

# 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

**SPARKLING AMARETTI SOUR**  
Lyre's Amaretti, Grapefruit, Lemon, Sprite, Soda Water

## COFFEE

Available in Regular or Decaf

|                          |                        |
|--------------------------|------------------------|
| <b>ESPRESSO</b> 3.75     | <b>CAPPUCCINO</b> 4.50 |
| <b>DOUBLE ESPRESSO</b> 6 | <b>FRENCH PRESS</b>    |
| <b>AMERICANO</b> 3.75    | Personal (2 Cups) 4    |
| <b>CAFE LATTE</b> 4.50   | Shared (4 Cups) 7.50   |

## DESSERTS

|                            |   |
|----------------------------|---|
| <b>TIRAMISU</b>            | 9 |
| Chocolate Sauce, Sabayon   |   |
| <b>LIMONCELLO CAKE</b>     | 9 |
| Berry Sauce, Candied Lemon |   |

## SOUP & SALADS

|  |   |
|--|---|
| <b>SEASONAL SALAD</b> (GF)   | 9 |
| White Bean, Mixed Greens, Goat Cheese, Cranberry<br>and Sumac Dressing |   |
| <b>CAESAR SALAD*</b>   | 9 |
| Shaved Brussels Sprouts, Croutons, Parmesan                            |   |
| <b>ADD TO EITHER SALAD</b>   |   |
| <i>Glazed Chicken Breast</i> (GF)                                      | 6 |
| <i>Black Bean Cake with Tomato Jam Glaze</i> (DF, GF)                  | 7 |
| <i>Herb Salmon Cake</i> (DF)   | 8 |
| <b>FEATURED SOUP</b>   | 6 |
| <b>TOMATO BISQUE</b>   | 6 |

## STARTERS

|  |    |
|--|----|
| <b>GARLIC OREGANO FRITES*</b> (DF, GF) | 10 |
| Truffle Aioli                          |    |
| <b>CAULIFLOWER</b> (DF, GF)            | 10 |
| Romesco, Toasted Pumpkin Seeds         |    |
| <b>FLASH FRIED ARTICHOKE*</b>          | 10 |
| Basil Aioli                            |    |

## SANDWICHES

|   |    |
|---|----|
| <b>FRIED CHICKEN*</b>   | 12 |
| Pickles, Cajun Aioli  |    |
| <b>GRILLED CHEESE</b>   | 12 |
| Cheddar, Gruyere, Mozzarella, Tomato, Bacon                       |    |
| <b>ITALIAN*</b>   | 14 |
| Cured Meats, Mozzarella, Mixed Greens, Tomato,<br>Oil and Vinegar |    |
| <b>CAPRESE</b>  | 12 |
| Tomatoes, Buffalo Mozzarella, Pesto                               |    |
| <b>BLACK BEAN BURGER</b> (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

|   |    |
|---|----|
| <b>TRIO*</b>  | 15 |
| Your choice of a half sandwich<br>(Italian*, Caprese, Grilled Cheese), cup of soup, and salad |    |
| <b>GLAZED CHICKEN</b> (DF, GF)  | 14 |
| Seasonal Vegetables, Mixed Greens   |    |

## SCHIACCIATE

(Sicilian Flatbread)  
Cauliflower Crust for \$4.00 extra

|  |    |
|--|----|
| <b>MARGHERITA</b>  | 14 |
| Tomatoes, Fresh Mozzarella, Basil  |    |
| <b>SPINACH AND GOAT CHEESE</b>   | 14 |
| Marinara   |    |
| <b>SPICY SAUSAGE AND YELLOW PEPPER</b>   | 14 |
| Marinara, Mozzarella   |    |
| <b>AGED PEPPERONI</b>  | 14 |
| Marinara, Mozzarella   |    |
| <b>PROSCIUTTO AND ARUGULA</b>  | 14 |
| Marinara, Mozzarella, Extra Virgin Olive Oil, Pepper                           |    |
| <b>SMOKED SALMON SCHIACCIATA</b>   | 15 |
| Herb Cream Cheese, Capers, Pickled Onions,<br>(Cauliflower Crust \$4.00 extra) |    |



# WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

## WHITES

### ROSÉ

|   | BTL | GLASS | 1/2 GLASS | TASTE |
|---|-----|-------|-----------|-------|
| <b>FRANCE</b>                           |     |       |           |       |
| VRAC N/V (Provence)                     |     | 6.50  |           |       |
| <b>AUSTRIA</b>                          |     |       |           |       |
| Höpler Pannonica Rosé 2021 (Burgenland) | 30  | 8.00  | 4.00      | 2.75  |

### NEW WORLD WHITES

#### CALIFORNIA

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

#### 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

|   |    |       |      |      |
|---|----|-------|------|------|
| Petrucchio White Blend 2019 (Friuli-Venezia Giulia) | 54 | 14.00 | 7.25 | 4.25 |
| Ugolino Vigneto Verdicchio 2020 (Marche)            | 44 | 11.50 | 6.00 | 3.25 |
| Moser Muller Thurgau 2021 (Trentino Alto Adige)     | 48 | 12.50 | 6.50 | 3.50 |
| 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 |
|--|-------|
| St. Vincent Sauternes (Bordeaux)         | 7.50  |
| Sandeman 20 Year Port (Oporto, Portugal) | 9.95  |

## REDS

### NEW WORLD REDS

|   | BTL | GLASS | 1/2 GLASS | TASTE |
|---|-----|-------|-----------|-------|
| <b>CALIFORNIA</b>                                 |     |       |           |       |
| 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 |
|--|----|-------|------|------|

### OLD WORLD REDS

#### FRANCE

|  |    |       |      |      |
|--|----|-------|------|------|
| Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône) | 48 | 12.50 | 6.50 | 3.50 |
|--|----|-------|------|------|

#### ITALY

|   |    |       |      |      |
|---|----|-------|------|------|
| Tenuta i Fauri Montepulciano Riserva NV (D'Abruzzo) | 70 |       |      |      |
| Renzo Castella Langhe Nebbiolo 2019 (Piedmont)      | 54 | 14.00 | 7.25 | 4.25 |
| Paride Laretti Gattinara Riserva 2015 (Piedmont)    | 95 |       |      |      |
| Bitornino da Frascole Sangiovese 2019 (Tuscany)     | 38 | 10.00 | 5.25 | 2.85 |
| "I Bruciati" Rosso Sangiovese 2021 (Tuscany)        | 48 | 12.50 | 6.50 | 3.50 |
| Sant'Agnese Libatio Lunae Sangiovese 2008 (Tuscany) | 65 | 19.00 |      |      |
| Pala Cannonau 2021 (Sardinia)                       | 44 | 11.50 | 6.00 | 3.25 |
| L'Arco Rosso del Veronese 2017 (Veneto)             | 62 | 16.00 | 9.25 | 4.85 |

#### 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>       |     |       |
| <b>HOUSE FRIZZANTE</b>                            |     | 6.00  |
| VEUVE DUVERNAY BRUT N/V France                    | 30  | 7.50  |
| SICK-DREYER CRÉMANT EXTRA BRUT N/V Alsace, France | 54  | 14    |
| DOMAINE BOUTET SAULNIER N/V Vouvray, France       | 44  |       |
| LA TORRETTA MOSCATO FRIZZANTE N/V Veneto, Italy   | 32  | 7.95  |
| TERRIERO PROSECCO N/V Veneto, Italy               | 34  | 8.25  |
| POEMA ROSÉ CAVA N/V Penedes, Spain                | 32  | 7.95  |

### MINERAL WATER

|  | BTL  |
|--|------|
| SAN PELLEGRINO                         | 4.50 |
| MONDARIZ MINERAL SPARKLING WATER 750ML | 9.00 |

## UPCOMING EVENTS

Brunch Every Sunday 11am-2pm

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

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Contactless ordering of meals, cocktail kits, wines, cocktail mixers, and experiences. [CASAbyGIA.com](http://CASAbyGIA.com)