

BOTTEGA

wine & beverage list

january 2024

Aperitivo

Catalan Happy Hour

Timbal vermut rojo, gin, orange 12

Douro Spritz

Niepoort white port, grapefruit, tonic 12

Libations

Bottega Mai Tai

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

Alpine Daisy

Salers Aperitif, Cocchi Americano, Plymouth gin, lemon 12

Frutteto

Calvados, Amaro Nonino, honeycrisp 16

Moro Moro

Lunazul blanco, blood orange, Luxardo, lemon 12

The Highland Park

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

Blond Negroni

Hayman's gin, Salers Aperitif, Lustau Blanco 14

Digestivo

Club Car Delight

Carpano Antica, Fernet Francisco, Herbsaint, pecan biscotti 15

Cello Shakerato

Amavida espresso, Bottega limoncello 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
Grüner Veltliner *Nigl* “Freiheit” ’22 Kremstal 13
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
Mâcon-Loché *Clos des Rocs* “En Près Forêt” ’22 Burgundy 15

Rosé & Orange

- Rosato *Le Pianelle* “al posto dei Fiori” ’22 Coste della Sesia 13
Kobal “Bajta Haloze Belo” ’21 Slovenia 13

Red

- “Frank’s Pinot Noir” *Clendenen Family Vineyards* ’22 Santa Maria Valley 14.50
Chiroubles Domaine de la Grosse Pierre ’22 Beaujolais 14
Garnacha *Commando G* “La Bruja de Rosas” ’21 Vinos de Madrid 19
Barbera d’Alba *DeForville* ’22 Piedmont 11
Rosso di Montalcino *Caparzo* ’22 Tuscany 13
Cabernet Sauvignon *Alta Orsa* “Hillside Cuvée” ’20 North Coast 16

Non-Alcoholic

- Sparkling Rosé *Leitz* “Eins Zwei Zero” Rudesheim 10
Pinot Noir *Leitz* “Zero-Point-Five” Baden 11

Beer

Draft

BRLO Happy Pils 12

Reissdorf Kölsh 10

Good People Brown Ale 9

Avondale Saison 9

Sierra Nevada Pale Ale 8

Uproot 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 (N/A)

French “86” 12

Ginger Apple Crisp 10

Babas “G&T” 9

Tempered Mule 10

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 Penedès \$60

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

Champagne *Gaston Chiquet* "Spécial Club" Brut '14 \$195

Champagne *Goutorbe* "Spécial Club" Brut '08 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 *Chartogne-Taillet* Brut Rosé NV \$180

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

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

Champagne *Laurent-Perrier* Brut Rosé MV \$210

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

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

Still Rosé

Triènnnes, Provence '21 \$40

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

Sancerre *Vacheron*, Loire '22 \$115

Rosé de Pinot Noir *Pierre-Yves Colin-Morey*, Burgundy '22 \$100

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

Spain/Portugal

- Albariño *Pazo Señorans*, Rías Baixas ’22 \$60
- Can Ràfols dels Caus* “Terraprima”, Penedès ’15 \$38
- Txakolina *Ameztoi*, Basque ’22 \$48
- 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

Arnot-Roberts “Watson Ranch”, Napa Valley ’11 \$165

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 ’20 \$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 Hautes-Côtes de Beaune *Etienne Sauzet* “Jardin du Calvaire”, Burgundy ’20 \$150

Bourgogne *Domaine Roulot*, Burgundy ’19 \$200

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 \$300

Chablis *Dauvissat* “La Forest”, 1er Cru, Burgundy ’20 \$375

Chablis *Raveneau* “Butteaux”, 1er Cru, Burgundy ’16 \$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 \$520
- Saint-Aubin *Pierre-Yves Colin-Morey* “Hommage à Marguerite”, 1er Cru, Burgundy '19 \$250
- 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>Paitin "Serra"</i>	'20	\$45
Barbera d'Alba <i>Luigi Oddero</i>	'21	\$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* ’17 \$78

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

Rosso di Montalcino *Caparzo* ’22 \$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

Occhipinti “SP68”, Sicily ’21 \$65

Occhipinti “SP68”, Sicily ’21 \$135 (**magnum**)

Frappato *Occhipinti*, Sicily ’21 \$90

Spain

Garnatxa *Joan d’Anguera* “Finca l’Argatà”, Montsant ’16 \$85

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

Terroir al Límit “Torroja”, Priorat ’15 \$105

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

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

France

Bordeaux

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

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

Château Taillefer, Pomerol ’18 \$120

Château Gloria, Saint-Julien ’18 \$160

Château Durfort-Vivens, Margaux ’16 \$225

Château Ormes de Pez, Saint Estephe ’15 \$130

Château Phélan Ségur, Saint Estephe ’15 \$300

Burgundy/Beaujolais

- Bourgogne Côte d'Or *François Mikulski* '20 \$130
- Gevrey-Chambertin *Gérard Raphet* "Les Champs Chenys" '17 \$160
- Gevrey-Chambertin *Domaine Arlaud* '17 \$195
- Gevrey-Chambertin *Domaine Fourrier* "Combes aux Moines", 1er Cru '14 \$400
- Chambolle Musigny *Roumier* '13 \$350
- Chambolle Musigny *Barthod* "Aux Beaux Bruns", 1er Cru '14 \$325
- Vosne-Romanée *Arlaud* '16 \$240
- Nuits-Saint-Georges *Forey* '18 \$195
- Nuits-Saint-Georges *Lignier* "Les Didiers", 1er Cru '13 \$350
- 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
- Côte de Brouilly *Boulard* "Cuvée Mélanie" '21 \$80
- Beaujolais-Villages *Foillard* '21 \$60

Rhône/Provence

- Cornas *Allemand* “Chailot” ’13 \$425
- Cornas *Allemand* “Reynard” ’13 \$435
- 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” ’21 \$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

Andrew Geoffrey, Napa Valley '12 \$195

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

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

Brewer-Clifton "Machado", Santa Rita Hills '15 \$170

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

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

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

Soter "Mineral Springs Ranch", Yamhill-Carlton '15 \$175

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
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