

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

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

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

DESSERTS

TIRAMISU 9
Chocolate Sauce, Sabayon
LIMONCELLO CAKE 9
Berry Sauce, Candied Lemon

SOUP & SALADS

SEASONAL SALAD (GF) 9
Fennel, Radicchio, Walnuts, Romano, Apples, Black Mustard 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
Romesco, Toasted Pumpkin Seeds
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 |
|---|-----|-------|-----------|-------|
| FRANCE | | | | |
| VRAC N/V (Provence) | | 6.50 | | |
| AUSTRIA | | | | |
| Höpler Pannonica Rosé 2021 (Burgenland) | 30 | 8.00 | 4.00 | 2.75 |

NEW WORLD WHITES

| CALIFORNIA | | | | |
|-------------------------------------|----|-------|------|------|
| Weather Chardonnay 2020 (Carneros) | 56 | 14.50 | 7.75 | 4.00 |
| The Shepherd | | | | |
| Sauvignon Blanc 2021 (Carneros) | 42 | 11.00 | 5.75 | 3.25 |
| Moniker Chardonnay 2020 (Mendocino) | 38 | 10.00 | 5.25 | 2.85 |

OREGON

| | | | | |
|--|----|-------|------|------|
| Chehalem, | | | | |
| Inox Unoaked Chardonnay 2021 (Willamette Valley) | 44 | 11.50 | 6.00 | 3.25 |
| Jovino Pinot Gris 2018 (Willamette Valley) | 32 | 8.50 | 4.55 | 2.50 |

NEW ZEALAND

| | | | | |
|---|----|-------|------|------|
| Koha Sauvignon Blanc 2021 (Marlborough) | 40 | 10.50 | 5.50 | 3.05 |
|---|----|-------|------|------|

OLD WORLD WHITES

| FRANCE | | | | |
|--|----|-------|------|------|
| Sick-Dreyer Gewurztraminer 2020 (Alsace) | 54 | 14.00 | 7.25 | 4.25 |

ITALY

| | | | | |
|---|----|-------|------|------|
| Cabas Bianco 2019 (Friuli) | 54 | 14.00 | 7.25 | 4.25 |
| Maso Warth Muller Thurgau 2021 (Dolomiti) | 48 | 12.50 | 6.50 | 3.50 |
| Ugolino Vigneto Verdicchio 2020 (Marche) | 44 | 11.50 | 6.00 | 3.25 |
| Castellano Pinot Grigio 2021 (Veneto) | 28 | 7.50 | 4.00 | 2.25 |

GERMANY

| | | | | |
|--------------------------------------|----|------|------|------|
| Villa Kabinett, Dry Riesling (Mosel) | 30 | 8.00 | 4.25 | 2.35 |
|--------------------------------------|----|------|------|------|

DESSERT WINE

| | GLASS |
|--|-------|
| Sandeman 20 Year Port (Oporto, Portugal) | 9.95 |
| St. Vincent Sauternes (Sauternes) | 7.50 |

REDS

NEW WORLD REDS

| CALIFORNIA | BTL | GLASS | 1/2 GLASS | TASTE |
|---|-----|-------|-----------|-------|
| 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 |
| Carson Scott Cabernet Sauvignon 2019 (California) | 30 | 8.00 | 4.25 | 2.35 |
| Montpellier Pinot Noir 2018 (California) | 28 | 7.50 | 4.00 | 2.25 |

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 |
|--|----|-------|------|------|

OLD WORLD REDS

| FRANCE | | | | |
|--|----|-------|------|------|
| Albert Bichot Bourgogne (Beaune) | 58 | 15.00 | 7.75 | 4.25 |
| Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône) | 48 | 12.50 | 6.50 | 3.50 |

ITALY

| | | | | |
|---|----|-------|------|------|
| Gattinara Riserva Nebbiolo 2015 (Piedmont) | 95 | | | |
| Senta Cecilia | | | | |
| Riserva Montepulciano NV (D'Abruzzo) | 70 | | | |
| L'Arco Rosso del Veronese 2017 (Veneto) | 62 | 16.00 | 9.25 | 4.85 |
| Sant'Agnes | | | | |
| Libatio Lunae Sangiovese 2008 (Tuscany) | 65 | | | |
| Renzo Castella Langhe Nebbiolo 2019 (Piedmont) | 54 | 14.00 | 7.25 | 4.25 |
| "I Bruciati" Rosso Sangiovese 2021 (Tuscany) | 48 | 12.50 | 6.50 | 3.50 |
| Pala Cannonau 2021 (Sardinia) | 44 | 11.50 | 6.00 | 3.25 |
| Bitornino da Frascole Sangiovese 2019 (Tuscany) | 38 | 10.00 | 5.25 | 2.85 |

SPAIN

| | | | | |
|---|----|------|------|------|
| Avaniel Tempranillo 2020 (Ribera del Duero) | 36 | 9.50 | 5.00 | 2.75 |
|---|----|------|------|------|

SPARKLING WINE OFFERINGS

| | BTL | GLASS |
|---|-----|-------|
| <i>Half price by the BOTTLE on SUNDAYS!</i> | | |
| SICK-DREYER CRÉMANT EXTRA BRUT N/V Alsace | 54 | 14 |
| DOMAINE BOUTET SAULNIER N/V Vouvray, France | 44 | |
| TERRIERO PROSECCO N/V Veneto, Italy | 34 | 8.25 |
| LA TORRETTA MOSCATO FRIZZANTE N/V Veneto, Italy | 32 | 7.95 |
| POEMA ROSÉ CAVA N/V Penedes, Spain | 32 | 7.95 |
| VEUVE DU VERNAY BRUT N/V France | 30 | 7.50 |
| HOUSE FRIZZANTE | | 6.00 |

MINERAL WATER

| | BTL |
|--|------|
| SAN PELLEGRINO | 4.50 |
| MONDARIZ MINERAL SPARKLING WATER 750ML | 9 |

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