

## BEER OFFERINGS

Ask About Our Rotating Draft Selections

MILLER LITE Milwaukee, WI	3.5
ERDINGER HEFEWEIZEN Germany	4.5
WICKED WEED APPALACHIA SESSION IPA Asheville NC	4
RAILHOUSE "FCA" IPA Aberdeen, NC	4
TRIPLE C BREWING CO. BABY MAKER DIPA Charlotte, NC 16oz	7.5
WEIHENSTEPHANER ORIGINAL LAGER Germany	4.5
FULLER'S ESB Chiswick, West London, England	5.5
CORSENDONK AGNUS TRIPEL Oud-Turnhout, Belgium	6.5
HARLEM BREWING SUGARHILL GOLDEN ALE Rocky Mount, NC	4.5
GUINNESS IRISH STOUT Dublin 16.9oz	4.5

## COFFEE

Available in Regular or Decaf

ESPRESSO	3.75
DOUBLE ESPRESSO	6
AMERICANO	3.75
CAFE LATTE	4.50
CAPPUCCINO	4.50
FRENCH PRESS	
Personal (2 Cups)	4
Shared (4 Cups)	7.50

## TEAS \$4

BLACK HIGH CAFFEINE
EARL GREY
ENGLISH BREAKFAST
*GOLDEN JASMINE
GREEN MEDIUM CAFFEINE
JASMINE GREEN
*SHOOTING STAR GREEN
WHITE LOW CAFFEINE
JUSTINE'S BLEND
ORANGE SPICE
*DRAGON LILY
ROOIBOS CAFFEINE FREE
CHAI
HERBAL CAFFEINE FREE
MOROCCAN MINT
CHAMOMILE LEMON

\*Denotes Flowering Tea



## FEATURED WINES

SPARKLING AND WHITE WINE	BTL	GLASS
Ruinart Blanc de Blanc (Reims, France)	120	24
NEW WORLD REDS		
CALIFORNIA		
Honig Cabernet (Napa)	65	17
Tobacco Road Pinot Noir (Russian River Valley)	69	
The Prisoner Zinfandel Blend (Napa)	65	17
Orin Swift "Mercury Head" Cab Sauv (Napa)	125	37
The Prisoner Wine Co. "Derange" (Napa)	130	
Truchard Reserve Cab Sauv 2015 (Carneros)	135	
Au Sommet by Heidi Barrett Cab Sauv (Atlas Peak, Napa Valley)	329	
Opus One 2014 (Oakville)	349	
OREGON		
Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley)	65	17
OLD WORLD REDS		
ITALY		
Raina Sagrantino 2013 (Montefalco)	69	18
Galina Barolo 2008 (Piedmont)	90	24
FRANCE		
Domaine Dubost Brouilly 2018 (Beaujolais)	48	
Domaine du Vieux Lazaret (Chateaufort du Pape)	65	17

## THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS (Winston-Salem, NC)

HARMONY RIDGE (Tobaccoville, NC)

FAIR SHARE FARMER (Pfafftown, NC)

## DESIGNER COCKTAILS

\$12

### SPIRITUOUS

#### TINY CAT MARTINI 2016 GIA ORIGINAL

Tiny Cat Vodka, Roku Gin, Lillet Blanc, House Pimento Bitters, Bleu Cheese Stuffed Olives

#### WOODFORD RYE MANHATTAN 2019 GIA ORIGINAL \$16

Woodford Rye, Amaro Nonino, Boissiere Sweet Vermouth, Bitters

#### SAL'S REQUEST 2019 GIA ORIGINAL

GIA Distillery FJW, Dolin Blanc Vermouth, Ransom Old-Tom Gin, Housemade Cocoa Bitters

#### HEART OF QUETZALCOATL 2018 GIA ORIGINAL

Illegal Mezcal, Dolin Blanc Vermouth, House-made Falernum, Campari

### BRIGHT & ZIPPY

#### BERETTA 2019 GIA ORIGINAL \$14

Francesca Grappa, Solerno Blood Orange, Lemon Juice, Prosecco

#### CORPSE REVIVER #2 1930's BY HARRY CRADDOCK

Ransom Old-Tom Gin, Lillet Blanc, Pierre Ferrand Dry Curacao, Lemon Juice, Copper & Kings

#### SPARKLING ROSÉ MARGARITA 2019 GIA ORIGINAL

Olmea Altos Reposado, Clarified Lime Juice, Agave Nectar, Saline Solution, Poema Cava Rosé

#### APRIL SHOWER 2017 GIA ORIGINAL \$14

Creme de Violette, St-Germain, Tiny Cat Vodka, Lime Juice, La Torretta Moscato Frizzante

### SAVORY

#### SPRING KIWI SOUR 2020 GIA ORIGINAL

Glenmorangie 10, Sour Kiwi Puree, Intense Ginger Liqueur, Egg White

#### BLUEBERRY BASIL SMASH 2019 GIA ORIGINAL \$14

Basil Hayden, Blueberry, Basil, House Black Peppercorn Bitters

### COFFEE

#### THE GRIND 2016 GIA ORIGINAL

Don Q Anejo, The Grind Coffee Liqueur, Bailey's Espresso Creme Liqueur, House Coffee-Cocoa Bitters

#### IRISH COFFEE 2018 HOUSE VERSION

Slane Irish Whiskey, Stout-Infused Whipped Cream, Espresso, Mint-Cocoa Powder

\$10

### LOW ABV

#### KIR ROYALE 1940's HOUSE VERSION

Briottet Creme de Cassis, Cherry Heering, Veuve Du Vernay Sparkling Wine

#### PIMM'S CUP 1940's NEW ORLEANS

Pimm's No. 1, Lemon Juice, Seasonal Fruit, Cucumber, Fever-Tree Sparkling Lemon

## DRY COUNTY MOCKTAILS \$6

#### RURAL HALL RITA

Lemons, Limes, Oranges, Agave Nectar, Sea-Salt Lime Foam

#### FONTANA DAM MULE

Fresh Seasonal Fruit, Mint, Simple Syrup, Ginger Beer

#### SAXAPAHAW SMASH

Blackberries, Muddled Ginger, Maple Syrup, Cranberry Juice, Ginger Beer

#### CALDWELL COLLINS

Muddled Sugar Cube, Lemon Juice, Fever-Tree Sparkling Lemonade

#### SALUDA BREAKFAST MEETING

Orange Juice, Cranberry Juice, Housemade Grenadine

## TAKE HOME COCKTAIL KITS

#### MANHATTAN

Vermouth Mix with Bitters

Suggested Whiskey: Woodford Rye

16

#### WHISKEY SOUR

House-Made Mix

Suggested Whiskey: Woodford Reserve Bourbon

12

#### BLACK RICKEY

House-made Blackberry Mint Syrup with Lime Includes a Bottle of

Fever-Tree Ginger Beer

Suggested Gin: Hendrick's Gin

12

#### GINGER POMEGRANATE MARGARITA

Fresh Lemon, Lime and Pomegranate Juice,

House-made Ginger Syrup

Suggested Tequila: El Jimador Blanco

12

DRINK EAT LISTEN



# WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

## WHITES

### ROSÉ

Mathilde Chapoutier 34 8.75 4.50 2.50  
*(Provence)*

### NEW WORLD WHITES

#### CALIFORNIA

Truchard Sauvignon Blanc 40 10.50 5.50 3.00  
*(Carneros)*

Knuttel Family Chardonnay 50 13.00 6.50 4.50  
*(Sonoma County)*

#### NEW YORK

Ravines, Dry Riesling *(Finger Lakes)* 28 7.50 4.00 2.25

#### OREGON

Chehalem, Inox Unoaked 44 11.50 6.00 3.25  
Chardonnay *(Williamette Valley)*

#### WASHINGTON

Chateau Ste. Michelle, 36 9.50 5.00 2.75  
Canoe Ridge Chardonnay *(Columbia Valley)*

#### NEW ZEALAND

Pikorua Sauvignon Blanc *(Marlborough)* 36 9.50 5.00 2.75

#### AUSTRALIA

McGuigan The Plan Chardonnay 34 9.00 4.75 2.75  
*(South Eastern)*

### OLD WORLD WHITES

#### FRANCE

David Sautereau Sauvignon Blanc 44 11.50 6.00 3.25  
*(Sancerre)*

#### ITALY/SPAIN

Castellano Pinot Grigio *(Venice)* 28 7.50 4.00 2.25

#### GERMANY/AUSTRIA

Karl Josef QbA Riesling 32 8.50 4.50 2.50  
*(Piesporter Michelsberg)*

## SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

	BTL	GLASS
VEUVE DUVERNAY BRUT France	30	7.50
ZONIN PROSECCO Veneto, Italy	32	7.95
LA TORRETTA MOSCATO FRIZZANTE Veneto, Italy	32	7.95
POEMA ROSÉ CAVA Penedes, Spain	32	7.95
TERRIERO PROSECCO Veneto, Italy	34	
SIGNAL RIDGE BRUT California	36	

## REDS

### NEW WORLD REDS

#### CALIFORNIA

Montpellier Pinot Noir *(California)* 28 7.50 4.00 2.25

Sketchbook, Artist's Red Blend 28 7.50 4.00 2.25  
*(Mendocino County)*

Shannon Ridge Cabernet Sauvignon 34 9.00 4.75 2.75  
*(Lake County)*

Hayes Valley Zinfandel *(Central Coast)* 36 9.50 5.00 2.75

Knuttel Cabernet Sauvignon 54 14.00 7.25 5.00  
*(Dry Creek Valley)*

#### OREGON

Ken Wright Pinot Noir *(Willamette Valley)* 48 12.50 6.50 3.50

#### ARGENTINA

Reunion, Malbec Blend *(Mendoza)* 28 7.50 4.00 2.25

#### AUSTRALIA

Peter Lehmann "The Barossan" Shiraz 40 10.50 5.50 3.00  
*(Barossa Valley)*

### OLD WORLD REDS

#### FRANCE

Joseph Drouhin Bourgogne *(Burgundy)* 42 11.00 5.75 3.00

Chateau Roc Meynard *(Bordeaux)* 44 11.50 6.00 3.25

#### ITALY

Bitornino da Frascole Sangiovese *(Tuscany)* 32 8.50 4.50 2.50

Dragani Montepulciano 2018 *(Abruzzo)* 34 9.00 4.75 2.75

Donna Olimpia Tageto Super Tuscan *(Tuscany)* 40 10.50 5.50 3.00

#### SPAIN

Inspiracion by Bodegas Valdemar *(Rioja, Spain)* 32 8.50 4.50 2.50

Ametller Garnatxa i Carignan *(Penedes, Spain)* 36 9.50 5.00 2.75

Aalto Tempranillo *(Ribera del Duero, Spain)* 96 24.50

### DESSERT WINE

Sandeman 20 Year Port *(Oporto, Portugal)* 9.95

St. Vincent Sauternes *(Sauternes)* 7.50

Cardamaro Vino Amaro *(Italy)* 6.50

## CHARCUTERIE

Ask About In Home Charcuterie and Grazing Table Options for Catering!

MEAT BOARD 18

PROSCIUTTO DI PARMA *(Pork, Italy)*

CHORIZO *(Pork, North Carolina)*

SOPPRESATA *(Pork, Italy)*

CHEESE BOARD 18

PIAVE VECCHIO *(Cow, Italy)*

MAHON *(Cow, Spanish)*

SMOKED GOUDA *(Cow, Wisconsin)*

COMBO BOARD 34

## SCHIACCIATE

*(Sicilian Flatbread)*

MARGHERITA 11  
Tomatoes, Fresh Mozzarella, Basil

SPINACH AND GOAT CHEESE 11  
Tomato Sauce

SPICY SAUSAGE AND YELLOW PEPPER 11  
Tomato Sauce, Mozzarella

AGED PEPPERONI 11  
Tomato Sauce, Mozzarella

PROSCIUTTO AND ARUGULA 12  
Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Pepper

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## DESSERTS

TIRAMISU 8  
Chocolate Sauce, Sabayon

CHOCOLATE GELATO 6  
Orange Jam, Fennel Streusel, Fennel

LIMONCELLO CAKE 8  
Berry Sauce, Candied Lemon

CHOCOLATE BEET CAKE *(DF, GF)* 8  
Beet Coulis, Lavender Honey Ice Cream

## SHARED PLATES

SALAD 6  
Mixed Greens, Radish, Cucumber, Tomatoes, Mint,  
Chive Yogurt Dressing

GARLIC OREGANO FRITES *(DF, GF)* 7  
Truffle Aioli\*

WOOD-FIRED CAULIFLOWER *(DF, GF)* 8  
Lemon-Basil Vinaigrette, Pickled Cauliflower

FLASH-FRIED ARTICHOKEs 8  
Basil Aioli\*

NUDI 12  
Chamomile Beurre Blanc, Crispy Shallots, Greens

OCTOPUS *(DF, GF)* 14  
Romesco, Potato

## PLATES

DAN DAN PENNE 16  
Meat Balls, Spinach, Green Onion, Chili Crisp

PORK SCHNITZEL *(6oz)* 18  
Creamy Citrus Dressing, Arugula, Radish

HARISSA CHICKEN *(DF, GF)* 18  
Roasted Radish, Chick Peas, Fennel, Mint

SALMON *(6oz) (GF, DF)* 20  
Zucchini, Lemon Vinaigrette

DRY AGED DUCK *(6oz) (GF)* 28  
Mixed Greens, Olive Vinaigrette

## UPCOMING EVENTS

BRUNCH EVERY SUNDAY | 11AM-2PM

WE WILL BEGIN SERVING LUNCH ON  
WEDNESDAY, JULY 8TH AT 11:30AM-2:00PM



CONTACTLESS ORDERING OF MEALS,  
COCKTAIL KITS, WINES, COCKTAIL MIXERS,  
AND EXPERIENCES. CASABYGIA.COM