

# 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 *Hirsch* ‘22, Kamptal 13  
Txakoli *Ameztoi* ‘23, Getariako Txakolina 12  
Pigato *Azienda Agricola Durin* ‘22, Riviera Ligure di Ponente 14  
Pouilly-Fumé *Dezat* “Cellier des Marnes” ‘22, Loire 15  
Saint-Véran *Thevenet & Fils* ‘22, Burgundy 14.50

## Rosé & Orange

*Domaine de Font Sainte* “Gris de Gris” ‘23, Corbières 10  
*Kobal* “Bajta Haloze Belo” ‘21, Slovenia 13

## Reds

“Frank’s Pinot Noir” *Clendenen Family Vintners* ‘22, Santa Maria Valley 14.50  
Grignolino d’Asti *La Miraja* ‘22, Piedmont 11 (*chilled*)  
Vino Nobile di Montepulciano *Poliziano* ‘18 Tuscany 15  
Barbera d’Alba *DeForville* ‘22, Piedmont 11  
Mencía *Raúl Pérez* “Ultreia St. Jacques” ‘21, Bierzo 12  
Zinfandel *Bedrock* “Old Vine” ‘21, Sonoma 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



Spring 2024

## aperitivo

Parachute Spritz  
white port, lemon,  
tonic, peychaud's 12

Snail Mail  
plantation 3 star, lime,  
honey, prosecco 12

## libations

Piedmont Rose  
vodka, strawberry, cocchi  
americano, lemon, rose 12

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

Pecan Old Fashioned  
knob creek, pecan orgeat,  
angostura bitters 14

Mazzura Margarita  
lunazul blanco,  
cappelletti mazzura, lime 14

Sicilian in Kingston  
plantation dark rum, averna,  
lustau east india solera 12

Blond Negroni  
haymans gin, salers,  
lustau blanco 14

Bait & Switch  
angelisco reposado, ancho reyes,  
pineapple, lime 14

Side Hug  
bombay, aperitivo aplomado,  
dolin blanc, elderflower 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  
Tempered Mule 10  
St. Agrestis Phony Negroni 10  
babas "not G&T" 9  
Star Chai'd 7

## beer

BRLO Happy Pils 12  
Reissdorf Kölsch 10  
Avondale Saison 9  
Plank Hefeweizen 12  
Uproot IPA 9  
Sierra Nevada Pale Ale 8

## 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