

## 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 Blancs (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    |
| Freeman Winery Akiko's Cuvée Pinot Noir (Sonoma)                            | 55  |       |
| 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 du Vieux Lazaret (Chateauneuf du Pape)                              | 65  | 17    |

## THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS (Winston-Salem, NC)

HARMONY RIDGE (Tobaccoville, NC)

FAIR SHARE FARMER (Pfafftown, NC)

DRINK EAT LISTEN

## 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

Ilegal 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

Olmecca 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 16  
Suggested Whiskey: Woodford Rye

#### WHISKEY SOUR

House-Made Mix 12  
Suggested Whiskey: Woodford Reserve Bourbon

#### BLACK RICKEY

House-made Blackberry Mint Syrup with Lime Includes a Bottle of Fever-Tree Ginger Beer 12  
Suggested Gin: Hendrick's Gin

#### GINGER POMEGRANATE MARGARITA

Fresh Lemon, Lime and Pomegranate Juice, House-made Ginger Syrup 12  
Suggested Tequila: El Jimador Blanco



# 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 *(Willamette 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 *(Veneto)* 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!

VEUVE DU VERNAY 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

#### 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

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)*

CALABRESE SALAMI *(Pork, North Carolina)*

SOPPRESATA *(Pork, Italy)*

### CHEESE BOARD 18

TICKLER CHEDDAR *(Cow, England)*

MAHON *(Cow, Spanish)*

BRIE *(Cow, France)*

### 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

Lorem ipsum dolor sit

## 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\*

WHIPPED RICOTTA 12

Heirloom Tomatoes, Herbs, Sourdough

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

TOMATO GLAZED CHICKEN *(GF)* 19

Pesto Potato Hash

SALMON *(6oz) (GF, DF)* 20

Heirloom Tomato Salad, Herbs

AGED FILET *(6oz) (GF, DF)* 25

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

Casa  
by GIA

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

\*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.