

# GIA

## DESIGNER STAPLES

### Old Fashioned - \$14

Bulleit Rye, Maple, Bitters, House Brandied Cherry

### House Brandied Cherries - \$25

16oz Jar of Cherries in Cocktail Syrup

### Manhattan - \$15

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

Wheatly Vodka, St. Germain, Lime, Moscato Frizzante

### Cranberry Crush - \$13

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

### 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, Mcqueen and the Violet Fog Gin,  
Dolin Blanc, House Bitters

## ZERO PROOF

### Saluda Breakfast Meeting - \$8

Pomegranate, Orange, House Grenadine, Fever Tree Tonic

### Rural Hall Mojito - \$8

Raspberry Puree, Lime, Mint, Soda Water

### Saxapahaw Smash - \$8

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

### Fontana Dam Mule - \$8

Blackberry, Lime, Mint, Fever Tree Ginger Beer

### Caldwell Collins - \$8

Lemon, Sugar Cube, Fever Tree Sparkling Lemon

## DESIGNER FEATURES

### Autumnal Vesper \$15

Belvedere Smogory Forest, Mcqueen and the Violet Fog Gin,  
Sandeman Tawny, Bitters

### IL Fumo Amaro - \$16

Knob Creek Rye, Amaro Averna, Amaro Nonino, Fernet Branca,  
Carpano Antica, House Bitters, Smoke

### Masquerade - \$14

End of Days Rum, Ford's Gin, Dow Rubio Port,  
Briottet Creme de Cassis

### Cheerwine Punch - \$13

Bumbu, Demerara, Pineapple, Bitters,  
Cheerwine Holiday Punch Soda

### PSL Fizz - \$16

Benriach Single Malt, PSL Syrup, Orange Juice,  
PSL Whipped Cream

### Framboise Sour - \$14

Christian Drouin Calvados, Raspberry Puree,  
Lillet Blanc, Lemon

### Lion's Tale - \$14

GIA Distillery Francesca Grappa, Allspice Dram,  
Demerara, Lime

### Vieux Carre - \$15

Remy Martin 1738, Forty Creek Whiskey,  
Benedictine, Dolin Rouge, Bitters

### Mezcal Old Fashioned - \$15

House Barrel Rested Mezcal, Organic Agave Nectar,  
House Bitters

### Cherries Jubilee - \$14

Balvenie 12, Grapefruit, Cherry Brandy Syrup,  
Yellow Chartreuse

### GIA Martini - \$15

Wheatley Vodka, Mcqueen and the Violet Fog Gin,  
Lillet Blanc, House Bitters, Bleu Cheese Olives

## DESSERT

### The Grind - \$12

Bailey's Espresso, Barbencourt Rum, Van Gogh Double Espresso,  
House Bitters

### Chocolate Martini - \$13

Godiva Chocolate Liqueur, Creme de Cacao, 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
True Grit Petite Sirah (Mendocino)	44	11.50	6.00	3.25
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

Maison L'Envoyé Straight Shooter Pinot Noir (Willamette Valley)	48	12.50	6.50	3.50
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## France

Joseph Drouhin Bourgogne (Burgundy)	42	11.00	5.75	3.00
Domaine Luc Pirlet Métairie Malbec (Languedoc)	38	10.00	5.25	2.85

## Italy

Bitornino da Frascole Sangiovese (Tuscany)	38	10.00	5.25	2.85
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## Spain

Lopez De Haro Tempranillo (Rioja)	32	8.50	4.50	2.50
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## WHITES

### California

Truchard Sauvignon Blanc (Carneros)	40	10.50	5.50	3.00
Moniker Chardonnay (Mendocino)	38	10.00	5.25	2.85
The Prisoner Chardonnay (Carneros) (1/2 btl)	28	14.50	7.75	4.00

### Oregon

Chehalem, Inox Unoaked Chardonnay (Willamette Valley)	44	11.50	6.00	3.25
Jovino Pinot Gris (Willamette Valley)	32	8.50	4.55	2.50

### New Zealand

Pikorua Sauvignon Blanc (Marlborough)	36	9.50	5.00	2.75
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### Italy

Castellano Pinot Grigio (Veneto)	28	7.50	4.00	2.25
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### Germany

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

### France

VRAC (Provence)		6.50		
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## FEATURED SELECTIONS

### California

	BTL	GLS
Byron Winery Fiddlestix Pinot Noir (Santa Rita Hills)	90	
Matthiason Cabernet Sauvignon (Napa)	70	19
Honig Cabernet Sauvignon (Napa)	65	18
Truchard Reserve Cabernet Sauvignon (Napa)	110	
Mercury Head Cabernet Sauvignon (Napa)	140	38

### Oregon

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

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

### Italy

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

### Spain

Aalto Tempranillo (Ribera del Duero)	90	24
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### France

Chateau Les Barraillots, Margaux 2017 (Bordeaux)	70	19
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### Sparkling and White

Ruinart Blanc de Blancs (Reims, France) (1/2 btl)	60	
Stag's Leap Wine Cellars "Karia" Chardonnay (Napa)	55	

## DESSERT

	GLS
Sandeman 20 Year Port (Oporto, Portugal)	9.95
St. Vincent Sauternes (Sauternes)	7.50

## SPARKLING (Bottles Half-Off on Sundays)

	BTL	GLS
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
Baron de Seillac Brut (Provence, France)	40	
Domaine Boutet Saulnier (Vouvray, France)	44	

# GIA

## BEER OFFERINGS

Miller Lite (Milwaukee, WI)	BTL
Erdinger Hefeweizen (Germany)	3.5
Wicked Weed Appalachia Session IPA (Asheville NC)	4.5
Triple C Brewing Co. Baby Maker DIPA (Charlotte, NC) 16oz	4
Weihenstephaner Original Lager (Germany)	7.5
Corsendonk Agnus Tripel Oud-Turnhout (Belgium)	4.5
Guinness Irish Stout (Dublin) 16.9oz	6.5
	4.5

## NEAR BEER

Brewdog NannyState Pale Ale (Columbus, OH)
Einbecker Pilsner (Einbeck, Germany)

## 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
5	Shared (4 Cups) 7.50

## TEAS

### BLACK

HIGH CAFFEINE

Earl Grey	4
English Breakfast	4

### GREEN

MEDIUM CAFFEINE

Jasmine Green	4
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### WHITE

LOW CAFFEINE

Orange Spice	4
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### ROOIBOS

CAFFEINE FREE

Chai	4
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### HERBAL

CAFFEINE FREE

Moroccan Mint	4
Chamomile Lemon	4



## 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](http://CASAbyGIA.com)

## 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)

YOUNG MICRO GREENS  
(BURLINGTON, NC)

HARMONY RIDGE  
(TOBACCOVILLE, NC)

DRINK. EAT. LISTEN.

# GI A

## CHARCUTERIE

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

Angostura Bar Nuts 5

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 (Cow, Chapel Hill)

Combo Board 39

## SCHIACCIATE

(Sicilian Flatbread) Cauliflower Crust for \$3.00 extra

Margherita 14

Tomatoes, Fresh Mozzarella, Basil

Spinach and Goat Cheese 14

Marinara

Spicy Sausage and Yellow Pepper 14

Marinara, Mozzarella

Aged Pepperoni 14

Marinara, Mozzarella

Prosciutto and Arugula 14

Marinara, Mozzarella

## DESSERTS

Pumpkin Profiteroles\* 8

Ganache Glaze

Spiced Apple Crisp (DF, GF) 8

Coconut Whip

Limoncello Cake 8

Berry Sauce, Candied Lemon

Tiramisu 8

Chocolate Sauce, Sabayon

## SHARED PLATES

Salad (GF) 8

Mixed Greens, Squash, Pumpkin Seeds, Pomegranate Seeds,  
Goat Cheese, Brown Butter Vinaigrette

Brussel Caesar Salad\* 8

Shaved Brussels Sprouts, Croutons, Parmesan

Garlic Oregano Frites\* (DF, GF) 9

Truffle Aioli

Fried Artichokes 9

Herb Aioli

Cauliflower (GF) 9

Cauliflower Grits, Tahini Dressing, Toasted Sesame

Brussels (GF) 9

Dried Cherries, Puffed Rice, Plum Vinaigrette, Herbed Yogurt,  
Crispy Prosciutto

Octopus\* (DF, GF) 17

Warm Black Beans, Spicy Tomato Glaze,

Yuzu Sake Sea Salt Foam

Ricotta Tortellini 12

Arugula, Lemon Beurre Blanc

## PLATES

Gnocchi\* 16

Brown Butter, Sage, Sausage, Mixed Greens

Pork Belly\* (GF) 18

Seasonal Vegetables, Pomme Puree,

Champagne Mustard

Pork Schnitzel (DF) 22

Warm German Potato Salad, Sauerkraut

Salmon\* (6oz) (DF, GF) 22

Seasonal Vegetables, Mixed Greens, Apple Cider Reduction,

Pickled Jalapeños

Chicken Cacciatore (GF) 24

Peppers, Onions, Rich Tomato Sauce

Filet\* (6oz) (GF) 34

Bourbon Apple Pomme Puree, Seasonal Vegetables,

Roasted Nuts, Bordelaise

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