

BOTTEGA

wine & beverage list

November 2022

Libations

Jerez Martini

Bombay gin, Lustau fino sherry, Cocchi extra dry vermouth 14

Fig Julep

Bulleit bourbon, fig preserves, tawny port 12

Negroni Sbagliato

Cappelletti, Miró Vermut rojo, prosecco 12

Wild Grape Sgroppino

vodka, muscadine sorbet, prosecco 14

The Highland Park

Rittenhouse rye, Cocchi Dopo Teatro, Montenegro, Luxardo cherry 12

Jungle Bird

Cruzan rum, Plantation OFTD, Select Aperitivo, pineapple 14

Newton's Nip

apple brandy, Cointreau, orange bitters 12

Gypsy Eyes

Bombay gin, grapefruit, Green Chartreuse 12

Wines by the Glass

Bubbly

- Vino Frizzante 'Prosecco' *Bisson* '21 Veneto 10
AT Roca Brut Rosat Reserva '19 Penedés 14
Champagne *Laurent Perrier* "La Cuvée" Brut NV Tours-sur-Marne 23

White

- "Frank's White Blend" *Clendenen Family Vineyards* '18 Santa Maria Valley 12.50
Txakolina Ameztoi '21 Spain 12
Soave Classico Pieropan '20 Veneto 12
Ribolla Gialla Jermann "Vinnæ" '20 Venezia Giulia 16
Pouilly Fumé S. Dagueneau "Les Pentes" '20 Loire 16
Chablis Domaine Gueguen '20 Burgundy 13.50

Rosé & Chilled Reds

- La Spinetta* "Il Rosé di Casanova" '21 Tuscany 12
Freisa d'Asti La Miraja '21 Piedmont 12

Red

- "Frank's Pinot Noir" *Clendenen Family Vineyards* '19 Santa Maria Valley 14.50
Newfound "Gravels Red" '19 California 16
Garnatxa Joan d'Anguera "Finca l'Argata" '18 Spain 16
Chianti Classico Fèlsina "Berardenga" '19 Tuscany 14.50
Barbaresco De Forville '18 Piedmont 20
Barbera d'Alba Luigi Oddero '18 Piedmont 15
Zinfandel Grenn & Red "Chiles Canyon Vineyards" '18 Napa 13

Beer

Draft

Plank Heller Weizenbock 10

Einbecker Pilsner 8

Cahaba Brewing Co. Oktoberfest 9

Avondale Spring Street Saison 8

Ferus IPA 9

Bottles & Cans

Westbrook One Claw 7

Avondale Mosey 5.50

Ghost Train Kaleidoscope Sour 7

Plank Dunkler Weizenbock 12

Founders Breakfast Stout 8

Stella Artois 7

Peroni 5.25

Einbecker N/A 6

Athletic Brewing Co. Upside Down Golden Ale 5.50

Sips

Harvest Roots Kombucha 7.50 (draft)

Mountain Valley sparkling water 6/bottle

Orangina 3.50

“Dog Juice” 6

Bottega lemonade 5.50

Star Chai’ld 7

Vermouth & Amaro

Cocchi: Americano Bianco, Americano Rosa, or Vermouth di Torino 6

Dolin: Dry, Blanc, or Rouge 6

Lillet: Blanc, Rosé, or Rouge 8

Cappelletti Amaro Pasubio 6

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 6

Montenegro 10

Fernet-Luxardo 10

Averna 9

After Dinner

Graham's 10 year tawny 12

Graham's 20 year tawny 20

Graham's 6 grape ruby 10

Quinta do Infantado tawny 10

Moscato d'Asti *Saracco* 6

Muscat de Beaugues-de-Venise *Domaine de Durban '19* 8

Henriques & Henriques Rainwater Madeira 8

Bubbly

Prosecco di Valdobbiadene *Col Vettoraz* '20 Veneto \$45

Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia \$45

Champagne *Chartogne-Taillet* "Saint-Thierry" Extra Brut 2016 \$200

Champagne *Vouette & Sorbée* "Blanc d'Argile" Brut NV \$185

Champagne *Vilmart & Cie* "Grand Cellier" Brut NV 1er Cru \$200

Champagne *Vilmart & Cie* "Cuvée Rubis" Brut Rosé NV 1er Cru \$200

Champagne *Jacques Selosse* "Initial" Grand Cru MV \$450

Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru \$150

Champagne *Pierre Péters* "Les Chetillons" Brut Blanc de Blancs '14 Grand Cru \$650 (**magnum**)

Champagne *Billecart-Salmon* Brut Rosé NV \$210

Champagne *Laurent-Perrier* Brut MV \$95

Champagne *Laurent-Perrier* Brut Rosé MV \$135

Champagne *Louis Roederer* Brut MV \$120

Champagne *Delamotte* Brut Blanc de Blancs NV \$85 (**half bottle**)

Champagne *Ruinart* Brut Blanc de Blancs MV \$110 (**half bottle**)

Champagne *Krug* "Grande Cuvée" Brut MV \$185 (**half bottle**)

Still Rosé

Triènnès, Provence '20 \$36

La Spinetta "Il Rosé di Casanova", Tuscany '21 \$48

Matthiasson, California '21 \$75

White Wines

Italy

- Pinot Grigio *Jermann*, Venezia Giulia '20 \$50
- Pinot Bianco *Colterenzio* "Cora", Alto Adige '20 \$36
- Kerner *Abbazia di Novacella*, Alto Adige '19 \$40
- Roero Arneis *Vietti*, Piedmont '19 \$48
- Roero Arneis *Bruno Giacosa*, Piedmont '20 \$65
- Vermentino *Bisson* "Vignerta", Liguria '20 \$65
- Bisson* "Marea", Liguria '20 \$75
- Soave Classico *Pieropan*, Veneto '20 \$48
- Ribolla Gialla *Jermann* "Vinnæ", Venezia Giulia '20 \$65
- Malvasia *Edi Kante*, Venezia Giulia '18 \$90
- Falanghina *Feudi di San Gregorio*, Campania '18 \$42
- Greco di Tufo *Feudi di San Gregorio*, Campania '18 \$48
- Pecorino *Ronchi*, Abruzzo '19 \$40
- Catarratto *Cottanera* "Barbazzale", Sicily '19 \$40
- COS* "Pithos Bianco", Sicily '20 \$85

Austria/Switzerland

- Grüner Veltliner *Nigl* “Freiheit”, Kremstal '19 \$48
- Grüner Veltliner *Schloss Gobelsburg* “Steinsetz”, Kamptal '19 \$68
- Riesling *Schloss Gobelsburg*, Kamptal '20 \$44
- Riesling *Bründlmayer* “Terrassen”, Kamptal '19 \$60
- Riesling *Hirsch* “Gaisberg” Reserve, Kamptal '13 \$115
- Riesling *FX Pichler* “Loibner Burgstall” Federspiel, Wachau '11 \$90
- Riesling *Rudi Pichler* Federspiel, Wachau '16 \$75
- Chasselas *Schenk* “L'Alpage”, Valais '20 \$54
- Païen *Claudy Clavien* “Larmes du Terroir”, Valais '16 \$95

Spain/Portugal

- Albariño *Pazo Señorans*, Rias Baixas '19 \$54
- Can Feixes* “Blanc Seleccio”, Penedès '19 \$38
- Can Ràfols dels Caus* “Terraprima”, Penedès '15 \$38
- Txakolina *Ameztoi*, Basque '21 \$48
- Casa Ferreirinha* “Planalta”, Douro '18 \$36

United States

“Frank’s White Blend” *Clendenen Family Vineyards*, SMV ’18 \$50

Chardonnay/Pinot Blanc *Cameron “Clos Electrique”*, Dundee Hills ’16 \$155

Sauvignon Blanc *Spottswoode*, Sonoma/Napa ’19 \$99

Chardonnay

Au Bon Climat, Santa Barbara ’20 \$48

Sandhi, Central Coast ’20 \$50

Chateau Montelena, Napa Valley ’18 \$110

Mayacamas, Mt. Veeder ’20 \$110

LIOCO, Sonoma Coast ’19 \$50

Rivers-Marie, Sonoma Coast ’19 \$90

Hirsch, Sonoma Coast ’19 \$150

Peay, Sonoma Coast ’16 \$95

Peay “Estate”, Sonoma Coast ’14 \$135

Failla “Platt Vineyard”, Sonoma Coast ’17 \$125

The Eyrie Vineyards “Estate”, Dundee Hills ’19 \$65

Evening Land “La Source”, Eola-Amity Hills ’17 \$150

France

Pouilly-Fumé *Dezat*, Loire '18 \$56

Sancerre *Claude Riffault* “Les Chasseignes”, Loire '18 \$85

Sancerre *Vacheron*, Loire '19 \$110

Sancerre *P. Cotat* “La Grande Côte”, Loire '18 \$150

Châteauneuf-du-Pape blanc *Vieux Télégraphe*, Rhône '20 \$140

Riesling *Domaine Weinbach* “Schlossberg” Grand Cru, Alsace '07 \$400 (3L)

Bourgogne *Domaine Jean-Marc Brocard* “Kimmeridgian”, Burgundy '20 \$40

Bourgogne Aligote *Colin-Morey*, Burgundy '20 \$100

Chablis *Louis Michel* “Mont Mains”, 1er Cru, Burgundy '17 \$50 (half bottle)

Chablis *Dauvissat* “Les Clos”, Grand Cru, Burgundy '15 \$315

Chablis *Dauvissat* “Séchet”, 1er Cru, Burgundy '18 \$210

Chablis *Raveneau* “Mont Mains”, 1er Cru, Burgundy '18 \$495

Meursault *Domaine Roulot* “Vireuils”, Burgundy '18 \$475

Meursault *Matrot*, Burgundy '16 \$80 (half bottle)

Chassagne-Montrachet *Vincent & Sophie Morey*, Burgundy '14 \$150

Puligny-Montrachet *Carillon*, Burgundy '19 \$195

Rully *Jean-Philippe Fichet*, Burgundy '19 \$90

Red Wines

Italy

Piedmont/Emilia-Romagna

Barbera d'Asti <i>Vietti "Tre Vigne"</i> '19	\$42
Barbera d'Alba <i>Vajra</i> '19	\$50
Barbera d'Alba <i>Luigi Oddero</i> '18	\$60
Dolcetto d'Dogliani <i>Einaudi</i> '19	\$48
Dolcetto Diano d'Alba <i>Il Palazzotto</i> '19	\$40
Nebbiolo d'Alba <i>Scarpa "Bric du Nota"</i> '17	\$70
Langhe Nebbiolo Aldo <i>Conterno "Il Favot"</i> '15	\$150
Langhe Nebbiolo <i>Vietti "Perbacco"</i> '18	\$56
Langhe Nebbiolo <i>De Forville</i> '18	\$48
Langhe Rosso <i>Luigi Giordano</i> '20	\$45
Barbaresco Bruno <i>Giacosa "Asili"</i> '08	\$395
Barbaresco <i>Cantina del Pino "Ovello"</i> '14	\$120
Barbaresco <i>De Forville</i> , '18	\$80
Barbaresco <i>Luigi Giordano "Asili"</i> '18	\$120
Barbaresco <i>Produttori del Barbaresco</i> '17	\$98
Barbaresco <i>Produttori del Barbaresco "Pora"</i> '14	\$135
Barbaresco <i>Produttori del Barbaresco "Asili"</i> '14	\$150
Barolo A. <i>Conterno "Cicala"</i> '12	\$350
Barolo A. <i>Conterno "Bussia"</i> '14	\$190

Piedmont/Emilia-Romagna (continued)

Barolo *Vietti* “Ravera” ’13 \$350

Barolo *Giuseppe Mascarello* “Monprivato” ’12 \$395

Barolo *Bartolo Mascarello* ’15 \$325

Barolo *Brovia* ’16 \$145

Veneto/Alto Adige/Lombardy

Lagrein *Colterenzio* ’18 \$35

Valpolicella Ripasso *Tenuta Sant’ Antonio* “Monti Garbi” ’18 \$44

Alanera Rosso Veronese *Zenato* ’18 \$38

Amarone *Zenato* ’16 \$150

Rosso di Valtellina *Barbacán* ’19 \$75

Tuscany

IGT Rosso di Toscana *Monteverdine* “Pian del Ciampolo” ’15 \$75

IGT Rosso di Toscana *Marchesi Antinori* “Solaia” ’11 \$495

IGT Rosso di Toscana *Marchesi Antinori* “Tignanello” ’16 \$275

IGT Rosso di Toscana *Fèlsina* “Fontalloro” ’17 \$140

Chianti Classico *Volpaia* ’19 \$45

Chianti Classico *Badia a Coltibuono* “Riserva” ’16 \$78

Chianti Classico Riserva *Fèlsina* “Rancia” ’17 \$140

Bolgheri *Tenuta dell’Ornellaia* ’14 \$625

Tuscany (continued)

Rosso di Montalcino *Caparzo* '19 \$48

Brunello di Montalcino *Caparzo* '17 \$95

Brunello di Montalcino *Casanova di Neri* '16 \$150

Brunello di Montalcino *Fuligni* '15 \$240

Central and Southern Italy

Montefalco Rosso *Fongoli*, Umbria '19 \$50

Montefalco Rosso *Paolo Bea* "Pagliaro", Umbria '11 \$200

Cerasuolo di Vittoria Classico *COS*, Sicily '17 \$68

Spain

Garnacha "Granito del Cadalso", Vinos de Madrid '17 \$40

Garnatxa *Joan d'Anguera* "Finca l'Argatà", Montsant '16 \$75

Olivier Rivière "Gabaxo", Rioja '18 \$64

Trousseau *Fedellos do Couto* "Bastarda", Galicia '16 \$90

Mencia *Ultreia* "Saint Jacques", Bierzo '18 \$59

France

Bordeaux

Château Cheval Brun, Saint-Émilion Grand Cru '16 \$75

Le Pauillac de Haut-Bages Libéral, Pauillac '15 \$99

Burgundy/Beaujolais

- Bourgogne *Remoissenet* '16 \$75
- Gevrey-Chambertin *La Combe Grisard* '17 \$160
- Morey-Saint-Denis *Raphet* '17 \$160
- Vosne-Romanée *Bruno Clavelier* “Aux Brûlées”, 1er Cru '12 \$435
- Vosne-Romanée *Arlaud* '16 \$240
- Pernand-Vergelesses *Chandon de Briailles* “Île des Vergelesses”, 1er Cru '19 \$225
- Givry *Sarrazin* “Sous La Roche” '20 \$90
- Morgon *Guy Breton* “Vieilles Vignes” '20 \$90
- Morgon *Lapierre* '18 \$75

Rhône/Provence

- Cornas *Allemand* “Chaillot” '14 \$300
- Cornas *Allemand* “Reynard” '14 \$335
- Côtes-du-Rhône *J.L. Chave* '19 \$45
- Gigondas *Domaine Saint-Damien* '19 \$75
- Gigondas *Château de Saint Cosme* '19 \$120
- Châteauneuf-du-Pape *Domaine Grand Veneur* “Le Miocène” '18 \$120
- Châteauneuf-du-Pape *Vieux Télégraphe* “La Crau” '19 \$170
- Châteauneuf-du-Pape *Clos des Papes* '16 \$300
- Vacqueyras *Domaine de la Charbonnière* '17 \$65
- Bandol *Restanques de Pibarnon* '17 \$90

United States

Pinot Noir

Clendenen Family Vintners “Frank’s Pinot Noir”, SMV ’19 \$58

Au Bon Climat “La Bauge Au-Dessus”, SMV ’17 \$80

Domaine de la Côte “Bloom’s Field”, Santa Rita Hills ’16 \$160

Hirsch “San Andreas”, Sonoma Coast ’18 \$140

LIOCO “Laguna”, Sonoma Coast ’18 \$80

Calera “Jensen Vineyard”, Mt. Harlan ’13 \$185

Littorai “Savoy Vineyard”, Anderson Valley ’17 \$185

Domaine Serene “Evenstad Reserve”, Willamette Valley ’18 \$152

Cabernet Sauvignon and Blends

Hall, Napa Valley ’18 \$74

Honig, Napa Valley ’18 \$52 (**half bottle**)

Honig, Napa Valley ’18 \$90

Harlan Estate, Napa Valley ’12 \$2,100

Opus One, Napa Valley ’15 \$750

Matthiasson, Napa Valley ’17 \$130

Joseph Phelps Vineyards, Napa Valley ’18 \$165

Chateau Montelena, Napa Valley ’18 \$350 (**magnum**)

Cliff Lede, Stags Leap District ’18 \$160

Shafer “Hillside Select”, Stags Leap District ’14 \$690

Trig Point “Diamond Dust Vineyard”, Alexander Valley ’19 \$58

Cabernet Sauvignon and Blends (continued)

Domaine Eden, Santa Cruz Mountains '17 \$80

Ridge "Monte Bello", Santa Cruz Mountains '17 \$450

Ridge "Estate", Santa Cruz Mountains '18 \$130

And there's more...

Syrah Presqu'ile, Santa Maria Valley '17 \$75

Syrah Peay "La Bruma", Sonoma Coast '13 \$115

Newfound "Gravels Red", California '19 \$64

Zinfandel Ridge "Three Valleys", Sonoma County '19 \$68

Zinfandel Green & Red "Chiles Canyon Vineyards" '18 \$52