

# 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  
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  
Pouilly-Fumé *Dezat* “Cellier des Marnes” ‘22, Loire 15  
Mâcon-Loché *Clos des Rocs* “En Près Forêt” ‘22, Burgundy 15

## Rosé & Orange

- Rosato *Le Pianelle* “al posto dei fiori” ‘22, Coste della Sesia 12  
*Kobal* “Bajta Haloze Belo” ‘21, Slovenia 13

## Reds

- “Frank’s Pinot Noir” *Clendenen Family Vintners* ‘22, Santa Maria Valley 14.50  
Chiroubles *Domaine de la Grosse Pierre* ‘22, Beaujolais 14 (chilled)  
Rosso di Montalcino *Caparzo* ‘21, Tuscany 13  
Barbera d’Alba *DeForville* ‘22, Piedmont 11  
Garnacha *Commando G* “La Bruja de Rosas” ‘22, Vinos de Madrid 19  
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

Every Day at the bar:

half pizza + local draft beer \$15



## aperitivo

Douro Spritz  
white port,  
grapefruit, tonic 12

Catalan Happy Hour  
timbal vermut rojo,  
gin, lemon 12

## libations

Alpine Daisy  
salers aperitif, cocchi americano,  
plymouth gin, lemon 12

Moro Moro  
lunazul blanco, blood orange,  
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

Blond Negroni  
haymans gin, salers,  
lustau blanco 14

Frutteto  
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)

French '86' 12  
Ginger Apple Crisp 10  
Tempered Mule 10  
*St. Agrestis* Phony Negroni 10  
*babas* "G&T" 9  
Star Chai'd 7  
Grapefruit Fizz 5

## beer

BRLO Happy Pils 12  
Reissdorf Kölsch 10  
Avondale Saison 9  
Good People Brown Ale 9  
Uproot 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