

# Brunch MENU

Bubbles half price by the BOTTLE on SUNDAYS!



## MORNING COCKTAILS

**NAKED COLLINS** GIA ORIGINAL **\$12**  
Naked Malt Whisky, Grapefruit Juice, Sugar Cubes,  
Fever Tree Grapefruit Soda

**PEACH ROSE SPRTIZ** GIA ORIGINAL **\$12**  
Aperol, Twenty Grand Peach, Orange Juice,  
Poema Rosé Cava, Soda Water

**BLOODY MARY** GIA ORIGINAL **\$11**  
Wheatley Vodka, Emulsion Gin,  
Housemade Bloody Mary Mix, Olives

**IRISH COFFEE** GIA ORIGINAL **\$13**  
Slane Irish Whiskey, Stout Infused Whipped Cream,  
Espresso, Mint-Cocoa Powder

## THE GIN AND TONIC BAR **\$12**

**EARLY BIRD G&T**  
Uncle Val's Gin, Grapefruit Juice,  
Fever-Tree Mediterranean Tonic, Rosemary

**TEA TIME G&T**  
Tea & Vanilla Infused Roku Gin, Italicus Bergamot Liqueur,  
Fever-Tree Elderflower Tonic

**BARTENDER'S GARDEN G&T**  
Tomato-Basil-Peppercorn Botanist Infusion,  
Ancho Reyes Poblano Liqueur, Fever-Tree Indian Tonic

## SPARKLING WINE OFFERINGS

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### MIMOSA CARAFE

	BTL	GLASS
HOUSE FRIZZANTE		6.00
VEUVE DUVERNAY BRUT <i>France</i>	30	7.50
LA TORRETTA MOSCATO FRIZZANTE <i>Veneto, Italy</i>	32	7.95
POEMA ROSÉ CAVA <i>Penedes, Spain</i>	32	7.95
TERRIERO PROSECCO <i>Veneto, Italy</i>	34	8.25
GOVONE BRACHETTO <i>Piemonte, Italy</i>	34	8.25
DOMAINE BOUTET SAULNIER <i>Vouvray, France</i>	44	

## PASTRIES

ROSEMARY SCONES 6  
Whipped Butter

JAM & BISCUIT 6

DANISH 8  
Lemon, Berry, Cheese

## LIGHT BREAKFAST

DAILY SOUP 6

BACON BOARD (DF, GF) 10  
Gin Salt, Herbs

SMOKED SALMON SCHIACCIATA 15  
Herb Cream Cheese, Capers, Pickled Onions,  
(Cauliflower Crust \$4.00 extra)

SPINACH AND GOAT CHEESE SCHIACCIATA 14  
Marinara, (Cauliflower Crust \$4.00 extra)

## SANDWICHES

All Sandwiches Are Served on Potato Rolls

CHICKEN SANDWICH\* 12  
Housemade Pickles, Cajun Aioli

COMPRESSED PORK BELLY\* 12  
Folded Omelet, Cheddar Cheese

CROQUE MADAME\* 12  
Prosciutto, Gruyere, Bechamel, Sourdough,  
Sunny-Side Up Egg

SERVED WITH A CHOICE OF SIDE:  
Pesto Hash • Fruit • Frites • Soup • Side Salad

## PLATES

SUNDAY FRENCH TOAST 12

BISCUITS AND GRAVY 12  
Parsley

SHAKSHUKA EGGS\* 12  
Spicy Tomato Sauce, Sourdough Toast

SALMON CAKE SALAD\* 17  
Seasonal Salad

STEAK AND EGGS\* (6OZ) (GF) 32  
Scrambled Eggs, Hash, Hollandaise

## SIDES

EGGS\* 3  
Scrambled, "Sunny-Side Up" or Fried

FRUIT 5  
Seasonal Selection

PESTO HASH 6

GARLIC OREGANO FRITES\* 10  
Truffle Aioli

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



# WINE OFFERINGS

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

## WHITES

### ROSÉ

FRANCE	BTL	GLASS	1/2 GLASS	TASTE
VRAC ( <i>Provence</i> )		6.50		

### AUSTRIA

Höpler Pannonica Rosé ( <i>Burgenland</i> )	30	8.00	4.00	2.75
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### ITALY

Radice ( <i>Emilia Romagna</i> )	32	8.50	4.50	2.50
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### NEW WORLD WHITES

#### CALIFORNIA

The Prisoner Chardonnay ( <i>1/2 btl</i> ) ( <i>Carneros</i> )	28	14.50	7.75	4.00
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Moniker Chardonnay ( <i>Mendocino</i> )	38	10.00	5.25	2.85
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#### OREGON

Jovino Pinot Gris ( <i>Willamette Valley</i> )	32	8.50	4.55	2.50
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Chehalem, Inox Unoaked Chardonnay ( <i>Willamette Valley</i> )	44	11.50	6.00	3.25
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#### NEW ZEALAND

Pikorua Sauvignon Blanc ( <i>Marlborough</i> )	36	9.50	5.00	2.75
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### OLD WORLD WHITES

#### FRANCE

Domaine Phillip Raimbault Sancerre ( <i>Loire</i> )	64	16.50	8.50	5.25
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#### ITALY

Castellano Pinot Grigio ( <i>Veneto</i> )	28	7.50	4.00	2.25
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Ugolino Vigneto Verdicchio ( <i>Marche</i> )	44	11.50	6.00	3.25
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#### SPAIN

Bohigas Xarel-lo ( <i>Catalonia</i> )	28	7.50	4.00	2.25
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#### GERMANY

Villa Kabinett, Dry Riesling ( <i>Mosel</i> )	30	8.00	4.25	2.35
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### DESSERT WINE

	GLASS
Sandeman 20 Year Port ( <i>Oporto, Portugal</i> )	9.95
St. Vincent Sauternes ( <i>Sauternes</i> )	7.50

## REDS

### NEW WORLD REDS

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Montpellier Pinot Noir ( <i>California</i> )	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon ( <i>California</i> )	30	8.00	4.25	2.35
Paul Dolan Cabernet Sauvignon ( <i>Mendocino</i> )	48	12.50	6.50	3.50
Villa Creek Red Blend ( <i>Paso Robles</i> )	54	14.00	7.25	4.25

#### OREGON

Maison L'Envoyé Straight Shooter Pinot Noir ( <i>Willamette Valley</i> )	48	12.50	6.50	3.50
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#### WASHINGTON

Mark Ryan Vincent Red Blend ( <i>Columbia Valley</i> )	42	11.00	5.75	3.15
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### OLD WORLD REDS

#### FRANCE

Domaine Luc Pirllet Métairie Malbec ( <i>Languedoc</i> )	38	10.00	5.25	2.85
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Domaine Sébastien Magnien Bourgogne ( <i>Hautes-Côtes de Beaune</i> )	54	14.00	7.25	4.25
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#### ITALY

Bitornino da Frascole Sangiovese ( <i>Tuscany</i> )	38	10.00	5.25	2.85
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#### SPAIN

Monteabellon Tempranillo ( <i>Ribera del Duero</i> )	36	9.50	5.00	2.75
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## FEATURED WINES

### SPARKLING AND WHITES

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

### NEW WORLD REDS

#### CALIFORNIA

Honig Cabernet Sauvignon ( <i>Rutherford, Napa</i> )	75	21
Hoopes Cabernet Sauvignon ( <i>Oakville, Napa</i> )	90	25
Deovlet Pinot Noir ( <i>Santa Barbara</i> )	75	21
Bien Nacido Pinot Noir ( <i>Santa Maria, Santa Barbara</i> )	95	
Duckhorn Cabernet Sauvignon ( <i>Napa</i> )	95	
Grgich Hills Cabernet Sauvignon ( <i>Napa</i> )	100	

#### OREGON

Soter Vineyards Reserve Pinot Noir ( <i>McMinnville, Willamette</i> )	65	18
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#### ARGENTINA

Pozos Malbec ( <i>Mendoza</i> )	65	
Pozos Cabernet Franc ( <i>Mendoza</i> )	65	

### OLD WORLD REDS

#### ITALY

De Stefani Malanotte del Piave ( <i>Piave, Veneto</i> )	85	23
Galina Barolo 2008 ( <i>Piedmont</i> )	90	24
De Stefani Stefen 1624 ( <i>Colli di Conegliano, Veneto</i> )	140	90
Corte Alta Amarone ( <i>Veneto</i> )	70	20

#### FRANCE

Chateau Les Barrailots, Margaux 2017 ( <i>Bordeaux</i> )	70	19
Maison Joseph Drouhin, Cotes de Beaune 2019 ( <i>Burgundy</i> )	85	
Pauillac de Lynch Bages ( <i>Bordeaux</i> )	100	

#### SPAIN

Monteabellon 14 Meses Tempranillo ( <i>Ribera del Duero</i> )	60	
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## 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)