

# Lunch MENU



## MORNING COCKTAILS

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

**PEACH ROSE SPRITZ** GIA ORIGINAL <sup>\$12</sup>  
Aperol, Twenty Grand Peach, Orange Juice,  
Poema Rosé Cava, Soda Water

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

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

## THE GIN AND TONIC BAR <sup>\$12</sup>

**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

## COFFEE

Available in Regular or Decaf

**ESPRESSO** 3.75      **CAPPUCCINO** 4.50

**DOUBLE ESPRESSO** 6      **FRENCH PRESS**

**AMERICANO** 3.75      Personal (2 Cups) 4

**CAFE LATTE** 4.50      Shared (4 Cups) 7.50

## DESSERTS

**TIRAMISU** 8  
Chocolate Sauce, Sabayon

**LIMONCELLO CAKE** 8  
Berry Sauce, Candied Lemon

## SOUP & SALADS

**SALAD** (GF) 9  
Tuscan Salad Greens, Strawberries, Sunflower Seeds,  
Honey Granules, Goat Cheese, Elderflower Vinaigrette  
**CAESAR SALAD\*** 9  
Shaved Brussels Sprouts, Croutons, Parmesan  
**ADD TO EITHER SALAD**  
    *Glazed Chicken Breast* (GF) 6  
    *Black Bean Cake with Tomato Jam Glaze* (DF, GF) 7  
    *Herb Salmon Cake* (DF) 8  
**FEATURED SOUP** 6  
**TOMATO BISQUE** 6

## STARTERS

**GARLIC OREGANO FRITES\*** (DF, GF) 10  
Truffle Aioli  
**CAULIFLOWER** (DF, GF) 10  
Salsa Verde, Pickled Beet Cauliflower Stem, Cilantro  
**FLASH FRIED ARTICHOKE\*** 10  
Basil Aioli

## SANDWICHES

**FRIED CHICKEN\*** 12  
Pickles, Cajun Aioli  
**GRILLED CHEESE** 12  
Cheddar, Gruyere, Mozzarella, Tomato, Bacon  
**ITALIAN\*** 14  
Cured Meats, Mozzarella, Mixed Greens, Tomato,  
Oil and Vinegar  
**CAPRESE** 12  
Tomatoes, Buffalo Mozzarella, Pesto  
**BLACK BEAN BURGER** (DF) 12  
Tomato Jam, Mixed Greens, Pickles, Kale

SERVED WITH A CHOICE OF SIDE:  
Garlic Oregano Frites • Cup of Soup  
Wood-Fired Cauliflower • Side Salad

## PLATES

**TRIO\*** 15  
Your choice of a half sandwich  
(Italian\*, Caprese, Grilled Cheese), cup of soup, and salad  
**GLAZED CHICKEN** (DF, GF) 14  
Seasonal Vegetables, Mixed Greens

## 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, Extra Virgin Olive Oil, Pepper



# WINE OFFERINGS

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

## WHITES

### ROSÉ

	BTL	GLASS	1/2 GLASS	TASTE
<b>FRANCE</b>				
VRAC ( <i>Provence</i> )		6.50		
<b>AUSTRIA</b>				
Höpler Pannonica Rosé ( <i>Burgenland</i> )	30	8.00	4.00	2.75
<b>ITALY</b>				
Radice ( <i>Emilia Romagna</i> )	32	8.50	4.50	2.50

### NEW WORLD WHITES

	BTL	GLASS	1/2 GLASS	TASTE
<b>CALIFORNIA</b>				
The Prisoner Chardonnay ( <i>1/2 btl</i> ) ( <i>Carneros</i> )	28	14.50	7.75	4.00
Moniker Chardonnay ( <i>Mendocino</i> )	38	10.00	5.25	2.85

### OREGON

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

### NEW ZEALAND

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

<b>FRANCE</b>				
Domaine Phillip Raimbault Sancerre ( <i>Loire</i> )	64	16.50	8.50	5.25

### ITALY

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

### 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

	BTL	GLASS	1/2 GLASS	TASTE
Sandeman 20 Year Port ( <i>Oporto, Portugal</i> )		9.95		
St. Vincent Sauternes ( <i>Sauternes</i> )		7.50		

## REDS

### NEW WORLD REDS

	BTL	GLASS	1/2 GLASS	TASTE
<b>CALIFORNIA</b>				
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
<b>OREGON</b>				
Maison L'Envoyé Straight Shooter Pinot Noir ( <i>Willamette Valley</i> )	48	12.50	6.50	3.50
<b>WASHINGTON</b>				
Mark Ryan Vincent Red Blend ( <i>Columbia Valley</i> )	42	11.00	5.75	3.15

### OLD WORLD REDS

<b>FRANCE</b>				
Domaine Luc Pirlet Métairie Malbec ( <i>Languedoc</i> )	38	10.00	5.25	2.85
Domaine Sébastien Magnien Bourgogne ( <i>Hautes-Côtes de Beaune</i> )	54	14.00	7.25	4.25
<b>ITALY</b>				
Bitornino da Frascole Sangiovese ( <i>Tuscany</i> )	38	10.00	5.25	2.85
<b>SPAIN</b>				
Monteabellon Tempranillo ( <i>Ribera del Duero</i> )	36	9.50	5.00	2.75

## 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

	BTL	GLASS
<b>CALIFORNIA</b>		
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	
<b>OREGON</b>		
Soter Vineyards Reserve Pinot Noir ( <i>McMinnville, Willamette</i> )	65	18
<b>ARGENTINA</b>		
Pozos Malbec ( <i>Mendoza</i> )	65	
Pozos Cabernet Franc ( <i>Mendoza</i> )	65	

### OLD WORLD REDS

<b>ITALY</b>		
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
<b>FRANCE</b>		
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	
<b>SPAIN</b>		
Monteabellon 14 Meses Tempranillo ( <i>Ribera del Duero</i> )	60	

## 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