

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

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

Lion's Tale - \$14

GIA Distillery Francesca Grappa, Allspice Dram,
Demerara, Lime

Mezcal Old Fashioned - \$15

House Barrel Rested Mezcal, Organic Agave Nectar,
House Bitters

Cherries Jubilee - \$14

Balvenie 12, Grapefruit, Cherry Brandy Syrup,
Yellow Chartreuse, Naked Malt

GIA Martini - \$15

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

Grasshopper Latte - \$15

Jameson Cold Brew, Copper and Kings Absinthe,
Creme de Cacao, Bitters, Stout Cream

Smoked Maple Sour - \$14

Forty Creek Canadian Whiskey, Maple, Lemon,
Peychaud's, Bourbon Barrel Smoke

Haitian Spritz - \$14

Rhum Barbancourt, Falernum, Baron de Seillac Brut

Barker's Scofflaw - \$15

Dickel 8 year, Grenadine, Lemon, Dolin Blanc Vermouth,
Orange-Wormwood Bitters

DESSERT

The Grind - \$12

Bailey's Espresso, Rhum Barbancourt, 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

Espresso Martini - \$16

Broken Shed Vodka, Sous-Vide Coffee,
Carpano Antica, Grand Marnier

*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
California				
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
Villa Creek 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

Domaine Luc Pirlet Métairie Malbec (Languedoc)	38	10.00	5.25	2.85
Domaine Sébastien Magnien Bourgogne (Hautes-Côtes de Beaune)	54	14.00	7.25	4.25

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

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

Oregon

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

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
Ugolino Bigneto Verdicchio (Marche)	44	11.50	6.00	3.25

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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Italy

Radice (Eimilia Romagna)	32	8.50		
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FEATURED SELECTIONS

California

	BTL	GLS
Honig Cabernet Sauvignon (Rutherford, Napa)	65	18
Matthiason Cabernet Sauvignon (Napa)	70	19
Byron Winery Fiddlestix Pinot Noir (Santa Rita Hills)	90	
Hoopes Cabernet Sauvignon (Oakville, Napa)	90	24
Truchard Reserve Cabernet Sauvignon (Carneros, Napa)	110	

Oregon

Soter Vineyards Reserve Pinot Noir (McMinnville, Willamette)	65	18
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Argentina

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

Raina Sagrantino 2013 (Montefalco)	69	19
De Stefani Malanotte del Piave (Piave, Veneto)	85	23
Galina Barolo 2008 (Piedmont)	90	24
De Stefani Stefen 1624 (Colli di Conegliano, Veneto)	140	38

France

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

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

DESSERT

Sandeman 20 Year Port (Oporto, Portugal)		GLS
		9.95

St. Vincent Sauternes (Sauternes)		7.50
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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	10.50
Domaine Boutet Saultier (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

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

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 21

Prosciutto di Parma (Pork, Italy)
Sopresatta (Pork, Italy)
Smoked Duck (Duck, Wisconsin)

Cheese Board 21

Pecorino (Sheep, Italy)
Drunken Goat (Goat, Spain)
Carolina Moon (Cow, Chapel Hill)

Combo Board 42

SCHIACCIATE

(Sicilian Flatbread) Cauliflower Crust for \$4.00 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

Mexican Hot Chocolate (GF) 8

Smoked Marshmallow, Spiced Chocolate Truffle, Cajeta

Orange Olive Oil Cake (DF, GF) 8

Earl Grey Mousse, Raspberry

Limoncello Cake 8

Berry Sauce, Candied Lemon

Tiramisu 8

Chocolate Sauce, Sabayon

SHARED PLATES

Grapefruit Salad (DF, GF) 9

Quinoa, Mixed Greens, Toasted Pine Nuts,
Grapefruit Vinaigrette

Brussel Caesar Salad* 9

Shaved Brussels Sprouts, Croutons, Parmesan

Garlic Oregano Frites* (DF, GF) 10

Truffle Aioli

Fried Artichokes 10

Herb Aioli

Cauliflower (GF) 10

Cauliflower Grits, Tahini Dressing, Toasted Sesame

Roasted Celery Root (DF, GF) 12

Salsa Verde

Octopus* (DF, GF) 18

Warm Black Beans, Spicy Tomato Glaze,
Yuzu Sake Sea Salt Foam

Wedding Tortellini 13

White Beans, Spinach

PLATES

Fettuccini* (DF) 16

Chili Crisp, Mushrooms

Pork Belly* (GF) 18

Sweet Potato Au Gratin, Smoked Paprika Aioli,
Crispy Celery Root

Pork Schnitzel* (DF) 22

Warm German Potato Salad, Sauerkraut

Sesame Crusted Salmon* (GF) 22

Lemon Butter Broccolini, Salmon Skin Chicharón

Chicken Cacciatore* (GF) 24

Peppers, Onions, Rich Tomato Sauce

Filet* (6oz) (GF) 36

Bourbon Apple Pomme Puree, Seasonal Vegetables,
Roasted Nuts, Bordelaise

Dry Aged Ribeye* (12oz) 45

Caramelized White Chocolate Cream Sauce,
Roasted Potato and Celery Root, Crispy Leeks

Chilean Sea Bass* (GF) MP

Confit Leek, White Wine Butter Quinoa,
Charred Grapefruit Salad

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