

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

Whites

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” ‘22 Loire 14
Chablis *Domaine Gueguen* ‘21 Burgundy 13.50

Rosé & Orange

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

Reds

“Frank’s Pinot Noir” *Clendenen Family Vintners* ‘22 Santa Maria Valley 14.50
Chiroubles *Domaine de la Grosse Pierre* ‘21 Beaujolais 14 (*chilled*)
Vino Rosso *La Stoppa* “Trebbiolo” ‘21 Emilia-Romagna 15 (*chilled*)
Barbera d’Alba *Paitin* “Serra” ‘20 Piedmont 11
Garnacha *Commando G* “La Bruja de Rosas” ‘20 Vinos de Madrid 19
Cabernet Sauvignon *Buehler Vineyards* ‘20 Napa 16

Every Day at the bar:

half pizza + local draft beer \$15



aperitivo

Douro Spritz
white port,
grapefruit, tonic 12

Catalan Happy Hour
timbale vermouth rojo,
gin, lemon 12

libations

New Friend
gin, aperitivo mazzara,
st. germain, fino sherry 12

Satsuma Sunset
lunazul blanco, satsuma,
luxardo, lemon 12

Bottega Mai Tai
aged rums, pecan orgeat,
lime, dry curaçao 12

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

Gloria
plymouth gin, cocchi extra dry,
dry curaçao, campari 12

Frutteto
daron calvados, amaro nonino,
honeycrisp, lemon 16

digestivo

Club Car Delight
carpano antica, francisco fernet,
herbsaint, pecan biscotti 15

Cello Shakerato
amavida espresso,
Bottega limoncello 12

sips (n/a)

Harvest Roots Kombucha 7.50
Mountain Valley sparkling 6/bottle
Grapefruit Fizz 5
Star Chai'd 7
Bottega Lemonade 5.50
St. Agrestis Phony Negroni 10
French 86 12

beer

BRLO Happy Pils 12
Reissdorf Kölsch 10
Cahaba Oktoberfest 9
Good People Muchacho 9
Bell's Two Hearted IPA 9
Sierra Nevada Pale Ale 8
ask your server for our full selection

after dinner

Warre's Warrior ruby 10
Niepoort 2017 LBV 8
Lustau East India Solera 14
Graham's 10 year tawny 12
Graham's 20 year tawny 20
Rare Wine Co. Savannah Madeira 15

amaro

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