

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

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 - \$13

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 - \$15

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 Sevilla Orange, Espinaler Vermouth Rojo,
Fernet Branca, Blood Orange

Mezcal Old Fashioned - \$16

Hose Barrel Rested Mezcal, Organic Agave Nectar,
House Bitters

DESSERT

Chocolate Martini - \$15

Cruzan Black Strap Rum, Mozart Chocolate Liqueur,
Bailey's Irish Cream, Vanilla, Cinnamon

Irish Coffee - \$13

Slane Irish Whiskey, Stout Infused Whipped Cream, Espresso

Espresso Martini - \$16

GIA Distillery Francesca Vodka, Sous-Vide Coffee,
Carpano Antica, Grand Marnier

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

DRINK. EAT. LISTEN.

WHITES BY THE GLASS

ROSÉ

	BTL	GLASS	1/2 GL	TASTE
OREGON Stoller Pinot Noir Rosé 2021 (Willamette Valley)	38	10	5	4

FRANCE

VRAC N/V (Provence)	-	8	5	3
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AUSTRIA

Höpler Pannonica Rosé 2021 (Burgenland)	32	9	5	3
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NEW WORLD WHITES

CALIFORNIA

Harken Chardonnay 2021 (Sonoma)	34	9	5	3
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The Shepherd Sauvignon Blanc 2021 (Carneros)	42	11	6	4
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Weather Chardonnay 2020 (Carneros)	66	17	9	6
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OREGON

Jovino Pinot Gris 2019 (Willamette Valley)	34	9	5	3
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Chehalem Inox Unoaked Chardonnay 2021 (Willamette Valley)	45	12	6	4
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NEW ZEALAND

Koha Sauvignon Blanc 2021 (Marlborough)	35	9	5	3
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CHILE

Aylin Sauvignon Blanc 2022 (San Antonio Valley)	32	9	5	3
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OLD WORLD WHITES

FRANCE

Laroque Cite de Carcassonne Chardonnay 2021 (Languedoc)	37	10	5	4
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Sick-Dreyer Gewurztraminer 2020 (Alsace)	63	17	9	6
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GERMANY

Villa Kabinett Dry Riesling 2021 (Mosel)	32	9	5	3
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Georg Albrecht Schneider Niersteiner Hipping Riesling Spatlese 2019 (Rheinhessen)	47	12	7	4
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ITALY

Castellano Pinot Grigio 2021 (Veneto)	32	9	5	3
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Castillo Banfi Gavi Principessa 2020 (Piedmont)	42	11	6	4
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Moser Muller Thurgau 2021 (Trentino Alto Adige)	47	12	7	4
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SPAIN

Bohigas Xarel-lo 2020 (Penedes)	32	8	5	3
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Gotas de Mar Albariño 2021 (Rias Baixas)	63	17	9	6
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SPARKLING WINE OFFERINGS

	BTL	GLASS	1/2 GL	TASTE
Poema Rosé Cava N/V (Penedes)	30	8		

Veuve Du Vernay Brut N/V (France)	32	9		
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La Torretta Moscato Frizzante N/V (Veneto)	32	9		
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Terriero Prosecco N/V (Veneto)	32	9		
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Argyle Blanc de Blancs N/V (Willamette Valley)	63	17		
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Sick-Dreyer Crémant Extra Brut N/V (Alsace)	70	18		
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REDS BY THE GLASS

NEW WORLD REDS

	BTL	GLASS	1/2 GL	TASTE
CALIFORNIA Montpellier Pinot Noir 2018 (California)	32	9	5	2

Carson Scott Cabernet Sauvignon 2020 (California)	32	9	5	2
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Rabble Field Blend 2019 (Paso Robles)	42	11	6	4
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Gundlach Bundschu Red Blend 2021 (Sonoma)	47	12	7	4
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Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	61	16	9	6
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Deovlet Pinot Noir 2018 (Santa Barbara County)*	70	20	-	-
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Honig Cabernet Sauvignon 2019 (Rutherford)*	90	24	-	-
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Hoopes Cabernet Sauvignon 2018 (Oakville)*	109	29	-	-
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OREGON

Maison L'Envoyé Straight Shooter Pinot Noir 2018 (Willamette Valley)	56	15	8	5
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Penner-Ash Pinot Noir 2018 (Eola Amity Hills)*	95	25	-	-
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WASHINGTON

Mark Ryan The Vincent Red Blend 2019 (Columbia Valley)	55	15	8	5
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Col Solare Cabernet Sauvignon 2018 (Columbia Valley)*	115	30	-	-
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NEW ZEALAND

Elephant Hill Syrah 2018 (Hawke's Bay)*	80	24	-	-
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OLD WORLD REDS

FRANCE

Chateau Bentejac 2018 (Bordeaux)	45	12	6	4
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Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	52	14	7	4
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ITALY

Bitormino da Frascole Sangiovese 2019 (Tuscany)	42	11	6	4
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"I Bruciati" Rosso Sangiovese 2021 (Tuscany)	47	12	7	4
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Renzo Costello Langhe Nebbiolo 2019 (Piedmont)	58	15	8	6
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L'Arco Rosso del Veronese 2017 (Veneto)*	70	18	-	-
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Sant'Agnese Libatio Lunae Sangiovese 2010 (Tuscany)*	70	18	-	-
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SPAIN

Cortijo Tempranillo 2020 (Rioja)	32	9	5	3
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Bodega de Bardos				
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Romantica Crianza 2018 (Ribera del Duero)	45	12	6	4
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Celler Cal Pla Black Slate Porrera 2019 (Priorat)*	62	16	-	-
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ARGENTINA

Tenorio Single Vineyard Malbec 2020 (La Rioja)	32	9	5	3
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Terranoble Gran Reserva Carménère 2020 (Valle Del Maule)	49	13	7	5
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* REPRESENTS WINES POURED USING THE CORAVIN SYSTEM

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

BTL
 3.5 Available in Regular or Decaf
 5 Espresso 3.75
 4.5 Double Espresso 6
 5 Americano 3.75
 5 Cafe Latte 4.50
 10 Cappuccino 4.50

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

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)

HARMONY RIDGE FARMS
 (TOBACCOVILLE, NC)

SPRINKLES GOURMET MUSHROOMS
 (HIGH POINT, 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	22
Bresaola (Beef, Italy)	
Capicola (Pork, Italy)	
Prosciutto (Pork, Italy)	
Cheese Board	24
Smoked Cheddar (Cow, North Carolina)	
Triple Crème Brie (Cow, France)	
Asher Blue (Cow, Georgia)	
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 (DF, GF)	10
Star Anise Ganache	
Limoncello Cake	10
Berry Sauce, Candied Lemon	
Tiramisu	10
Chocolate Sauce, Sabayon	
Tahini Chocolate Bar (DF, GF)	10
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* (DF)	14
Beef, Chicken, Gochujang Sauce	
Octopus* (DF, GF)	18
Rice Noodle, Thai Peanut Sauce, Fresh Vegetables	

PLATES

Salmon* (6oz) (DF, GF)	27
Mustard Pesto, Roasted Carrot, Arugula	
Stuffed Chicken* (DF, GF)	24
Lemon Grass, Coconut Risotto, Gochujang	
Roasted Trout* (GF)	29
Yuzu Beurre Blanc, Sweet and Spicy Haricots Verts, Bread Crumbs	
Filet* (6oz) (DF, GF)	38
Confit Egg Yolk, Tarragon Chimichurri, Roasted Potato	
Short Rib* (DF, GF)	45
Roasted Vegetables, Sweet Vermouth Reduction, Mint, Shallot	
Ribeye* (16oz) (DF, GF)	46
Shiitake Demi Glacé, Roasted Vegetables, Smoked Porcini Salt	

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