

BEER OFFERINGS

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

| | BTL | GLASS |
|---|-----|-------|
| Ruinart Blanc de Blancs <i>(Reims, France)</i> | 120 | 24 |
| Stag's Leap Wine Cellars "Karia" Chardonnay <i>(Napa)</i> | 55 | |

NEW WORLD REDS

CALIFORNIA

| | | |
|--|-----|----|
| Honig Cabernet <i>(Napa)</i> | 65 | 18 |
| Orin Swift "Mercury Head" Cab Sauv <i>(Napa)</i> | 140 | 38 |
| Truchard Reserve Cab Sauv 2015 <i>(Carneros)</i> | 135 | 37 |
| Au Sommet by Heidi Barrett Cab Sauv <i>(Atlas Peak, Napa Valley)</i> | 329 | |
| Opus One 2014 <i>(Oakville)</i> | 349 | |

OREGON

| | | |
|--|----|----|
| Joseph Drouhin "Rose Rock" Pinot Noir <i>(Eola-Amity Hills, Willamette Valley)</i> | 65 | 18 |
|--|----|----|

AUSTRALIA

| | | |
|---|----|----|
| Penfolds Kalimna Bin 28 Shiraz <i>(South Australia)</i> | 55 | 16 |
|---|----|----|

OLD WORLD REDS

ITALY

| | | |
|---|----|----|
| Raina Sagrantino 2013 <i>(Montefalco)</i> | 69 | 19 |
| Galina Barolo 2008 <i>(Piedmont)</i> | 90 | 24 |

FRANCE

| | | |
|---|----|----|
| Domaine de l'Espigoette, Rasteau 2013 <i>(Rhône Valley)</i> | 55 | |
| Château de Montmirail, Gigondas 2016 <i>(Rhône Valley)</i> | 60 | 17 |
| Domaine du Vieux Lazaret <i>(Chateaufort du Pape)</i> | 65 | 18 |
| Chateau Les Barrailots, Margaux 2017 <i>(Bordeaux)</i> | 70 | 19 |

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, Oak & Grist Gin, Lillet Blanc, House Pimento Bitters, Bleu Cheese Stuffed Olives

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

VIEUX CARRE 2020 GIA ORIGINAL ^{\$16}

Remy Martin 1738, Pendleton 1910, Dolin Rouge, Benedictine, Bitters

— 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

KIR ROYALE 1940's HOUSE VERSION ^{\$10}

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

— SAVORY

ALMA DEAN 2020 GIA ORIGINAL

Montelobos Mezcal, Chai Tea Infused Espresso Liqueur, Regan's Orange Bitters

BLUEBERRY BASIL SMASH 2019 GIA ORIGINAL ^{\$14}

Basil Hayden, Blueberry, Basil, House Black Peppercorn Bitters

CLEMENTINE CUP 2020 GIA ORIGINAL

Pimm's Cup No. 1, Lemon Juice, Simple Syrup, Cucumber, Sunshine Clementine Twist

— 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

— PUNCHES

JERRY THOMAS PUNCH 1865 JERRY THOMAS

End of Days Rum, Pineapple, Lemon, Spices

APPLE PIE PUNCH 2020 GIA ORIGINAL

Apple Juice, Spice, End of Days Rum, Jim Beam Rye, Lemon, Benedictine, Nutmeg

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 GIN 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

DRINK EAT LISTEN



WINE OFFERINGS

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

WHITES

ROSÉ

FRANCE

Ensedune (Languedoc-Roussillon) 36 9.50 5.00 2.75

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)

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

OLD WORLD WHITES

FRANCE

Les Roucas Sauvignon Blanc 32 8.50 4.50 2.50
(Languedoc)

ITALY

Castellano Pinot Grigio (Veneto) 28 7.50 4.00 2.25

GREECE

Amalagos Chardonnay (Greece) 34 9.00 4.75 2.75

GERMANY

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

Villa Kabinett, Dry Riesling 30 8.00 4.25 2.35
(Mosel)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

HOUSE FRIZZANTE BTL GLASS 6.00

VEUVE DUVERNAY 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) BTL GLASS 1/2 GLASS TASTE 28 7.50 4.00 2.25

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

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

OREGON

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

ARGENTINA

El Libre Malbec (Mendoza) 30 8.00 4.25 2.35

OLD WORLD REDS

AUSTRIA

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

FRANCE

Joseph Drouhin Bourgogne (Burgundy) 42 11.00 5.75 3.00

ITALY

Dragani Montepulciano (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

Lopez De Haro Tempranillo (Rioja) 32 8.50 4.50 2.50

DESSERT WINE

Sandeman 20 Year Port (Oporto, Portugal) GLS 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)

SPEC (Pork, Italy)

PANCETTA (Pork, Italy)

CHEESE BOARD 18

RED DRAGON (Cow, England)

MANCHEGO (Cow, Spanish)

ROCKET ROBIOLA (Goat, United States)

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 MOUSSE 6
Graham Cracker Crumb, Oak Whip Cream, Berries

LIMONCELLO CAKE 8
Berry Sauce, Candied Lemon

ALMOND CAKE (DF, GF) 8
Honey-Thyme Mousse, Seven Spice Crisp

SHARED PLATES

SALAD (GF) 6
Baby Kale, Pomegranate, Candied Walnuts, Quinoa,
Parmesan, Black Pepper and Honey Vinaigrette

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

WOOD-FIRED CAULIFLOWER (DF, GF) 8
Orange Sauce, Pickled Cauliflower

FLASH-FRIED ARTICHOKEs 8
Basil Aioli*

CHARRED BRUSSELS (GF) 8
Fish Sauce Vinaigrette, Coriander, Yogurt, Puffed Rice

RICOTTA TORTELLINI 12
Tikka Masala, Whipped Coconut, Mint Chutney

OCTOPUS (GF) 14
Curry, Yogurt, Potatoes

PLATES

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

PORK SCHNITZEL (6oz) 18
Baby Kale, Creamy Citrus Dressing, Radish

MOSTRADA GLAZED CHICKEN (DF, GF) 20
Roasted Brussels, Quinoa, Cranberries

SRIRACHA-MISO GLAZED SALMON (6oz) (DF, GF) 20
Roasted Winter Vegetables

AGED FILET (6oz) (GF) 28
"Smashed" Potatoes, Béarnaise

UPCOMING EVENTS

BRUNCH EVERY SUNDAY 11AM-2PM

LUNCH EVERY WEDNESDAY - FRIDAY
11:30AM-2:00PM



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