

GIA

DESIGNER STAPLES

Old Fashioned - \$14

Wild Turkey 101 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

Black Gin Rickey - \$13

Hendrick's Gin, Blackberry, Lime, Fever Tree Ginger Beer

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

Looking Glass (Brandy You're a Fine Girl) - \$15

GIA Turntable Brandy, Creme de Banana, C Comoz Blanc, Orange

Sanguine Sour - \$15

Ardbeg 10yr, Angostura Aromatic Bitters, Blackberry Sour

Mezcal Cereza Old Fashioned - \$15

House Barrel Rested Cherry Infused Mezcal,
Organic Agave Nectar, House Bitters

Diplomatic Punch - \$14

Diplomatico Mantuano Rum, Woodford Reserve, Citrus,
Grains of Paradise, Black Cardamom

We Got the Beets - \$14

Monkey Shoulder, Beet Juice Cordial, Chai & Fig Sweet Vermouth,
Clarified Orange Juice

Kombucha Collins - \$14

Eagle Rare, Lemon & Lime Oleo Sugar Cubes,
Shanti Elixirs Kombucha

Pan-Galactic Gargle Blaster (Drink...But...Very Carefully) - \$17

Connption Navy Strength Gin, Kubler Absinthe,
Flamedancer Bitters, Soda, Lemon, Gold, Olive

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,
Carpino Antica, Grand Marnier

*Consuming raw egg whites may increase your chances of
contracting food-borne illness

DRINK. EAT. LISTEN.

G I A

REDS

	BTL	GLS	1/2 GLS	TASTE
California				
Montpellier Pinot Noir 2018 (California)	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon 2019 (California)	30	8.00	4.25	2.35
Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	48	12.50	6.50	3.50
Gundlach Bundschu Red Blend 2021 (Sonoma)	48	12.50	6.50	3.50
Oregon				
Maison L'Envoyé				
Straight Shooter Pinot Noir 2018 (Willamette Valley)	48	12.50	6.50	3.50
Washington				
Mark Ryan Vincent Red Blend 2019 (Columbia Valley)	42	11.00	5.75	3.15
France				
Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	48	12.50	6.50	3.50
Italy				
Bitornino da Frascole Sangiovese 2019 (Tuscany)	38	10.00	5.25	2.85
Renzo Castella Nebbiolo 2019 (Langhe, Piedmont)	54	14.00	7.25	4.25
Visconti Rosso Sangiovese 2021 (Tuscany)	48	12.50	6.50	3.50
L'Arco Rosso del Veronese 2017 (Veneto)	62	16.00	9.25	4.85
Pala Cannonau 2021 (Sardinia)	44	11.50	6.00	3.25
Spain				
Avaniel Tempranillo 2020 (Ribera del Duero)	36	9.50	5.00	2.75

WHITES

California				
Weather Chardonnay by Anthony Truchard 2020 (Sonoma Coast)	56	14.50	7.75	4.00
Moniker Chardonnay 2020 (Mendocino)	38	10.00	5.25	2.85
The Shepherd Sauvignon Blanc 2021 (Carneros)	42	11.00	5.75	3.25
Oregon				
Jovino Pinot Gris 2018 (Willamette Valley)	32	8.50	4.55	2.50
Chehalem, Inox Unoaked Chardonnay 2021 (Willamette Valley)	44	11.50	6.00	3.25
France				
Sick-Dreyer				
Yahrpfifel Gewurztraminer 2020 (Alsace)	54	14.00	7.25	4.25
New Zealand				
Koha Sauvignon Blanc 2021 (Marlborough)	40	10.50	5.50	3.05
Italy				
Castellano Pinot Grigio 2021 (Veneto)	28	7.50	4.00	2.25
Ugolino Vigneto Verdicchio 2020 (Marche)	44	11.50	6.00	3.25
Maso Warth Muller Thurgau 2021 (Dolomiti)	48	12.50	6.50	3.50
Cabas Bianco 2019 (Friuli)	54	14.00	7.25	4.25
Germany				
Villa Kabinett, Dry Riesling 2014 (Mosel)	30	8.00	4.25	2.35

ROSÉ

France				
VRAC N/V (Provence)		6.50		
Austria				
Höpler Pannonica Rosé 2021 (Burgenland)	30	8.00	4.00	2.75

FEATURED SELECTIONS

California				BTL	GLS
Honig Cabernet Sauvignon 2019 (Rutherford, Napa)				75	21
Hoopes Cabernet Sauvignon 2018 (Oakville, Napa)				90	25
Deovlet Pinot Noir 2018 (Santa Barbara)				75	21
Bien Nacido Pinot Noir 2016 (Santa Maria, Santa Barbara)				95	
Oregon					
North Valley Vineyards Reserve Pinot Noir 2018 (McMinnville, Willamette)				65	19
Washington					
Col Solare Cabernet Sauvignon 2018 (Columbia Valley)				125	35
Argentina					
Pozos Malbec 2014 (Mendoza)				65	
Pozos Cabernet Franc 2014 (Mendoza)				65	
Italy					
De Stefani Malanotte del Piave 2016 (Piave, Veneto)				85	24
Galina Barolo 2008 (Piedmont)				90	25
De Stefani Stefen 1624 2016 (Colli di Conegliano, Veneto)				140	39
Corte Alta Amarone 2017 (Veneto)				70	20
Sant'Agnese Livatio Lunae Sangiovese 2008 (Tuscany)				65	
Gattinara Riserva Nebbiolo 2015 (Piedmont)				95	
Senta Cecilia Riserva Montepulciano N/V (D'Abruzzo)				70	
France					
Maison Joseph Drouhin, Cotes de Beaune 2019 (Burgundy)				85	
Pauillac de Lynch Bages 2017 (Bordeaux)				100	
Sparkling and White					
Stag's Leap Wine Cellars "Karia" Chardonnay 2020 (Napa)				65	
Ruinart Blanc de Blancs N/V (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)

	BTL	GLS
House Frizzante		6.00
Veuve Du Vernay Brut N/V (France)	30	7.50
La Torretta Moscato Frizzante N/V (Veneto, Italy)	32	7.95
Poema Rosé Cava N/V (Penedes, Spain)	32	7.95
Terriero Prosecco N/V (Veneto, Italy)	34	8.25
Sick-Dreyer Crémant Extra Brut N/V (Alsace)	54	14
Domaine Boutet Saulnier Brut N/V (Vouvray, France)	44	

MINERAL WATER

Mondariz Mineral Sparkling Water 750ml		BTL	9.00
San Pellegrino			4.50

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

10

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 - Saturday 11:30am-2:00pm

Casa
by **GIA**

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

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.

G I 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)	
Capicola (Pork, Italy)	
Cheese Board	21
Sage Derby (Cow, England)	
Triple Crème Brie (Cow, France)	
Beer Washed Griffon (Cow, Georgia)	
Combo Board	42
Butter Board	10
Spiced Butter, Sourdough, Accoutrement	

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

Ginger Snap Ice Cream Sandwich	9
Chocolate Ice Cream, Cherry Compote	
Limoncello Cake	9
Berry Sauce, Candied Lemon	
Tiramisu	9
Chocolate Sauce, Sabayon	
Grappa Poached Pear (DF, GF)	9
Honey Sabayon, Candied Hazelnut	

SHARED PLATES

Seasonal Salad (GF)	9
Fennel, Radicchio, Walnuts, Romano, Apples, Black Mustard Vinaigrette	
Brussels Caesar Salad*	9
Shaved Brussels Sprouts, Croutons, Parmesan	
Garlic Oregano Frites* (DF, GF)	10
Truffle Aioli	
Mushroom Plate (DF, GF)	16
White Bean Puree, Roasted Radicchio, Mushrooms, Port Wine Reduction, Pistachio Oil	
Artichokes*	10
Herb Aioli	
Cauliflower (DF, GF)	10
Romesco, Toasted Pumpkin Seeds	
Butternut Squash Tortellini	13
Hazelnuts, Parmesan, Sage	
Arancini	15
Marinara, Prosciutto	
Octopus* (GF)	18
Piccata, Crispy Capers, Preserved Lemon	

PLATES

Maple Glazed Salmon* (6oz) (GF)	24
Roasted Pear, Red Wine Fennel Emulsion	
Stuffed Chicken* (GF)	24
Sun Dried Tomatoes, Pork, Goat Cheese, Fennel and Olive Salad	
Pistachio Crusted Trout (GF)	25
Butternut Squash Au Gratin, Caramelized Onion Cream Sauce, Pickled Radish	
Duck* (8oz) (DF)	35
Thyme, Pappardelle, Mushroom Ragù	
Filet* (6oz)	36
Sweet Corn Pancake, Pesto Butter, Chili Lime Garlic Chip	
Ribeye* (16oz) (DF)	45
Bok Choy, Sesame Salt, Miso Bordelaise	
Lamb Osso Bucco* (GF)	45
Creamy Polenta, Mushrooms, Gremolata	

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