

## 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
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
<b>NEW WORLD REDS</b>		
<b>CALIFORNIA</b>		
Honig Cabernet (Napa)	65	17
The Prisoner Zinfandel Blend (Napa)	65	17
Tobacco Road Pinot Noir (Russian River Valley)	69	
Orin Swift "Mercury Head" Cab Sauv (Napa)	140	38
Truchard Reserve Cab Sauv 2015 (Carneros)	135	37
Au Sommet by Heidi Barrett Cab Sauv (Atlas Peak, Napa Valley)	329	
Opus One 2014 (Oakville)	349	
<b>OREGON</b>		
Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley)	65	17
<b>OLD WORLD REDS</b>		
<b>ITALY</b>		
Raina Sagrantino 2013 (Montefalco)	69	18
Galina Barolo 2008 (Piedmont)	90	24
<b>FRANCE</b>		
Domaine de l'Espigoette, Rasteau 2013 (Rhône Valley)	55	
Château de Montmirail, Gigondas 2016 (Rhône Valley)	60	16
Domaine du Vieux Lazaret (Chateaufort du Pape)	65	17
Chateau Les Barrailots, Margaux 2017 (Bordeaux)	70	18

## 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

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

### 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

### WATERMELON MULE 2020 GIA ORIGINAL

Tito's Vodka, Watermelon, Lime Juice, Ginger Beer

### CARIBBEAN BERRY LEMONADE 2020 GIA ORIGINAL

Tullamore Dew Caribbean Cask, Rumhaven Coconut Rum, Sunshine Blueberry Lemonade, Ginger

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

Basil Hayden, Blueberry, Basil, House Black Peppercorn Bitters

### JERRY THOMAS PUNCH 1865 BY JERRY THOMAS

End of Days Rum, Pineapple, Lemon, Spices

### 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

### WHISKEY SOUR

House-Made Mix

Suggested Whiskey: Woodford Reserve Bourbon

### BLACK RICKEY

House-made Blackberry Mint Syrup with Lime

Includes a Bottle of Fever-Tree Ginger Beer

Suggested Gin: Hendrick's Gin

### GINGER POMEGRANATE MARGARITA

Fresh Lemon, Line and Pomegranate Juice,

House-made Ginger Syrup

Suggested Tequila: El Jimador Blanco

### WATERMELON MULE

Watermelon Mix, Ginger Beer

Suggested Vodka: Tito's Vodka

### SERENITY

Cucumber, Lime, Pineapple Juice

Suggested Vodka: New Amsterdam Orange Vodka

16

12

12

12

12

12



# WINE OFFERINGS

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

## WHITES

### ROSÉ

#### FRANCE

Ensédune (Languedoc-Roussillon) 36 9.50 5.00 2.75

### NEW WORLD WHITES

#### CALIFORNIA

Truchard Sauvignon Blanc (Carneros) 40 10.50 5.50 3.00

Knuttel Family Chardonnay (Sonoma County) 50 13.00 6.50 4.50

#### OREGON

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

#### WASHINGTON

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

#### NEW ZEALAND

Pikorua Sauvignon Blanc (Marlborough) 36 9.50 5.00 2.75

### OLD WORLD WHITES

#### FRANCE

Les Roucas Sauvignon Blanc (Languedoc) 32 8.50 4.50 2.50

#### ITALY/SPAIN

Castellano Pinot Grigio (Veneto) 28 7.50 4.00 2.25

#### GREECE

Amalagos Chardonnay (Greece) 34 9.00 4.75 2.75

#### GERMANY/AUSTRIA

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

Villa Kabinet, Dry Riesling (Germany) 30 8.00 4.25 2.35

## SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

HOUSE FRIZZANTE 6.00

VEUVE DU VERNAY BRUT France 30 7.50

LA TORRETTA MOSCATO FRIZZANTE Veneto, Italy 32 7.95

POEMA ROSÉ CAVA Penedes, Spain 32 7.95

TERRIERO PROSECCO Veneto, Italy 34 8.25

## REDS

### NEW WORLD REDS

#### CALIFORNIA

Montpellier Pinot Noir (California) 28 7.50 4.00 2.25

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

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

#### OREGON

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

#### AUSTRIA

Hillinger Small Hill Red Blend (Burgenland) 38 10.00 5.25 2.85

#### ARGENTINA

Reunion, Malbec Blend (Mendoza) 30 8.00 4.25 2.35

### OLD WORLD REDS

#### FRANCE

Joseph Drouhin Bourgogne (Burgundy) 42 11.00 5.75 3.00

#### ITALY

Dragani Montepulciano 2018 (Abruzzo) 34 9.00 4.75 2.75

Bitornino da Frascole Sangiovese (Tuscany) 38 10.00 5.25 2.85

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

#### SPAIN

Inspiracion by Bodegas Valdemar (Rioja) 32 8.50 4.50 2.50

### 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

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## DESSERTS

TIRAMISU 8  
Chocolate Sauce, Sabayon

CHOCOLATE GELATO (GF) 6  
Plum Jam, Hazelnut Crumb

LIMONCELLO CAKE 8  
Berry Sauce, Candied Lemon

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

## SHARED PLATES

SALAD (GF) 6  
Mixed Greens, Plums, Quinoa, Parmesan, Black Pepper and Honey Vinaigrette

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

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

FLASH-FRIED ARTICHOKE 8  
Basil Aioli\*

CARROT MOCHI (GF) 12  
Whipped Goat Cheese, Carrot Vinaigrette, Hazelnuts, Herbs

OCTOPUS (GF) 14  
Curry, Yogurt, Potatoes

## 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) 20  
Pesto Potato Hash

SALMON (6oz) (DF) 20  
7 Spice, Tabbouleh

AGED FILET (6oz) (GF, DF) 28  
Potatoes, Red Pepper Relish

## UPCOMING EVENTS

BRUNCH EVERY SUNDAY 11AM-2PM

LUNCH EVERY WEDNESDAY - FRIDAY

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.