

## BEER OFFERINGS

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

## COFFEE

Available in Regular or Decaf

ESPRESSO 3.75      CAPPUCCINO 4.50

DOUBLE ESPRESSO 6      FRENCH PRESS

AMERICANO 3.75      Personal (2 Cups) 4  
Shared (4 Cups) 7.50

CAFE LATTE 4.50

## TEAS <sup>\$4</sup>

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

## DRY COUNTY MOCKTAILS <sup>\$6</sup>

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

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, Lime and Pomegranate Juice, House-made Ginger Syrup

Suggested Tequila: El Jimador Blanco

MANHATTAN

Vermouth Mix with Bitters

Suggested Whiskey: Woodford Rye

TIKI SODA

Grapefruit, Lemon, Pineapple, Club Soda

Suggested Rum: Brugal 1888

## LOOKING TO PLAN A PRIVATE EVENT?

Whether in our restaurant, your home or an off-site location, we have you covered.

Gia has lots of options for hosting your next party including but not limited to:

WEDDINGS · BRIDAL SHOWERS · REHEARSAL DINNERS · GRADUATIONS

BIRTHDAY PARTIES · PRIVATE COCKTAIL CLASSES · WHISKEY AND SPIRIT TASTINGS

IN-HOME CHEF AND MIXOLOGIST DINING EXPERIENCE · HOLIDAY PARTY BUY-OUTS

For more information, e-mail us at: [info@drinkeatlisten.com](mailto:info@drinkeatlisten.com)

## THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS *(Winston-Salem, NC)*

HARMONY RIDGE *(Tobaccoville, NC)*

DRINK EAT LISTEN

## DESIGNER FEATURES

SPRITIOUS

VIEUX CARRE 2020 HOUSE VERSION <sup>\$15</sup>

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

MEZCAL OLD FASHIONED 2020 HOUSE VERSION <sup>\$15</sup>

Los Amantes Mezcal Reposado, Organic Agave Nectar, Lemon Peel, Coffee Bitters

MARTINEZZZ 2021 HOUSE VERSION <sup>\$14</sup>

Barr Hill Tom Cat Gin, Dolin Rouge, Luxardo, Housemade Wormwood Bitters

BRIGHT & ZIPPY

TIKI SODA 2021 GIA ORIGINAL <sup>\$18</sup>

Brugal 1888, Falernum, Lemon, Grapefruit, Pineapple, Club Soda

JERRY THOMAS PUNCH 1865 JERRY THOMAS <sup>\$18</sup>

End of Days Rum, Pineapple, Lemon, Spices

BOO-YA 2021 GIA ORIGINAL <sup>\$14</sup>

Pineapple, Cilantro, Cayenne, Montelobos Mezcal, El Tesoro Tequila, Sunshine Citrus Lime

CRANBERRY CRUSH 2021 GIA ORIGINAL <sup>\$18</sup>

Tito's Vodka, Lemon Juice, Grapefruit Juice, Cranberry Simple Syrup, Sparkling Wine

SAVORY

CUBA LIBRE? 2021 GIA ORIGINAL <sup>\$11</sup>

Bumbu, Bordiga Rosso Vermouth, Lime, Demerara

CHAMPAGNE A LA FOUQUET 2021 HOUSE VERSION <sup>\$16</sup>

Martell Cognac, Yellow Chartreuse, Mint, Stinging Nettle, Brut

DIPLOMATIC IMMUNITY 2021 GIA ORIGINAL <sup>\$14</sup>

Diplomatico Reserva, Herb Infused House Blanc Vermouth Blend

## DESIGNER STAPLES

OLD FASHIONED - Bulleit Rye <sup>\$18</sup>

WHISKEY SOUR - Old Forester 86 <sup>\$14</sup>

MOSCOW MULE - Georgia Peach <sup>\$17</sup>

BLACK GIN RICKEY - Hendricks <sup>\$13</sup>

TINY CAT MARTINI - Tiny Cat Vodka <sup>\$14</sup>

BERETTA - Francesca Grappa <sup>\$11</sup>

MANHATTAN - Old Forester 100 <sup>\$18</sup>

GIN & TONIC - Hendricks <sup>\$13</sup>

TRANQUILITY - Absolut Pears <sup>\$13</sup>

GINGER POMEGRANATE MARGARITA - El Jimador <sup>\$14</sup>

SAL'S REQUEST - FJW Whiskey <sup>\$14</sup>

APRIL SHOWER - Tiny Cat Vodka <sup>\$14</sup>

## DESIGNER DESSERTS

THE GRIND 2016 GIA ORIGINAL <sup>\$17</sup>

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

IRISH COFFEE 2018 HOUSE VERSION <sup>\$13</sup>

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

CHOCOLATE MARTINI 1955 HOUSE VERSION <sup>\$13</sup>

Cruzan Black Strap Rum, Godiva Liqueur, Creme de Cacao, Vanilla, Cinnamon



## WINE OFFERINGS

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

### WHITES

#### ROSE

**CALIFORNIA**  
Secret Identity (California) 36 9.50 5.00 2.75

VRAC (Provence) 6.50

#### NEW WORLD WHITES

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

The Prisoner Chardonnay (1/2 bt) (Carneros) 37 19.25 9.85 5.15

#### OREGON

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

Bow and Arrow Melon Muscadet (Willamette Valley) 48 12.50 6.50 3.50

#### NEW ZEALAND

Pikorua Sauvignon Blanc (Marlborough) 36 9.50 5.00 2.75

#### OLD WORLD WHITES

**ITALY**  
Castellano Pinot Grigio (Veneto) 28 7.50 4.00 2.25

#### GREECE

Amalagos Chardonnay (Greece) 34 9.00 4.75 2.75

#### GERMANY

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

#### SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

HOUSE FRIZZANTE 6.00

VEUVE D'UVERNAY 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  
Carson Scott Cabernet Sauvignon (California) 30 8.00 4.25 2.35  
Paul Dolan Cabernet Sauvignon (Mendocino) 48 12.50 6.50 3.50  
Legends and Tales Colossus Red Blend (Paso Robles) 54 14.00 7.25 4.25

#### OREGON

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

#### OLD WORLD REDS

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

#### ITALY

Bitornino da Frascole Sangiovese (Tuscany) 38 10.00 5.25 2.85

#### SPAIN

Lopez De Haro Tempranillo (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

#### FEATURED WINES

##### SPARKLING AND WHITES

Ruinart Blanc de Blancs (Reims, France) 120 24  
Stag's Leap Wine Cellars "Karia" Chardonnay (Napa) 55

##### NEW WORLD REDS

**CALIFORNIA**  
Wind Racer Pinot Noir (Anderson Valley) 60 17  
Matthiason Cabernet (Napa) 70 19  
Honig Cabernet (Napa) 65 18  
J. Rochioli Pinot Noir (Russian River Valley) 130

##### OREGON

Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley) 65 18

##### ARGENTINA

Pozos Malbec (Mendoza) 65  
Pozos Cabernet Franc (Mendoza) 65

##### OLD WORLD REDS

**ITALY**  
Raina Sagrantino 2013 (Montefalco) 69 19  
Galina Barolo 2008 (Piedmont) 90 24  
Querce Bettina Brunello di Montalcino (Tuscany) 90

**FRANCE**  
Domaine du Vieux Lazaret (Chateaufrais du Pope) 65 18  
Chateau Les Barraillets, Margaux 2017 (Bordeaux) 70 19

### CHARCUTERIE

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

#### MEAT BOARD

PROSCIUTTO DI PARMA (Pork, Italy) 19  
SOPRESATTA (Pork, Italy)  
SMOKED DUCK (Duck, Wisconsin)

#### CHEESE BOARD

CALVANDER (Cow, Chapel Hill, North Carolina) 19  
SNOW CAMP (Cow, Goat, North Carolina)  
THOMASVILLE TOMME (Cow, Georgia)

#### COMBO BOARD

36

### SCHIACCIATE

(Sicilian Flatbread)  
Cauliflower Crust for \$2.50 extra

MARGHERITA 12  
Tomatoes, Fresh Mozzarella, Basil

SPINACH AND GOAT CHEESE 12  
Tomato Sauce

SPICY SAUSAGE AND YELLOW PEPPER 12  
Tomato Sauce, Mozzarella

AGED PEPPERONI 12  
Tomato Sauce, Mozzarella

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

### DESSERTS

CARAMEL ICE CREAM 6  
Salt, Chocolate, Graham Cracker Crumb, Fennel

TIRAMISU 8  
Chocolate Sauce, Sabayon

CHOCOLATE MOUSSE 8  
Graham Cracker Crumb, Oak Whip, Berries

LIMONCELLO CAKE 8  
Berry Sauce, Candied Lemon

CHOCOLATE BEET CAKE (DF, GF) 8  
Honey, Citrus Mousse

### SHARED PLATES

SALAD (GF) 6  
Kale, Pickled Fennel, Roasted and Pickled Beets, Feta, Orange Vinaigrette

BRUSSEL CAESAR SALAD\* (GF) 7  
Shaved Brussels Sprouts, Croutons, Parmesan

GARLIC OREGANO FRITES\* (DF, GF) 8  
Aioli

ROASTED HARICOT VERT (GF) 8  
Miso Bagna Cauda, Lemon, Shredded Parmesan

WOOD-FIRED CAULIFLOWER (DF, GF) 8  
Mostarda glaze, Pickled Cauliflower, Beet-Cured Cauliflower

FLASH-FRIED ARTICHOKE\* 8  
Aioli

RICOTTA TORTELLINI 12  
Lemon Beurre Blanc, Arugula

OCTOPUS (DF) 15  
Saffron Cream, Puffed Cous Cous, Fennel

### PLATES

DAN DAN PENNE 16  
Meat Balls, Spinach, Chili Crisp, Chives

PORK BELLY\* (6oz) (GF) 18  
Honey Soy Glaze, Fennel Purée, Pickled Cucumber

PORK PICCATA 19  
Roasted Haricot Vert

PAN SEARED SALMON\* (6oz) (DF, GF) 20  
Ginger Miso Roasted Turnips, Kale

CONFIT CHICKEN THIGH (GF) 22  
Lemon Beurre Blanc, Roasted Spring Vegetables

AGED FILET\* (6oz) (GF) 30  
Turnip Purée, Marsala Mushroom

### 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 FOODBORNE ILLNESSES.