

# G I A

## DESIGNER FEATURES

### **Vieux Carre - \$15**

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

### **Mezcal Old Fashioned - \$15**

Barrel Rested Mezcal, Organic Agave Nectar, House Bitters

### **Martinezzz - \$14**

Barr Hill Tom Cat Gin, Luxardo, Dolin Rouge, House Bitters

### **Jerry Thomas Punch - \$13**

End of Days Rum, Pineapple, Lemon, Spices

### **Cranberry Crush - \$13**

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

### **Strawberry Pom Mojito - \$13**

Don Q Rum, Strawberry, Lime, Mint,  
Sunshine Pomegranate Acai Sparkling Energy Water

### **Millions of Peaches - \$17**

End of Days Gin, Peach Cordial, Green Chartreuse,  
House Bitters, Orange Juice, Egg White\*

### **Tangerine Fizz - \$15**

Roku Gin, Tangerine, Rose Water, Cream, Soda Water,  
Egg White\*

### **Cherries Jubilee - \$14**

Balvenie 12, Grapefruit, Cherry Brandy Syrup,  
Yellow Chartreuse

## ZERO PROOF

### **Saluda Breakfast Meeting - \$6**

Pomegranate, Orange, House Grenadine, Fever Tree Tonic

### **Rural Hall Mojito - \$6**

Strawberry, Lime, Mint, Soda Water

### **Saxapahaw Smash - \$6**

Blackberry, Ginger, Maple, Cranberry, Fever Tree Ginger Beer

### **Fontana Dam Mule - \$6**

Blackberry, Lime, Mint, Fever Tree Ginger Beer

### **Caldwell Collins - \$6**

Lemon, Sugar Cube, Fever Tree Sparkling Lemon

## DESIGNER STAPLES

### **Old Fashioned - \$13**

Bulleit Rye, Maple, Bitters, House Brandied Cherry

### **House Brandied Cherries - \$25**

16oz Jar of Cherries in Cocktail Syrup

### **Manhattan - \$14**

Old Forester Bourbon, House Bitters, Pierre Ferrand, Dolin Rouge

### **Moscow Mule - \$12**

360 Peach Vodka, Lime, Mint, Fever Tree Ginger Beer

### **Black Gin Rickey - \$13**

Hendricks Gin, Lime, Blackberry, Mint, Fever Tree Ginger Beer

### **Molecular Whiskey Sour - \$14**

Old Forester Bourbon, House-Made Sour Mix

### **April Shower - \$14**

Tiny Cat Vodka, St. Germain, Lime, Moscato Frizzante

### **Tiny Cat Martini - \$14**

Tiny Cat Vodka, Bols Genever, Lillet Blanc, House Bitters

### **Tranquility - \$13**

Absolut Pear, Pierre Ferrand, Lime, Pineapple

### **Gin & Tonic - \$13**

Hendricks Gin, Cucumber, Juniper Berries, Fever Tree Tonic

### **Ginger Pomegranate Margarita - \$14**

El Jimador Tequila, Pierre Ferrand, Pomegranate, Sea Salt Lime Foam

### **Sal's Request - \$14**

Gia Distillery FJW Whiskey, Bols Genever, Dolin Blanc, House Bitters

### **Beretta - \$14**

Gia Distillery Francesca Grappa, Solerno, Sparkling Wine

## DESSERT

### **The Grind - \$12**

Bailey's Espresso, Bumbu, Grind Espresso Liqueur, House Bitters

### **Chocolate Martini - \$13**

Godiva Chocolate Liqueur, Creme de Cocoa, Cruzan Black Strap,  
Cinnamon

### **Irish Coffee - \$13**

Slane Irish Whiskey, Stout Infused Whipped Cream, Espresso

\*Consuming raw egg whites may increase your chances of  
contracting food-borne illness

DRINK. EAT. LISTEN.

# GI A

## REDS

	BTL	GLS	1/2 GLS	TASTE
<b>California</b>				
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
<b>Oregon</b>				
Ken Wright Pinot Noir (Willamette Valley)	48	12.50	6.50	3.50
<b>France</b>				
Joseph Drouhin Bourgogne (Burgundy)	42	11.00	5.75	3.00
Domaine Luc Pirllet Métairie Malbec (Languedoc)	38	10.00	5.25	2.85
<b>Italy</b>				
Bitornino da Frascole Sangiovese (Tuscany)	38	10.00	5.25	2.85
<b>Spain</b>				
Lopez De Haro Tempranillo (Rioja)	32	8.50	4.50	2.50

## WHITES

<b>California</b>				
Truchard Sauvignon Blanc (Carneros)	40	10.50	5.50	3.00
The Prisoner Chardonnay (Carneros) (1/2 btl)	28	14.50	7.75	4.00
<b>Oregon</b>				
Chehalem, Inox Unoaked Chardonnay (Willamette Valley)	44	11.50	6.00	3.25
<b>New Zealand</b>				
Pikorua Sauvignon Blanc (Marlborough)	36	9.50	5.00	2.75
<b>Italy</b>				
Castellano Pinot Grigio (Veneto)	28	7.50	4.00	2.25
<b>Greece</b>				
Amalagos Chardonnay (Greece)	34	9.00	4.75	2.75
<b>Germany</b>				
Villa Kabinett, Dry Riesling (Mosel)	30	8.00	4.25	2.35

## ROSÉ

<b>California</b>				
Secret Identity (California)	36	9.50	5.00	2.75
VRAC (Provence)				6.50

## FEATURED SELECTIONS

<b>California</b>	BTL	GLS
Byron Winery Fiddlestix Pinot Noir (Santa Rita Hills)	90	
Matthiason Cabernet Sauvignon (Napa)	70	19
Honig Cabernet Sauvignon (Napa)	65	18
Mercury Head Cabernet Sauvignon (Napa)	140	38
<b>Oregon</b>		
Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley)	65	18
<b>Argentina</b>		
Pozos Malbec (Mendoza)	65	
Pozos Cabernet Franc (Mendoza)	65	
<b>Italy</b>		
Raina Sagrantino 2013 (Montefalco)	69	19
Galina Barolo 2008 (Piedmont)	90	24
Querce Bettina Brunello di Montalcino (Tuscany)	90	
<b>Spain</b>		
Aalto Tempranillo (Ribera del Duero)	90	24
<b>France</b>		
Domaine du Vieux Lazaret (Chateaufneuf du Pape)	70	19
Chateau Les Barrailots, Margaux 2017 (Bordeaux)	70	19
<b>Sparkling and White</b>		
Ruinart Blanc de Blancs (Reims, France)	120	24
Stag's Leap Wine Cellars "Karia" Chardonnay (Napa)		55

## DESSERT

Sandeman 20 Year Port (Oporto, Portugal)		GLS
		9.95
St. Vincent Sauternes (Sauternes)		7.50
Cardamaro Vino Amaro (Italy)		6.50

## SPARKLING (Bottles Half-Off on Sundays)

House Frizzante	BTL	GLS
		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

# GIA

## BEER OFFERINGS

Miller Lite (Milwaukee, WI)  
 Erdinger Hefeweizen (Germany)  
 Wicked Weed Appalachia Session IPA (Asheville NC)  
 Triple C Brewing Co. Baby Maker DIPA (Charlotte, NC) 16oz  
 Weiherstephaner Original Lager (Germany)  
 Corsendonk Agnus Tripel Oud-Turnhout (Belgium)  
 Harlem Brewing Sugarhill Golden Ale (Rocky Mount, NC)  
 Guinness Irish Stout (Dublin) 16.9oz

## NEAR BEER

Brewdog NannyState Pale Ale (Columbus, OH)

BTL

3.5  
4.5  
4  
7.5  
4.5  
6.5  
4.5  
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

BTL  
4

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

## TEAS

### BLACK

High Caffeine  
 Earl Grey 4  
 English Breakfast 4  
 \*Golden Jasmine 4

### GREEN

Medium Caffeine  
 Jasmine Green 4  
 \*Shooting Star Green 4

### WHITE

LOW CAFFEINE  
 Justine's Blend 4  
 Orange Spice 4  
 \*Dragon Lily 4

### ROOIBOS

CAFFEINE FREE  
 Chai 4  
 \*Denotes Flowering Tea

### HERBAL

CAFFEINE FREE  
 Moroccan Mint 4  
 Chamomile Lemon 4

## TAKE HOME COCKTAIL KITS

### WHISKEY SOUR

House-Made Mix 12  
 Suggested Whiskey: Woodford Reserve Bourbon

### MANHATTAN

Vermouth Mix with Bitters 12  
 Suggested Whiskey: Woodford Rye

### BLACK GIN RICKEY

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

### STRAWBERRY POM MOJITO

strawberry, pomegranate, Lime, Mint, Fever Tree Soda Water 12  
 Suggested Rum: Don Q Cristal Rum

### GINGER POMEGRANATE MARGARITA

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

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

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.

# G I A

## CHARCUTERIE

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

Meat Board	19
Prosciutto di Parma (Pork, Italy)	
Sopresatta (Pork, Italy)	
Smoked Duck (Duck, Wisconsin)	
Cheese Board	19
Pecorino (Sheep, Italy)	
Drunken Goat (Goat, Spain)	
Carolina Moon (Goat, Chapel Hill)	
Combo Board	36

## SCHIACCIATE

(Sicilian Flatbread) Cauliflower Crust for \$3.00 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

## DESSERTS

Strawberry and Chocolate Sorbets (DF, GF)	8
Tiramisu	8
Chocolate Sauce, Sabayon	
Chocolate Mousse	8
Cracker Crumb, Oak Whip, Berries	
Limoncello Cake	8
Berry Sauce, Candied Lemon	

## SHARED PLATES

Salad (GF)	7
Mixed Greens, Strawberries, Pickled Shallot, Goat Cheese, Candied Pecans, Balsamic Vinaigrette	
Brussel Caesar Salad*	7
Shaved Brussels Sprouts, Croutons, Parmesan	
Garlic Oregano Frites* (DF, GF)	8
Truffle Aioli	
Heirloom Tomatoes	9
Lemon Ricotta Whip, Herb Oil, Balsamic Pearls, Sourdough	
Flash Fried Artichokes*	9
Herb Aioli	
Cauliflower (GF)	9
Coriander, Toasted Sesame, Cauliflower Grits, Tahini Dressing	
Octopus* (DF, GF)	16
Tomato and Cannellini Bean Salad, Charred Tomato Jam, Orange	
Ricotta Tortellini	12
Lemon Beurre Blanc, Arugula	

## PLATES

Potato Gnocchi*	16
Pesto, Sausage, Mixed Greens	
Pork Belly* (GF)	18
Honey Soy Glaze, Fennel Purée, Pickled Cucumber	
Pork Schnitzel	20
Mixed Greens, Tomatoes, Champagne Mustard Sauce	
Salmon* (6oz)	22
Pickled Tomatoes, Cucumber, Mixed Greens, Lemon And White Wine Reduction	
Confit Chicken Thigh (GF)	22
Lemon, Beurre Blanc, Roasted Vegetables	
Aged Filet* (6oz) (GF)	32
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](http://CASAbyGIA.com)

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