

# BOTA NERO

SMALL PLATES • WINE BAR

## brunch menu

weekends 11-2:30

jaime planas, chef

## COCKTAILS

### KIR ROYALE MIMOSA

simonet sparkling wine, raspberry liqueur, splash of elderflower liqueur 7

### CLASSIC MIMOSA

simonet sparkling wine, fresh orange juice 7

### BLOODY MARY

house-prepared, spicy bloody mary mismirnoff vodka, seasonal garnish 8

### RED SANGRIA

red wine, apples, oranges, orange liqueur, brandy 8

### SPARKLING SANGRIA

simonet sparkling wine, blueberries, brandy, orange juice 8

### SEASONAL SANGRIA

we offer a seasonal option to keep things fun 8

### SIMONET SPARKLING WINE

100% blanc de blanc, crisp 6

### PINEAPPLE MARTINI

tito's vodka soaked in fresh pineapple 10

### MAKE IT BOTTOMLESS

unlimited mimosas, bloody marys, sangrias, mahou draft and sparkling wine 15

## BRUNCH SIDES

### PROSCIUTTO AND BACON QUICHE

diced prosciutto, bacon, farm eggs, chives 8

### HOUSE BISCUITS

freshly baked biscuits, butter, local jam 4

### PEE WEE POTATOES

fried baby potatoes, caramelized onion, yellow pepper aioli 7

### BOTANERO BEIGNETS

fried dough, powdered sugar and cinnamon, strawberry compote 7

## EGGS

### PROSCIUTTO EGGS BENEDICT

prosciutto, poached eggs, arugula, toasted english muffin, hollandaise sauce, fresh fruit 12

### SMOKED SALMON EGGS BENEDICT

smoked salmon, arugula, red onion, english muffin, fresh fruit 12

### STEAK AND EGGS

grilled flank steak, red wine sauce, sunny side up egg, seasoned fries 15

### HAM AND BACON OMELET

classic or egg-whites, virginia ham, bacon, arugula, red pepper, caramelized onion, white cheddar, side of fruit 13

### GARDEN OMELET

classic or egg-whites, mushroom, arugula, red pepper, caramelized onion, white cheddar, side of fruit 13

### GOAT CHEESE AND VEGGIE FRITTATA

mushroom, red pepper, yellow squash, arugula, feta crumbles, goat cheese and green olive cream, side of fruit 13

## CLASSICS AND SUCH

### FRENCH VANILLA WAFFLE

house prepared waffle, whipped cream, maple syrup, berries 10

### SHRIMP AND GRITS

seared shrimp, spanish chorizo, white wine, tomato compote, manchego grits, herbs 14

### CHICKEN AND WAFFLE

deep fried chicken thigh, house waffle, sweet fresno pepper butter, rosemary maple syrup 14

### CROQUE-MADAME

sliced virginia ham, melted white cheddar, sunny side up egg, sourdough bread, béchamel sauce 13

### FRIED CHICKEN BISCUIT

crispy deep fried chicken thigh, housemade biscuit, creamy wild mushroom gravy 13

### BOTANERO BURGER

angus beef, grilled bell pepper, iceberg lettuce, grilled onion, white cheddar, roasted mushroom, tomato jam, dijon mustard aioli, fried egg 12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | GF - denotes gluten-free items