

Lunch MENU



MORNING COCKTAILS

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

PEACH ROSE SPRITZ 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

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 | |

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

| | |
|---|-----------|
| MIMOSA CARAFE | 40 |
| | BTL GLASS |
| 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 |
| GOVONE BRACHETTO Piemonte, Italy | 34 8.25 |
| DOMAINE BOUTET SAULNIER Vouvray, France | 44 |

SOUP & SALADS

| | |
|--|---|
| SEASONAL SALAD (GF) | 9 |
| Arugula, Roasted Peaches, Curried Pecans, Feta, Sichuan 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 |
| Peach Romesco, Ginger, Cilantro | |
| FLASH FRIED ARTICHOKEs* | 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 |
|---|-----|-------|-----------|-------|
| FRANCE | | | | |
| VRAC (<i>Provence</i>) | | 6.50 | | |
| AUSTRIA | | | | |
| Höpler Pannonica Rosé (<i>Burgenland</i>) | 30 | 8.00 | 4.00 | 2.75 |
| ITALY | | | | |
| Radice (<i>Emilia Romagna</i>) | 32 | 8.50 | 4.50 | 2.50 |

NEW WORLD WHITES

| | BTL | GLASS | 1/2 GLASS | TASTE |
|--|-----|-------|-----------|-------|
| CALIFORNIA | | | | |
| Weather Chardonnay by Anthony Truchard (<i>Carneros</i>) | 56 | 14.50 | 7.75 | 4.00 |
| The Shepherd Sauvignon Blanc (<i>Carneros</i>) | 42 | 11.00 | 5.75 | 3.25 |
| 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 |
|--|----|------|------|------|

OLD WORLD WHITES

| | BTL | GLASS | 1/2 GLASS | TASTE |
|--|-----|-------|-----------|-------|
| FRANCE | | | | |
| Sick-Dreyer Yahrpffel Gewurztraminer (<i>Alsace</i>) | 54 | 14.00 | 7.25 | 4.25 |
| 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 |
| GERMANY | | | | |
| Villa Kabinett, Dry Riesling (<i>Mosel</i>) | 30 | 8.00 | 4.25 | 2.35 |

DESSERT WINE

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

OLD WORLD REDS

| | BTL | GLASS | 1/2 GLASS | TASTE |
|--|-----|-------|-----------|-------|
| FRANCE | | | | |
| Domaine Luc Pirllet Métairie Malbec (<i>Languedoc</i>) | 38 | 10.00 | 5.25 | 2.85 |
| Albert Bichot Bourgogne (<i>Beaune</i>) | 58 | 15.00 | 7.75 | 4.25 |
| Françoise Roumieux Rhône Sélection (<i>Côtes du Rhône</i>) | 48 | 12.50 | 6.50 | 3.50 |
| Cugat Bordeaux Superior (<i>Bordeaux</i>) | 40 | 10.50 | 5.50 | 3.00 |
| ITALY | | | | |
| Bitornino da Frascole Sangiovese (<i>Tuscany</i>) | 38 | 10.00 | 5.25 | 2.85 |
| SPAIN | | | | |
| Avaniel Tempranillo (<i>Ribera del Duero</i>) | 36 | 9.50 | 5.00 | 2.75 |

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