

# **BOTTEGA**

**wine & beverage list**

**november 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**

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ’22 Santa Maria Valley 14.50  
Chiroubles *Domaine de la Grosse Pierre* ’20 Beaujolais 14  
Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19  
Barbera d’Alba *Paitin* “Serra” ’20 Piedmont 11  
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

Fernet Francisco 12

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 Arneis *Demarie* "Luigi Bianco" NV Piedmont \$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* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru \$325 (**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 '22 \$75
- Pigato *Azienda Agricola Durin*, Riviera Ligure di Ponente '22 \$56
- 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 '21 \$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 *Hirsch* “Ried Gaisberg”, Kamptal ’19 \$120
- 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 ’22 \$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

## Chardonnay

*Au Bon Climat*, Santa Barbara ’21 \$56

*Sandhi*, Santa Rita Hills ’21 \$70

*Chateau Montelena*, Napa Valley ’21 \$160

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

*Mayacamas*, Mt. Veeder ’20 \$110

*LIOCO*, Sonoma Coast ’22 \$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 *François Mikulski*, Burgundy ’21 \$135

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 \$225

Chablis *Dauvissat* “La Forest”, 1er Cru, Burgundy ’20 \$325

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

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

### France (continued)

Meursault *Bitouzet Prieur* “Clos du Cromin”, Burgundy '19 \$210

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”, 1er Cru, 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> '21	\$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 <i>Cantina Massara</i> '18	\$90
Barolo <i>Brovia</i> '15	\$150
Barolo <i>Brovia "Rocche di Castiglione"</i> '16	\$250
Barolo <i>Vietti "Ravera"</i> '13	\$350

### ***Piedmont/Emilia-Romagna (continued)***

Barolo *Giuseppe Mascarello* “Monprivato” ’14 \$395

Barolo *Bartolo Mascarello* ’17 \$350

Barolo *Bruno Giacosa* “Falletto Vigna le Roche” ’15 \$550

Verduno Pelaverga *Cantina Massara* ’22 \$72

### ***Veneto/Alto Adige/Lombardy***

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

Alanera Rosso Veronese *Zenato* ’19 \$38

Amarone *Zenato* ’17 \$150

Rosso di Valtellina *Barbacán* ’21 \$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* ’18 \$140

Brunello di Montalcino *Caparzo* ’18 \$95

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

Brunello di Montalcino *Fuligni* ’17 \$295

## ***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 ’21 \$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" '17 \$160
- Gevrey-Chambertin *Domaine Arlaud* '17 \$195
- Chambolle Musigny *Gérard Raphet* "Les Bussieres" '14 \$185
- Vosne-Romanée *Arlaud* '16 \$240
- Nuits-Saint-Georges *Forey* '18 \$195
- Pernand-Vergelesses *Chandon de Briailles* "Île des Vergelesses", 1er Cru '19 \$225
- Maranges *Matrot* "Fussière", '15 \$100
- Mercurey *Villaine* "Les Montots", '17 \$115
- Santenay *Colin Morey* "Les Gravières", 1er Cru '19 \$195
- Givry *Sarrazin* "Sous La Roche" '20 \$90
- Morgon *Foillard* "Côte du Py" '21 \$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 \$80
- Zinfandel *Green & Red* “Chiles Canyon Vineyards”, Napa Valley ’21 \$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'île*, Santa Barbara County '21 \$60

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

*Anthill Farms*, Sonoma Coast '21 \$85

*Hirsch* "San Andreas", Sonoma Coast '16 \$350 (**magnum**)

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

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

*The Eyrie Vineyards* "Estate", Willamette Valley '19 \$110

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

*Patricia Green Cellars* "Estate Vineyard", Ribbon Ridge '21 \$90

## *Last Chance...*

Champagne <i>Krug Brut Rosé</i>	MV	550
Chenin Blanc <i>Lieu Dit</i>	2017	55
Albariño <i>Do Ferreiro</i>	2015	55
Albariño <i>Pedralonga</i>	2018	60
Riesling <i>Franzen “Bremmer Calmont”</i>	2015	48
Pouilly-Fuisse <i>Château Fuissé “Les Combettes”</i>	2017	140
Rully <i>Dureuil-Janthial</i>	2015	110
Saint Aubin <i>Colin-Morey “Cuvée Marguerite”</i>	2016	185
Chardonnay <i>Jarman “Estate”</i>	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 “Cuvée des Moyne”</i>	2012	80
Pinot Noir <i>Calera “Selleck”</i>	2009	170
Châteauneuf-du-Pape <i>Domaine de Marcoux (magnum)</i>	2012	320
Chambolle-Musigny <i>Hudelot-Baillet “Les Cras”, 1er Cru</i>	2013	225
Chambolle-Musigny <i>G. Barthod</i>	2015	210
Chambolle-Musigny <i>G. Barthod “Aux Beaux-Bruns”, 1er Cru</i>	2011	300
Gevrey-Chambertin <i>Fourrier “Aux Moines”</i>	2013	375
Gevrey-Chambertin <i>Lignier” Les Seuvrées”</i>	2015	215
Gevrey-Chambertin <i>Mortet “Mesenq Terroir”</i>	2015	210
Morey-Saint-Denis <i>Lignier “Les Chaffots”, 1er Cru</i>	2009	310
Vosne-Romanée <i>Bruno Clavelier “Aux Brûlées”, 1er Cru</i>	2012	435