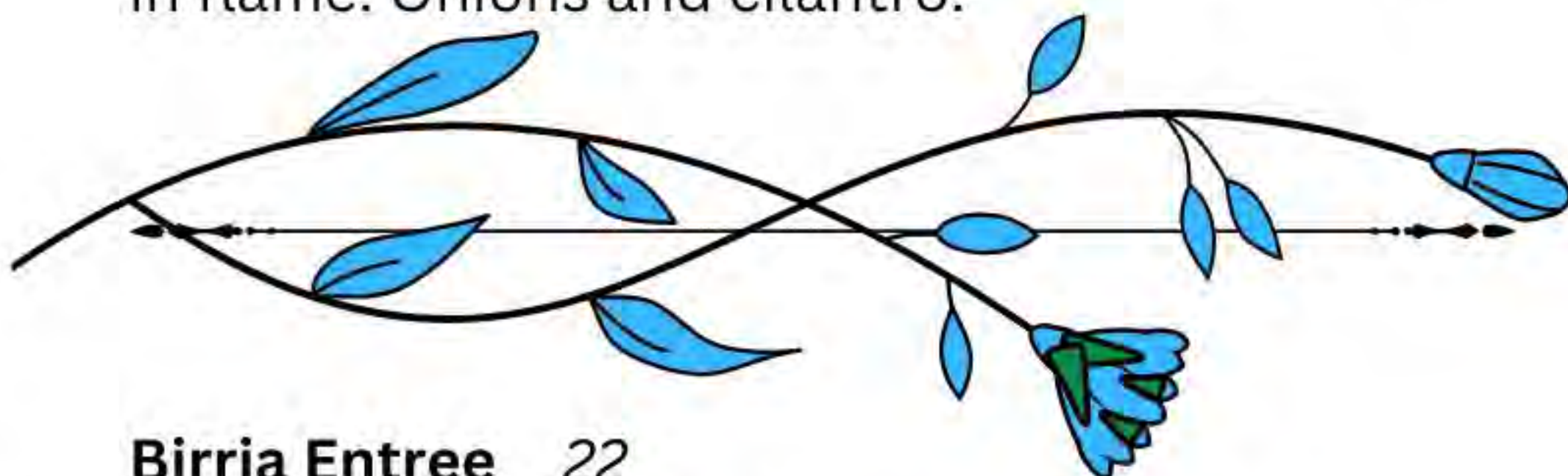
Whole deep fried snapper, rice, macha and tamarind sauce.

Pork Shank 25

Cooked in banana leaf, achiote, rice, mole sauce, pickled red onions

Enchiladas de Pato 18

Corn tortilla, shredded duck, queso fresco, arugula, pickled red onions, rice, mole sauce, avocado.



** NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Alcohol Policy

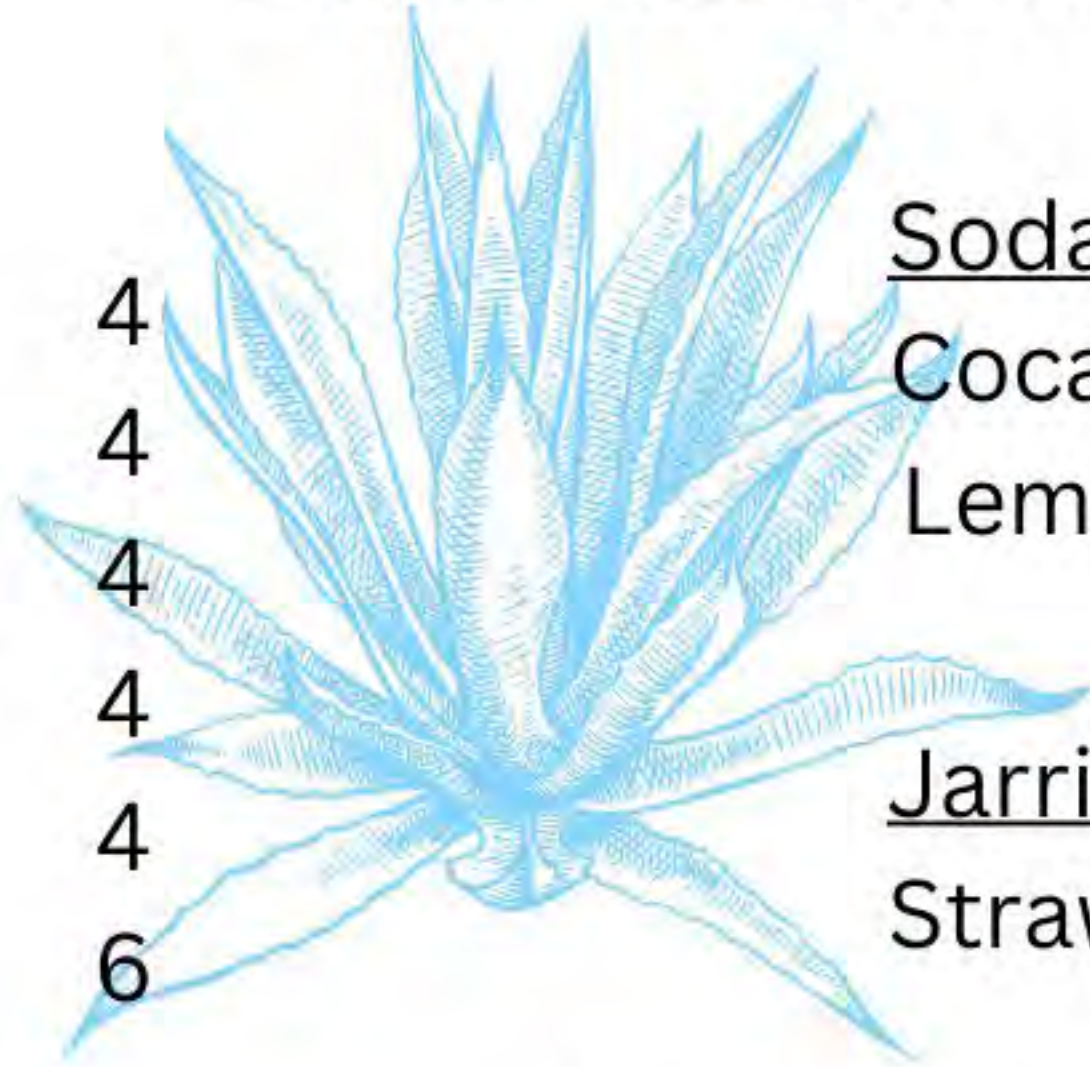
We proudly serve alcoholic beverages to guests aged 21 and over. Valid identification is required for all alcohol purchases. Please drink responsibly.

ALL ALCOHOL SALES ARE FINAL. NO EXCEPTIONS.

NON - ALCOHOLIC

Arnold Palmer
Coffee
Shirley Temple
Sparkling Water
Sweet Tea
Red Bull

4
4
4
4
4
6



Soda | 4

Coca-Cola, Diet Coke, Coke Zero,
Lemonade, Fanta Orange, Sprite

Jarritos | 6

Strawberry, Orange, Grapefruit, Sangria

BEER

ON TAP

16 oz...\$6 /22 oz...\$8 /64 oz...\$18

Budlight
Line Creek Airplane Amber
Line Creek First Crush
Line Creek Newnan Lite
Michelob Ultra
Modelo Especial
Pacifico
XX Amber
Yuengling

BOTTLED | 5

Budlight | Corona Extra | Corona Light
Heineken | Michelob Ultra | Miller Lite
Modelo Especial | Modelo Negra | Pacifico
Victoria | XX Amber | XX Lager | Yuengling

MIXED DRINKS

MARGARITA | 12

On Rocks Only
Skinny
Botanico House*
Triple Berry
Georgia

MARTINI | 12

Dirty Martini
Triple Berry
Cosmopolitan
Lemon Drop
Espresso
Chaitini

MOJITOS | 14

Classic
Dragon Fruit
Cucumber Mint
Strawberry Basil
Triple Berry

MULES | 14

Moscow Mule
Strawberry
Cucumber
Cranberry
Triple Berry

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SIGNATURE COCKTAILS

MAI TAI | 14

A classic rum and orange curaçao cocktail with a creamy and refreshing twist of macadamia orgeat.

EL PICHON | 15

It's not a Paloma so it had to be a pichon. A refreshing and herbal classic with Mezcal and grapefruit juice.

ALMA MIA | 13

Sit back and relax, this easy to drink cocktail is based on fermented plums and tequila, garnished with a citric peel.

***APRICOT SOUR | 14**

This apricot and rye whisky sour is bright and tangy with a frothy sweet and sour explosion of flavors.

BEET THIS | 15

A bold blend of earthy beetroot and smoky mezcal, this drink balances with drops of olive oil.

DIOS MÍO | 14

A rich, indulgent blend of coffee-infused rum and dry curaçao, elevated by the creamy smoothness of pistachio and milk wash.

BOTÁNICO OLD FASHION | 13

A twist on the classic, this cocktail marries the smooth depth of tequila with the subtle sweetness of pear syrup.

***C & S | 15**

A refreshing yet smoky cocktail where earthy mezcal meets cool cucumber and a hint of sweetness from the pineapple syrup.

HORCHATA THIS | 13

A warming blend of smoky Scotch whisky, creamy horchata, and the aromatic depth of allspice dram, this cocktail is a unique fusion of rich flavors.

MAI MAI | 14

This lush and exotic blend of rich aged rum with smooth coconut cream and vibrant guava puree, in addition of allspice dram, adds a warm, spiced complexity balancing the sweetness.

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