

GIA

DESIGNER STAPLES

Old Fashioned - \$14

Bulleit Rye, Maple, Bitters, House Brandied Cherry

House Brandied Cherries - \$25

16oz Jar of Cherries in Cocktail Syrup

GIA Martini - \$15

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

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

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

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

Barker's Scofflaw - \$15

Dickel 8 year, Grenadine, Lemon, Dolin Blanc Vermouth, House Bitters

La Belle Et La Bete - \$15

Rives Pink Gin, Lime, Strawberry Preserve, Egg Whites

Radar Love - \$15

Jalapeño infused Botanist, St Germain, Passionfruit, Grapefruit

Bittersweet - \$15

Bacoo Rum, Creme de Banana, Punt e Mes, Benedictine, Pineapple Juice

Mai Tai - \$14

Rhum Barbancourt, Pierre Ferrand Curacao, Orgeat, Rock Syrup, Cruzan Black Strap

David and Goliath - \$16

Appleton Signature Rum, Montenegro, FJW Whiskey, Cherry Brandy Syrup, Orange, Lemon, Lime

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
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 Piret 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

Montebellon Tempranillo (Ribera del Duero)	36	9.50	5.00	2.75
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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

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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France

Domaine Phillip Raimbault Sancerre (Loire)	50	13.00	6.75	3.65
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Italy

Castellano Pinot Grigio (Veneto)	28	7.50	4.00	2.25
Ugolino Vigneto Verdicchio (Marche)	44	11.50	6.00	3.25

Spain

Böhigas Xarel-lo (Catalonia)	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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Austria

Höpler Rosé (Burgenland)	30	8.00	4.00	2.75
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Italy

Radice (Emilia Romagna)	32	8.50	4.50	2.50
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FEATURED SELECTIONS

California

Honig Cabernet Sauvignon (Rutherford, Napa)	BTL	GLS		
	65	18		

Matthiason Cabernet Sauvignon (Napa)	70	19		
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Byron Winery Fiddlestix Pinot Noir (Santa Rita Hills)	90			
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Hoopes Cabernet Sauvignon (Oakville, Napa)	90	24		
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Truchard Reserve Cabernet Sauvignon (Carneros, Napa)	110			
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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		
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De Stefani Malanotte del Piave (Piave, Veneto)	85	23		
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Galina Barolo 2008 (Piedmont)	90	24		
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De Stefani Stefen 1624 (Colli di Conegliano, Veneto)	140	38		
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France

Chateau Les Barrailots, Margaux 2018 (Bordeaux)	70	19		
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Maison Joseph Drouhin, Cotes de Beaune 2019 (Burgundy)	85			
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Sparkling and White

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

House Frizzante	BTL	GLS		
		6.00		

Veuve Du Vernay Brut (France)	30	7.50		
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La Torretta Moscato Frizzante (Veneto, Italy)	32	7.95		
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Poema Rosé Cava (Penedes, Spain)	32	7.95		
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Terriero Prosecco (Veneto, Italy)	34	8.25		
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Baron de Seillac Brut (Provence, France)	40	10.50		
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Domaine Boutet Saulnier (Vouvray, France)	44			
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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)	8.5
Corsendonk Agnus Tripel Oud-Turnhout (Belgium)	5
Guinness Irish Stout (Dublin) 16.9oz	6.5
	5

NEAR BEER

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

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.

G I A

CHARCUTERIE

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

Angostura Bar Nuts 5

Meat Board 21
Prosciutto
Bresaola
Speck

Cheese Board 21
Smoked Gouda
Muenster
Carolina Moon

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

Orange Vanilla Crème Brûlée* (GF) 8

Watermelon Granita (DF, GF) 8
Almond Crumb, Chocolate

Limoncello Cake 8
Berry Sauce, Candied Lemon

Tiramisu 8
Chocolate Sauce, Sabayon

SHARED PLATES

Salad (GF) 9
Tuscan Salad Greens, Strawberries, Sunflower Seeds,
Honey Granules, Goat Cheese, Elderflower Vinaigrette

Brussel Caesar Salad* 9
Shaved Brussels Sprouts, Croutons, Parmesan

Garlic Oregano Frites* (DF, GF) 10
Truffle Aioli

Fried Artichokes 10
Herb Aioli

Cauliflower (DF, GF) 10
Salsa Verde, Pickled Beet Cauliflower Stem, Cilantro

Pasta Salad 12
Spinach Fettuccini, Roasted Beets, Tomatillo, Buffalo Mozzarella,
Balsamic Champagne Vinaigrette

Octopus* (GF) 18
Charred Octopus, Sweet Corn, Black Garlic Aioli,
Apple Vinaigrette

Cacio e Pepe 13
Tortellini, Spinach, Butter, Pepper, Pecorino Romano

PLATES

Pork Belly* (GF) 18
Roasted Sweet Potato, Cherries, Honey Pistachio Yogurt

Duck* (8oz) (DF, GF) 35
Sichuan Glazed Duck, Corn Purée, Elderflower Honey

Miso Glazed Salmon* (6oz) (DF, GF) 22
Strawberry and Radish Salad

Chicken* (GF) 24
Spicy Roasted Chicken, Rhubarb and Cucumber Salsa

Filet* (6oz) (GF) 36
Corn Succotash, Béarnaise

Dry Aged Ribeye* (14oz) (GF) 45
Caramelized White Chocolate Cream Sauce,
Roasted Potato, Crispy Leeks

Chilean Sea Bass* (GF) MP
Butter Poached Sea Bass, Lemon Curd, Spiced Potato

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