

# G I A

## 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

### Black Gin Rickey - \$13

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

### Manhattan - \$15

Old Forester Bourbon, House Bitters,  
Pierre Ferrand, Dolin Rouge

### Moscow Mule - \$12

360 Peach Vodka, Lime, Mint, Fever Tree Ginger Beer

### Cranberry Crush - \$13

Tito's Vodka, Lemon, Grapefruit, Cranberry Syrup,  
Sparkling Wine

### Molecular Whiskey Sour - \$14

Old Forester Bourbon, House-Made Sour Mix

### Gin & Tonic - \$14

Hendricks Gin, Cucumber, Juniper Berries, Fever Tree Tonic

### Ginger Pomegranate Margarita - \$14

El Jimador Tequila, Pierre Ferrand, Pomegranate,  
Sea Salt Lime Foam

### Smoked Maple Sour - \$15

Forty Creek Canadian Whiskey, Maple, Lemon,  
Peychaud's, Bourbon Barrel Smoke

## 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

### Sparkling Amaretti Sour - \$10

Lyre's Amaretti, Grapefruit, Lemon,  
Sprite, Soda Water

## DESIGNER FEATURES

### Bubble Bee's Knees #2 - \$15

McQueen and the Violet Fog, Tarragon  
and Rose Honey Syrup, Lemon, Prosecco

### Caipirinha Passion - \$14

Pitu Cachaca, Passion Fruit, Lime

### Clarified Margarita - \$16

Don Fulano Blanco, Blanc Vermouth, Curaçao,  
Lime, Saline Tincture

### Feather Dancer - \$14

Ford's Gin, Pavan Liqueur, St-Germain, Lemon

### Monkey Around - \$15

Monkey Shoulder, Quintinye Extra Dry Vermouth,  
Ginger, Grenadine, Orange

### Monks in Butchertown - \$16

Copper & Kings Butchertown Brandy,  
Dom Benedictine, Green Chartreuse, Lime

### The Real Hanky Panky - \$14

Tanqueray Seville Orange, Espinaler Vermouth Rojo,  
Fernet Branca, Blood Orange

### Mezcal Old Fashioned - \$16

Hose Barrel Rested Mezcal, Organic Agave Nectar,  
House Bitters

## DESSERT

### Chiquita Agridulce - \$15

The Real Mccoy 5yr Rum, Punt e Mes,  
Benedictine, Pineapple Juice

### Irish Coffee - \$13

Slane Irish Whiskey, Stout Infused Whipped Cream, Espresso

### Espresso Martini - \$16

Broken Shed Vodka, Sous-Vide Coffee,  
Carpano 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
<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
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### Washington

Mark Ryan Vincent Red Blend 2019 (Columbia Valley)	42	11.00	5.75	3.15
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### France

Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	48	12.50	6.50	3.50
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### Italy

Renzo Castella Langhe Nebbiolo 2019 (Piedmont)	54	14.00	7.25	4.25
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
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
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## WHITES

### California

Moniker Chardonnay 2020 (Mendocino)	38	10.00	5.25	2.85
Weather Chardonnay 2020 (Sonoma Coast)	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

### France

Sick-Dreyer Gewurztraminer 2020 (Alsace)	54	14.00	7.25	4.25
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### New Zealand

Koha Sauvignon Blanc 2021 (Marlborough)	40	10.50	5.50	3.05
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### Italy

Petrucco 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 2014 (Mosel)	30	8.00	4.25	2.35
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## ROSÉ

### France

VRAC N/V (Provence)		6.50		
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### Austria

Höpler Pannonica 2021 (Burgenland)	30	8.00	4.00	2.75
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## 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

Penner-Ash Pinot Noir 2018 (Enola Hills)	80	22
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### Washington

Col Solare Cabernet Sauvignon 2018 (Columbia Valley)	125	35
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### Argentina

Pozos Cabernet Franc 2014 (Mendoza)	65	
Pozos Malbec 2014 (Mendoza)	65	

### Italy

Tenuta i Fauri Montepulciano Riserva N/V (D'Abruzzo)	70	
Galina Barolo 2008 (Piedmont)	90	25
Paride Laretti Gattinara Riserva 2015 (Piedmont)	95	
Sant'Agnese Libatio Lunae Sangiovese 2008 (Tuscany)	65	19
Corte Alta Amarone 2017 (Veneto)	70	20
De Stefani Malanotte del Piave 2016 (Veneto)	85	24
De Stefani Stefen 1624 Colli di Conegliano 2016 (Veneto)	140	39

### France

Pauillac de Lynch Bages 2017 (Bordeaux)	100	
Maison Joseph Drouhin, Cotes de Beaune 2019 (Burgundy)	85	

### Sparkling and White

Ruinart Blanc de Blancs N/V (Reims, France) (1/2 btl)	60	
Stonestreet Vineyards Chardonnay Cuvee 2018 (Alexander Valley, California)	65	

## DESSERT

	BTL	GLS
St. Vincent Sauternes (Bordeaux)		7.50
Sandeman 20 Year Port (Oporto, Portugal)		9.95

## SPARKLING (Bottles Half-Off on Sundays)

	BTL	GLS
House Frizzante		6.00
Veuve Du Vernay Brut N/V (France)	30	7.50
Sick-Dreyer Crémant Extra Brut N/V (Alsace, France)	54	14
Domaine Boutet Saulnier Brut 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

# 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

Einbecker Pilsner (Einbeck, Germany)  
 Shanti Elixir Blueberry Basil Kombucha (Asheville, NC)

ASK ABOUT OUR ROTATING TAP

## COFFEE

BTL Available in Regular or Decaf  
 3.5  
 5 Espresso 3.75  
 4.5 Double Espresso 6  
 5 Americano 3.75  
 5 Cafe Latte 4.50  
 10 Cappuccino 4.50  
 5.5 **FRENCH PRESS**  
 Personal (2 Cups) 4  
 Shared (4 Cups) 7.50

## MERCHANDISE

Leather Coasters designed by Clayton and Crume are for sale individually at \$15.  
 Any missing merchandise after your experience are subject to a \$15 surcharge

## 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](http://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](mailto:INFO@DRINKEATLISTEN.COM)

## THANK YOU TO OUR LOCAL FARMERS:

JOYCE FARMS  
 (WINSTON-SALEM, NC)

HARMONY RIDGE FARMS  
 (TOBACCOVILLE, NC)

SPRINKLES GOURMET MUSHROOMS  
 (HIGH POINT, NC)

# DRINK. EAT. LISTEN.

# GI A

## CHARCUTERIE

Ask About In Home Charcuterie  
and Grazing Table Options for Catering!

Angostura Bar Nuts	5
Meat Board	22
Bresaola (Beef, Italy)	
Capicola (Pork, Italy)	
Prosciutto (Pork, Italy)	
Cheese Board	24
Smoked Cheddar (Cow, North Carolina)	
Triple Crème Brie (Cow, France)	
Gorgonzola (Cow, Italy)	
Combo Board	44

## 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

Rose Water Macron	
By The Humble Bee Shoppe, Brittany McGee	10
Star Anise Ganache	
Limoncello Cake	9
Berry Sauce, Candied Lemon	
Tiramisu	9
Chocolate Sauce, Sabayon	
Tahini Chocolate Bar (DF, GF)	9
Coconut Whip	

## SHARED PLATES

Seasonal Salad (GF)	10
Mint, Tarragon, Pickled Shallot, Strawberry Vinaigrette	
Brussels Caesar Salad*	9
Shaved Brussels Sprouts, Croutons, Parmesan	
Garlic Oregano Frites* (DF, GF)	10
Truffle Aioli	
Artichokes*	10
Herb Aioli	
White Bean Crostini	12
White Bean Purée, Pesto, Sun Dried Tomato	
Cauliflower (GF)	11
Saffron Vinaigrette, Pickled Radish, Cauliflower Grits	
Gochujang Ravioli* (GF)	14
Beef, Chicken, Gochujang Sauce	
Octopus* (DF, GF)	18
Rice Noodle, Thai Peanut Sauce, Fresh Vegetables	

## PLATES

Salmon* (6oz) (DF, GF)	25
Mustard Pesto, Roasted Carrot, Arugula	
Stuffed Chicken* (GF)	24
Lemon Grass, Coconut Risotto, Gochujang	
Roasted Trout* (GF)	27
Yuzu Beurre Blanc, Sweet and Spicy Haricots Verts, Bread Crumbs	
Filet* (6oz)	38
Confit Egg Yolk, Tarragon Chimichurri, Roasted Potato	
Short Rib* (DF, GF)	45
Creamy Polenta, Mushrooms, Gremolata	
Ribeye* (16oz) (DF, GF)	46
Roasted Vegetables, Sweet Vermouth Reduction, Mint, Shallot	

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