Brews & Beverages

featuring California native plants

Atōst
Atōst Spritz, Atōst White Sage, Purple sage, and Sagebrush tonic, Atōst & Desert lavender and Wood mint Tonic

BrewLAB
Botanicale II with Mug wort, Sagebrush, Hummingbird sage

Draughtsmen
Nama Biru with Bay laurel

Figueroa Mountain
Agua Santa Mexican Lager & Point Conception IPA with Desert lavender, Hummingbird sage, & Purple sage

Figure Ate Foods
Elderberry Honey Spritz & Permission Vinegar Herbal Spritz

Firestone Walker
Prickly Pear Saison, Primal Elements Blueberry & Marionberry Sour

High Seas Mead
Lavender Haze with Desert lavender

Island Brewing
Hopliner Hazy IPA & Tropical Lager with Yarrow and Sagebrush

Night Lizard
NLBC's ESBB with Yarrow

Rincon Brewing
Tall Ship Wit with Desert lavender

Single Fin Cider
Pricks in the Sticks with Hummingbird sage, Black sage, & Prickly pear

Teeccino
Redwood Tip-Infused French Roast Herbal Coffee, Miraculous Mushrooms Mocha Herbal Coffee, & Hopbiscus Sparkling Herbal Tea

Third Window Brewing
Belle's Blue Curls Brettanomyces Fermented Saison with Woolly Bluecurls

Topa Topa
Kernza Lager with Redwood tips

Validation Ale
Humble Yarrow Blonde & Mo' Tips IPA with Redwood tips

Santa Barbara Botanic Garden

Bites

featuring California native plants

Bibi Ji
Yellow Dal with Bay laurel & Wood mint

Barbareño
Oak-Smoked Brandt Tri-Tip with Redwood tips

Convivo
Kabocha Squash Tortellini with Black sage

Dutch Garden
Native Juniper Bratwurst

Empty Bowl
'Tom Sum' Green Papaya Salad inspired by native CA Lemonade berry

Finch & Fork
Confit Duck with Redwood tips and Black sage

Little Dom's
Smoked Albacore Pastrami Crostini with Redwood tips and Black sage

The Sando Truck
Emi's Potato Salad with Wood mint

Los Agaves
Robata Tacos & Mojito Mocktail with Sagebrush, Yarrow, White sage, Desert lavender, Hummingbird sage and Purple sage

Taqueria la Unica
Tacos Al Pastor with Sagebrush, Yarrow, White sage, Desert lavender, Hummingbird sage and Purple sage

Validation Ale
Beer Bangers with White sage and Hummingbird sage served with Garden Mash with Bay laurel

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