

BOTTEGA

CAFÉ BAR MENU

wines by the glass

Bubbly

- Prosecco *Adami* “Bosco di Gica” MV Valdobbiadene 10
Champagne *Gaston Chiquet* “Tradition” Brut 1er Cru MV Dizy 23
Riesling N/A *Leitz* “Eins-Zwei-Zero” NV Rheingau 12

Whites

- “Frank’s White Blend” *Clendenen Family Vineyards* ’18 Santa Maria Valley 12.50
Pinot Bianco *Colterenzio* “Cora” ’21 Alto Adige 10
Ribolla Gialla *Puiatti* ’21 Venezia-Giulia 14
Albariño *Pazo Señorans* ’20 Spain 15
Sancerre *Domaine Paul Cherrier* ’21 Loire 19
Chablis *Domaine Gueguen* ’21 Burgundy 13.50

Rosé & Orange

- Feudi di San Gregorio* “Ros’ Aura” ’20 Campania 9
Macabeu Orange *Costador* “Metamorphika” ’21 Catalunya 19

Reds

- “Frank’s Pinot Noir” *Clendenen Family Vineyards* ’19 Santa Maria Valley 14.50
Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19
Toscana Rosso *Ciacci Piccolomini d’Aragona* ’20 Tuscany 10
Dolcetto d’Alba *Ada Nada* “Autinot” ’20 Piedmont 14
Colombera & Garella “Coste della Sesia” ’20 Piedmont 15
Cabernet Sauvignon *Buehler Vineyards* ’19 Napa 16

Tuesday-Thursday, 2-6pm:

Demarie “Luigi” Arneis Pet Nat + asparagus pizza
\$50

Every Day at the bar:

half pizza + local draft beer \$15



aperitivo

La Silvia
l'aperitivo nonino,
fino sherry, lemon 12

Catalan Happy Hour
timbal vermouht rojo,
gin, lemon 12

libations

Family Feud
bourbon, rum, aperol,
cinnamon, orange 14

Sting Like a Bee
tres generaciones añejo,
honey, ancho reyes chile liqueur 12

Negroni Fragola
gin, lustau vermut blanco,
strawberry-infused campari 14

The Highland Park
rye, cocchi dopo teatro,
montenegro, luxardo cherry 12

Bark at the Moon (n/a)
seedlip spice 94, pineapple,
cinnamon, lime 12

Paradise Farm Mule
gin, green tea, fennel,
mint, ginger beer 12

sips (n/a)

Harvest Roots Kombucha 7.50
Mountain Valley sparkling 6/bottle
Orangina 3.50
Grapefruit Fizz 5
Star Chai'd 7
Bottega Lemonade 5.50
St. Agrestis Phony Negroni 10

beer

Draft
Plank Heller Weizenbock 10
Reissdorf Kolsch 12
Cahaba Blonde 8
Good People Muchacho 9
Ferus IPA 9
Avondale Spring Street Saison 8
ask your server for our full selection

vermouth & amaro

Vermouth
Lustau Vermut Blanc 7
Cocchi Dopo Teatro 7
Carpano Antica 7
Cocchi Vermouth di Torino 7
Dolin (dry, blanc, rouge) 8.50

Amaro
Cappelletti Amaro Pasubio 6
Cynar 8
Amaro Alta Verde 8
Averna 9
Montenegro 10
Fernet Branca 10

after dinner

Moscato d'Asti Vietti '21 6
Graham's 6 grapes ruby 10
Niepoort 2017 LBV 8
Graham's 10 year tawny 12
Henriques & Henriques Rainwater Madeira 8