

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

Tranquility - \$13

Absolut Pear, Cucumber, Lime, Pineapple, Pierre Ferrand

Molecular Whiskey Sour - \$14

Old Forester Bourbon, House-Made Sour Mix

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

ZERO PROOF

All Zero-Proof cocktails made with Lyre's Zero-Proof spirits.
Inquire with staff to purchase your own bottles

Rural Hall Mojito - \$10

Raspberry Puree, Lime, Mint, Soda Water, Lyres White Cane Spirit

Cloudy With a Chance - \$10

Lyres Dark Cane Spirit, Lime, Demerara Rock Syrup,
Fever-Tree Ginger Beer

Sober's In Fashion - \$10

Lyre's Malt, Housemade Old Fashioned Syrup, Orange

Spritz Zero - \$10

Lyre's Italian Spritz, Lemon, Rosemary, Soda Water

NoGroni - \$10

Lyre's Pink London, Lyre's Italian Orange,
Housemade Zero Proof Vermouth

DESIGNER FEATURES

Desert Lilies - \$14

Los Arango Reposado, Pear-Lavender Syrup, Lemon, Herb Blend

Root of All Evil - \$15

Perro de San Juan Mezcal, Root "Honey," Cocchi Americano

Blueberry Basil Smash - \$13

GIA FJW Whiskey, Blueberry, Shanti Elixirs Kambucha,
Black Pepper Bitters

Sicilian Summer - \$14

GIA Francesca Grappa, Lemon, Simple Syrup,
Fever-Tree Grapefruit Soda

La Belle Et La Bete - \$15

Rives Pink Gin, Lime, Strawberry Preserve, Egg Whites

Neptune's Serenade - \$14

Hendrick's Neptunia, Lime, Pineapple, Coconut Water, Bitters

Mezcal Old Fashioned - \$15

House Barrel Rested Mezcal, Organic Agave Nectar,
House Bitters

Smoked Maple Sour - \$14

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

DESSERT

Chiquita Agridulce - \$15

The Real Mccoy 5yr Rum, Creme de Banana, Punt e Mes,
Benedictine, Pineapple Juice

Chocolate Martini - \$13

Godiva Chocolate Liqueur, Creme de Cocoa, 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.

G I A

REDS

California	BTL	GLS	1/2 GLS	TASTE
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

Oregon

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

Mark Ryan Vincent Red Blend (Columbia Valley)	42	11.00	5.75	3.15
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France

Domaine Luc Piret Métairie Malbec (Languedoc)	38	10.00	5.25	2.85
Françoise Roumieux Rhône Sélection (Côtes du Rhône)	48	12.50	6.50	3.50
Cugat Bordeaux Superior (Bordeaux)	40	10.50	5.50	3.00

Italy

Bitornino da Frascale Sangiovese (Tuscany)	38	10.00	5.25	2.85
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Spain

Avaniel Tempranillo (Ribera del Duero)	36	9.50	5.00	2.75
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WHITES

California

Weather Chardonnay by Anthony Truchard (Sonoma Coast)	56	14.50	7.75	4.00
Moniker Chardonnay (Mendocino)	38	10.00	5.25	2.85
The Shepherd Sauvignon Blanc (Carneros)	42	11.00	5.75	3.25

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

Sick-Dreyer Yahrpfifel Gewurztraminer (Alsace)	54	14.00	7.25	4.25
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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

Bohigas 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 Pannonica 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
	75	21
Hoopes Cabernet Sauvignon (Oakville, Napa)	90	25
Deovlet Pinot Noir (Santa Barbara)	75	21
Bien Nacido Pinot Noir (Santa Maria, Santa Barbara)	95	
Grgich Hills Cabernet Sauvignon (Napa)	100	

Oregon

Soter Vineyards Reserve Pinot Noir (McMinnville, Willamette)	65	19
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Washington

Col Solare Meritage 2018 (Columbia Valley)	125	35
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Argentina

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

Italy

De Stefani Malanotte del Piave (Piave, Veneto)	85	24
Galina Barolo 2008 (Piedmont)	90	25
De Stefani Stefen 1624 (Colli di Conegliano, Veneto)	140	39
Corte Alta Amarone (Veneto)	70	20

Spain

Monteabellon 14 Meses Tempranillo (Ribera del Duero)	60	
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France

Chateau Les Barrailots, Margaux 2018 (Bordeaux)	70	20
Maison Joseph Drouhin, Cotes de Beaune 2019 (Burgundy)	85	
Pauillac de Lynch Bages (Bordeaux)	100	

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

SPARKLING (Bottles Half-Off on Sundays)

House Frizzante	BTL	GLS	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	
Sick-Dreyer Crémant Extra Brut (Alsace)	54	14	
Domaine Boutet Saulnier Brut (Vouvray, France)	44		

GIA

BEER OFFERINGS

Miller Lite (Milwaukee, WI)
Erdinger Hefeweizen (Germany)
Wicked Weed Appalachia Session IPA (Asheville, NC)
Green Man ESB (Asheville, NC)
Weihenstephaner Original Lager (Germany)
Corsendonk Agnus Tripel Oud-Turnhout (Belgium)
Guinness Irish Stout (Dublin) 16.9oz

NEAR BEER

Brewdog NannyState Pale Ale (Columbus, OH)
Einbecker Pilsner (Einbeck, Germany)
Shanti Elixir Blueberry Basil Kombucha (Asheville, NC)

ASK ABOUT OUR ROTATING TAP

BTL

3.5

5

4.5

5

5

6.5

5.5

BTL

4

5

9

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

WHITE

LOW CAFFEINE

Orange Spice 4

ROOIBOS

CAFFEINE FREE

Chai 4

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

Casa
by **GIA**

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 (Pork, Italy)

Speck (Pork, Italy)

Lamb Salami Milano (Lamb, Pork, Italy)

Cheese Board 21

Smoked Gouda (Cow, US)

Muenster (Cow, US)

Carolina Moon (Cow, US)

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

Honey Almond Crème Brûlée 9

Lace Cookie

Peach Cobbler (DF, GF) 9

Old Fashioned Syrup

Limoncello Cake 9

Berry Sauce, Candied Lemon

Tiramisu 9

Chocolate Sauce, Sabayon

SHARED PLATES

Seasonal Salad (GF) 9

Arugula, Roasted Peaches, Curried Pecans, Feta,
Sichuan 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

Peach Romesco, Ginger, Cilantro

Falafel (DF, GF) 12

Tahini Toum Dressing

Tomato Burrata 16

Tomatoes, Burrata, Basil, Balsamic Reduction, Peach Jam

Octopus* (GF) 18

Wood Fired Octopus, Guajillo Glaze, Chili Crisp, Jicama Slaw

Cacio e Pepe 13

Spinach, Pepper, Pecorino Romano

PLATES

Pork Ribs* (GF) 24

Half Rack, BBQ Rub, Peach and Cucumber Salad

Duck* (DF) 35

Pan-Seared Breast, Apricot Mole, Plums, Almond Dust

Salmon* (6oz) (DF) 24

Honey Gochujang Glaze, Carrot, Daikon

Chicken* (GF) 24

Apricot Harissa, Potato Foam, Confit Carrot

Filet* (6oz) (DF) 36

Farro Succotash, Coffee and Cherry Demi-Glacé,
Spinach

Dry Aged Ribeye* (16oz) (GF) 45

Chimichurri, Spiced Yuca Fritter

Seared Scallops* (GF) 45

Saffron Cream, Crispy Prosciutto, Potato Crisp

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