

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 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

ZERO PROOF **\$10**

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

RURAL HALL MOJITO
Raspberry Puree, Lime, Mint, Soda Water, Lyres White Cane Spirit

CLOUDY WITH A CHANCE
Lyres Dark Cane Spirit, Lime, Demerara Rock Syrup,
Fever-Tree Ginger Beer

SOBER'S IN FASHION
Lyre's Malt, Housemade Old Fashioned Syrup, Orange

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

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

PASTRIES

ROSEMARY SCONES 6
Whipped Butter

JAM & BISCUIT 6

CINNAMON ROLL 12
Bourbon Pecan Glaze

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

	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
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OLD WORLD WHITES

	BTL	GLASS	1/2 GLASS	TASTE
FRANCE Sick-Dreyer Yahrpfifel 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
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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
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
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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

	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
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SPAIN

Avaniel Tempranillo (<i>Ribera del Duero</i>)	36	9.50	5.00	2.75
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SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

	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
SICK-DREYER CRÉMANT EXTRA BRUT <i>Alsace</i>	54	14
DOMAINE BOUTET SAULNIER <i>Vouvray, France</i>	44	

UPCOMING EVENTS

Brunch Every Sunday 11am-2pm

Lunch Every Wednesday - Saturday 11:30am-2:00pm

Casa
by GIA

Contactless ordering of meals, cocktail kits, wines, cocktail mixers, and experiences. CASAbyGIA.com