

BOTTEGA

wine & beverage list

september 2023

Aperitivo

Catalan Happy Hour

Timbal vermut rojo, gin, lemon 12

Douro Spritz

Niepoort white port, grapefruit, tonic 12

Libations

Bottega Mai Tai

Plantation 5 year dark rum, pecan orgeat, lime, dry curaçao 12

New Friend

Plymouth gin, Aperitivo Mazzura, St. Germaine, fino sherry 12

Frutteto

Daron Calvados, Amaro Nonino, honeycrisp, lemon 16

Sting like a Bee

Tres Generaciones añejo, honey, Ancho Reyes chile liqueur 12

The Highland Park

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

Gloria

Plymouth gin, Cocchi extra dry, dry curaçao, campari 12

French 86 (N/A)

Seedlip Spice, lemon, honey, tonic 12

Wines by the Glass

Bubbly

Prosecco *Adami* “Bosco di Gica” MV Valdobbiadene 10
Champagne *Gaston Chiquet* “Tradition” Brut 1er Cru MV Dizy 23

White

Chardonnay *Au Bon Climat* ’22 Santa Barbara 14
Riesling *Josef Fischer* “Rossatz” ’21 Wachau 14
Erbaluce di Caluso *Bruno Giacometto* ’22 Piedmont 12.50
Pigato *Azienda Agricola Durin* ’22 Riviera Ligure di Ponente 14
Menetou-Salon *Domaine Minchin* “Morogues” ’21 Loire 14
Chablis *Domaine Gueguen* ’21 Burgundy 13.50

Rosé & Orange

Triènnès ’22 Provence 10
Macabeu Orange *Costador* “Metamorphika” ’21 Catalunya 19

Red

Pinot Noir *Au Bon Climat* ’21 Santa Barbara County 14.50
Chiroubles *Domaine de la Grosse Pierre* ’20 Beaujolais 14
Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19
Toscana Rosso *Ciaci Piccolomini d’Aragona* ’21 Tuscany 10
Vino Rosso *La Stoppa* “Trebbiolo” ’21 Emilia-Romagna 15
Cabernet Sauvignon *Buehler* ’19 Napa Valley 16

Beer

Draft

BRLO Happy Pils 12
Reissdorf Kölsch 10
Good People Muchacho 9
Cahaba Oktoberfest 9
Sierra Nevada Pale Ale 8
Bell's "Two Hearted" IPA 9

Bottles & Cans

Westbrook One Claw 7
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. N/A 5.50

Sips

Harvest Roots Kombucha 7.50
Mountain Valley sparkling water 6/bottle
"Dog Juice" 6
Bottega lemonade 5.50
Star Chai'ld 7
St. Agrestis Phony Negroni 10
Baladin soda: Cedrata or Ginger 7

Vermouth & Amaro

Cocchi: Americano Bianco, Americano Rosa, or Vermouth di Torino 8

Dolin: Dry, Blanc, or Rouge 8

Lillet: Blanc, Rosé, or Rouge 8

Cappelletti Amaro Pasubio 8

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 8

Montenegro 10

Fernet-Luxardo 10

Averna 9

After Dinner

Graham's 10 year tawny port 12

Graham's 20 year tawny port 20

Warre's "Warrior" ruby port 10

Moscato d'Asti *Vietti* '21 6

Sauternes *Château d'Yquem* '08 \$750 (**half bottle**)

Henriques & Henriques Rainwater Madeira 8

Bubbly

Prosecco di Valdobbiadene *Col Vettoraz* '21 Veneto \$45

Pet Nat *Kobal* "Bajta" Rosé '22 Slovenia \$45

AT Roca Brut Rosat Reserva '19 Penedes \$60

Champagne *Gaston Chiquet* "Tradition" Brut MV 1er Cru \$100

Champagne *Gaston Chiquet* "Spécial Club" Brut 2014 \$195

Champagne *Goutorbe* "Spécial Club" Brut 2008 Grand Cru \$250

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

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

Champagne *Pierre Péters* "Les Chetillons" Brut Blanc de Blancs 14 Grand Cru \$350

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

Champagne *A. Margaine* Brut Rosé NV \$145

Champagne *H. Billiot* Brut Rosé NV Grand Cru \$150

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

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

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

Champagne *Krug* "Grande Cuvée" Brut NV \$295 (**half bottle**)

Still Rosé

Triènnès, Provence '21 \$40

Bandol *Domaine La Bastide Blanche*, Provence '22 \$48

Sancerre *Vacheron*, Loire '22 \$115

Matthiasson, California '21 \$75

White Wines

Italy

- Pinot Grigio *Jermann*, Venezia Giulia '21 \$50
- Ribolla Gialla *Puiatti*, Venezia Giulia '21 \$56
- Pinot Bianco *Colterenzio* "Cora", Alto Adige '21 \$36
- Kerner *Abbazia di Novacella*, Alto Adige '22 \$40
- Erbaluce di Caluso *Bruno Giacometto*, Piedmont '21 \$50
- Roero Arneis *Bruno Giacosa*, Piedmont '21 \$65
- Roero Arneis *Brovia*, Piedmont '21 \$75
- Vermentino *Bisson* "Vignerta", Liguria '21 \$65
- Bisson* "Marea", Liguria '20 \$75
- Soave Classico *Pieropan*, Veneto '21 \$48
- Malvasia *Edi Kante*, Venezia Giulia '18 \$90
- Falanghina *Feudi di San Gregorio*, Campania '21 \$42
- Greco di Tufo *Feudi di San Gregorio*, Campania '21 \$48
- Fiano di Avellino *Rocca del Principe*, Campania '20 \$50
- Catarratto *Cottanera* "Barbazzale", Sicily '20 \$40
- COS* "Pithos Bianco", Sicily '20 \$85 (**skin contact**)

Austria/Switzerland

- Grüner Veltliner *Nigl* “Freiheit”, Kremstal ’21 \$48
- Grüner Veltliner *Schloss Gobelsburg* “Steinsetz”, Kamptal ’21 \$68
- Riesling *Schloss Gobelsburg*, Kamptal ’21 \$44
- Riesling *Bründlmayer* “Terrassen”, Kamptal ’19 \$60
- Riesling *Rudi Pichler* Federspiel, Wachau ’16 \$75
- Chasselas *Schenk* “L’Alpage”, Valais ’21 \$54
- Chasselas *Domaine La Colombe* “Petit Clos”, Vaud ’16 \$80
- Païen *Claudy Clavien* “Larmes du Terroir”, Valais ’16 \$95

Spain/Portugal

- Albariño *Pazo Señorans*, Rías Baixas ’22 \$60
- Can Ràfols dels Caus* “Terraprima”, Penedès ’15 \$38
- Txakolina *Ameztoi*, Basque ’21 \$48
- Casa Ferreirinha* “Planalta”, Douro ’18 \$36
- Macabeu Orange *Costador* “Metamorphika”, Catalunya ’21 \$76 (**skin contact**)

United States

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

Pinot Gris *Antiquum Farm* “Daisy”, Willamette Valley ’21 \$75

Sauvignon Blanc *Honig* “Reserve”, Napa Valley ’17 \$65

Chardonnay

Au Bon Climat, Santa Barbara ’21 \$56

Sandhi, Santa Rita Hills ’21 \$70

Brewer Clifton, Santa Rita Hills ’17 \$75

Chateau Montelena, Napa Valley ’18 \$110

Hyde de Villaine “Hyde Vineyard”, Carneros ’12 \$140

Mayacamas, Mt. Veeder ’20 \$110

LIOCO, Sonoma Coast ’21 \$50

Rivers-Marie, Sonoma Coast ’16 \$90

Hirsch, Sonoma Coast ’19 \$150

Peay, Sonoma Coast ’17 \$95

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

J.C. Somers “Corrine Vineyard”, Chehalem Mountains ’19 \$90

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

France

Pouilly-Fumé *Dagueneau* “Les Pentes”, Loire ’21 \$60

Sancerre *Lucien Crochet*, Loire ’22 \$80

Savennières *Domaine des Baumard*, Loire ’18 \$90

Châteauneuf-du-Pape blanc *Vieux Télégraphe*, Rhône ’21 \$190

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

Bourgogne *René Lequin-Colin* “Retour Aux Racines”, Burgundy ’20 \$90

Bourgogne Aligoté *Hubert Lignier*, Burgundy ’17 \$75

Chablis *Domaine Gueguen*, Burgundy ’21 \$55

Chablis *Jean-Paul & Benoit Droin*, Burgundy ’21 \$90

Chablis *William Fevre* “Montée de Tonnerre”, 1er Cru, Burgundy ’16 \$150

Chablis *Dauvissat*, Burgundy ’17 \$195

Chablis *Dauvissat* “La Forest”, 1er Cru, Burgundy ’17 \$275

Chablis *Raveneau* “Blanchot”, Grand Cru, Burgundy ’15 \$750

Chablis *Raveneau* “Clos”, Grand Cru, Burgundy ’09 \$900

France (continued)

Meursault *Jean-Philippe Fichet*, Burgundy '15 \$150

Meursault *Bouchard* “Genevrières”, 1er Cru, Burgundy '15 \$295

Meursault *Domaine François et Antoine Jobard* “Poruzots”, 1er Cru, Burgundy '06 \$360

Meursault *François Mikulski* “Poruzots”, 1er Cru, Burgundy '14 \$325

Chassagne-Montrachet *Pierre-Yves Colin-Morey* “Abbaye de Morgeot”, 1er Cru, Burgundy '14 \$275

Puligny-Montrachet *Remoissenet*, Burgundy '16 \$225

Puligny-Montrachet *Etienne Sauzet* “Les Perrières”, Burgundy '17 \$400

Santenay *Pierre-Yves Colin-Morey* “Comme Dessus”, Burgundy '19 \$180

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

Saint-Véran *Thevenet & Fils*, Burgundy '21 \$56

Red Wines

Italy

Piedmont/Emilia-Romagna

Barbera d'Asti <i>Vietti "Tre Vigne"</i> '19	\$42
Barbera d'Alba <i>Vajra</i> '21	\$50
Barbera d'Alba <i>Luigi Oddero</i> '19	\$60
Barbera d'Alba <i>Bruno Giacosa</i> '20	\$85
Dolcetto d'Dogliani <i>Einaudi</i> '20	\$48
Dolcetto Diano d'Alba <i>Il Palazzotto</i> '19	\$40
Dolcetto d'Alba <i>Ada Nada "Autinot"</i> '20	\$60
Langhe Nebbiolo Aldo <i>Conterno "Il Favot"</i> '15	\$150
Langhe Nebbiolo <i>Vietti "Perbacco"</i> '19	\$56
Langhe Nebbiolo <i>De Forville</i> '21	\$48
Langhe Nebbiolo <i>Renato Ratti "Ochetti"</i> '21	\$50
Barbaresco <i>Bruno Giacosa "Asili"</i> '08	\$395
Barbaresco <i>Cantina del Pino "Albesani"</i> '14	\$120
Barbaresco <i>De Forville</i> , '19	\$80
Barbaresco <i>Luigi Giordano "Asili"</i> '18	\$120
Barbaresco <i>Produttori del Barbaresco</i> '18	\$98
Barbaresco <i>Produttori del Barbaresco "Rabaja"</i> '17	\$175
Barolo A. <i>Conterno "Cicala"</i> '12	\$350
Barolo A. <i>Conterno "Bussia"</i> '15	\$210
Barolo <i>Vietti "Ravera"</i> '13	\$350
Barolo <i>Giuseppe Mascarello "Monprivato"</i> '14	\$395

Piedmont/Emilia-Romagna (continued)

Barolo *Bartolo Mascarello* '17 \$350

Barolo *Brovia* '18 \$145

Barolo *Brovia* "Villero" '16 \$245

Veneto/Alto Adige/Lombardy

Lagrein *Colterenzio* '18 \$35

Valpolicella Ripasso *Tenuta Sant' Antonio* "Monti Garbi" '18 \$44

Alanera Rosso Veronese *Zenato* '19 \$38

Amarone *Zenato* '17 \$150

Rosso di Valtellina *Barbacán* '19 \$75

Tuscany

IGT Rosso di Toscana *Marchesi Antinori* "Solaia" '11 \$495

IGT Rosso di Toscana *Fèlsina* "Fontalloro" '17 \$140

Chianti Classico *Fèlsina* "Berardenga" '20 \$55

Chianti Classico *Castello di Ama* "Ama" '15 \$150 (**magnum**)

Chianti Classico Riserva *Badia a Coltibuono* '16 \$78

Chianti Classico Riserva *Fèlsina* "Rancia" '17 \$140

Rosso di Montalcino *Caparzo* '21 \$48

Brunello di Montalcino *Ciacci Piccolomini d'Aragona* '14 \$160

Brunello di Montalcino *Caparzo* '18 \$95

Brunello di Montalcino *Casanova di Neri* '18 \$175

Brunello di Montalcino *Fuligni* '15 \$240

Central and Southern Italy

Montefalco Rosso *Paolo Bea* “San Valentino”, Umbria ’17 \$150

Montefalco Rosso *Paolo Bea* “Pagliaro”, Umbria ’11 \$200

Cerasuolo di Vittoria Classico *COS*, Sicily ’20 \$68

Occhipinti “SP68”, Sicily ’21 \$65

Frappato *Occhipinti*, Sicily ’20 \$90

Spain

Garnacha *Daniel Landi* “Las Uvas de la Ira”, Méntrida ’17 \$70

Garnatxa *Joan d’Anguera* “Finca l’Argatà”, Montsant ’18 \$65

Garnacha *Commando G* “La Bruja de Rosas”, Vinos de Madrid ’20 \$80

Envínate “Lousas-Viñas de aldea”, Ribeira Sacra ’20 \$90

Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 \$59

France

Bordeaux

“Duc de Nauves” *Château Le Puy*, Côtes de Bourdeaux ’20 \$60

Château Haut-Segottes, Saint-Émillion Grand Cru ’19 \$90

Château Haut-Bailley, Graves Grand Cru ’14 \$300

Château Rouget, Pomerol ’15 \$180

Château Taillefer, Pomerol ’18 \$120

Château Gloria, Saint-Julien ’18 \$160

Château Durfort-Vivens, Margaux ’16 \$225

Burgundy/Beaujolais

- Bourgogne *Remoissenet* '16 \$75
- Gevrey-Chambertin *Gérard Raphet* "Les Champs Chenys" '15 \$160
- Gevrey-Chambertin *Domaine Arlaud* '17 \$195
- Gevrey-Chambertin *Fourrier* "La Combe aux Moines", 1er Cru '14 \$400
- Chambolle Musigny *Gérard Raphet* "Les Bussieres" '14 \$185
- Vosne-Romanée *Arlaud* '16 \$240
- Nuits-Saint-Georges *Forey* "Les Perrières", 1er Cru '14 \$210
- Pernand-Vergelesses *Chandon de Briailles* "Île des Vergelesses", 1er Cru '19 \$225
- Maranges *Matrot* "Fussière", '15 \$100
- Mercurey *Villaine* "Les Montots", '17 \$115
- Santenay *Bonnardot* '15 \$80
- Givry *Sarrazin* "Sous La Roche" '20 \$90
- Morgon *Foillard* "Côte du Py" '20 \$100
- Chiroubles *Domaine de la Grosse Pierre* '20 \$60
- Beaujolais-Villages *Foillard* '20 \$60

Rhône/Provence

- Cornas *Allemand* “Chaillet” ’14 \$300
- Cornas *Allemand* “Reynard” ’14 \$335
- Côtes-du-Rhône *J.L. Chave* “Mon Coeur” ’21 \$45
- Gigondas *Château de Saint Cosme* ’20 \$120
- Châteauneuf-du-Pape *Domaine Grand Veneur* “Le Miocène” ’20 \$120
- Châteauneuf-du-Pape *Vieux Télégraphe* “La Crau” ’20 \$235
- Châteauneuf-du-Pape *Clos des Papes* ’16 \$300
- Vacqueyras *Domaine de la Charbonnière* ’19 \$65
- Bandol *Restanques de Pibarnon* ’17 \$90

United States

- Syrah *Presqu’île*, Santa Maria Valley ’17 \$75
- Syrah *Peay* “La Bruma”, Sonoma Coast ’15 \$115
- Newfound* “Gravels Red”, California ’19 \$64
- Zinfandel *Ridge* “Three Valleys”, Sonoma County ’20 \$68
- Zinfandel *Green & Red* “Chiles Canyon Vineyards”, Napa Valley ’19 \$52
- Zinfandel *Bedrock* “Old Vines”, Sonoma County ’20 \$60
- Zinfandel *Turley* “Pesenti”, Paso Robles ’21 \$110
- Gamay Noir *Arnot Roberts*, El Dorado ’17 \$70

Cabernet Sauvignon and Blends

Hall, Napa Valley '19 \$90

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

Honig, Napa Valley '19 \$90

Opus One, Napa Valley '15 \$750

Matthiasson, Napa Valley '19 \$130

Joseph Phelps Vineyards, Napa Valley '19 \$165

Cliff Lede, Stags Leap District '18 \$160

Shafer "Hillside Select", Stags Leap District '14 \$690

Trig Point "Diamond Dust Vineyard", Alexander Valley '21 \$58

Domaine Eden, Santa Cruz Mountains '18 \$80

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

Ridge "Estate", Santa Cruz Mountains '20 \$130

Pinot Noir

Clendenen Family Vintners "Frank's Pinot Noir", SMV '19 \$58

Au Bon Climat "La Bauge Au-Dessus", SMV '17 \$80

Presqu'ile, Santa Barbara County '21 \$60

Domaine de la Côte "La Côte", Santa Rita Hills '17 \$210

Hirsch "East Ridge", Sonoma Coast '15 \$180

LIOCO "Laguna", Sonoma Coast '17 \$80

Littorai "Savoy Vineyard", Anderson Valley '14 \$185

Calera "Jensen", Mt. Harlan '13 \$195

Domaine Serene "Evenstad Reserve", Willamette Valley '19 \$215

Last Chance...

Champagne <i>Krug</i> Brut Rosé	MV	550
Champagne <i>Robert Moncuit</i> , Brut Grand Cru	MV	110
Chenin Blanc <i>Lieu Dit</i>	2017	55
Albariño <i>Do Ferreira</i>	2015	55
Albariño <i>Pedralonga</i>	2018	60
Riesling <i>Franzen</i> “Bremmer Calmont”	2015	48
Pouilly-Fuisse <i>Château Fuissé</i> “Les Combettes”	2017	140
Rully <i>Dureuil-Janthial</i>	2015	110
Saint Aubin <i>Colin-Morey</i> “Cuvée Marguerite”	2016	185
Chardonnay <i>Jarman</i> “Estate”	2015	65
Pessac-Leognan <i>Château Smith Haut Lafitte</i>	2009	225
Arbois Vin Jaune <i>Puffeney</i>	2008	165
Arbois Vin Jaune <i>Puffeney</i>	2009	170
Arbois <i>J. Dorbon</i> “Cuvée des Moyne”	2012	80
Pinot Noir <i>Calera</i> “Selleck”	2009	170
Côte-Rôtie <i>Clusel-Roch</i>	2014	150
Châteauneuf-du-Pape <i>Domaine de Marcoux (magnum)</i>	2012	320
Bourgogne rouge <i>D. Mortet</i> “Cuvée de Noble Souche”	2015	115
Chambolle-Musigny <i>Hudelot-Baillet</i> “Les Cras”, 1er Cru	2013	225
Chambolle-Musigny <i>G. Barthod</i>	2015	210
Chambolle-Musigny <i>G. Barthod</i> “Aux Beaux-Bruns”, 1er Cru	2011	300
Gevrey-Chambertin <i>Fourrier</i> “Aux Moines”	2013	375
Gevrey-Chambertin <i>Lignier</i> ” Les Seuvrées”	2015	215
Gevrey-Chambertin <i>Mortet</i> “Mesenq Terroir”	2015	210
Morey-Saint-Denis <i>Lignier</i> “Les Chaffots”, 1er Cru	2009	310
Vosne-Romanée Bruno Clavelier “Aux Brûlées”, 1er Cru	2012	435