

# 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

GIA Francesca 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

### EARLY BIRD G&T \$12

Uncle Val's Gin, Grapefruit Juice, Fever-Tree Mediterranean Tonic, Rosemary

### TEA TIME G&T \$12

Tea & Vanilla Infused Roku Gin, Italicus Bergamot Liqueur, Fever-Tree Elderflower Tonic

### BARTENDER'S GARDEN G&T \$12

Tomato-Basil-Peppercorn Botanist Infusion, Ancho Reyes Poblano Liqueur, Fever-Tree Indian Tonic

## ZERO PROOF

All Zero-Proof cocktails made with Lyre's Zero-Proof spirits. Inquire with staff to purchase your own bottles

### ROSELLE \$10

Lime, 0-Proof Falernum, Pineapple, Ginger Beer, Hibiscus

### 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

### SPARKLING AMARETTI SOUR \$10

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

### HALF BUZZED ESPRESSO MARTINI \$11

Lyre's Coffee Originale, Lyre's Italian Orange, Pecan Syrup, Sous-Vide Coffee, Milk

## COFFEE

Available in Regular or Decaf

ESPRESSO 3.75

DOUBLE ESPRESSO 6.00

AMERICANO 3.75

CAFE LATTE 4.50

CAPPUCCINO 4.50

FRENCH PRESS

Personal (2 Cups) 4.00

Shared (4 Cups) 7.50

## DESSERTS

### TIRAMISU

Chocolate Sauce, Sabayon

### LIMONCELLO CAKE

Berry Sauce, Candied Lemon

10

10

## SOUP & SALADS

### CHICKEN SALAD\* (GF)

Chicken Breast, Fruit, Goat Cheese, Almonds, Fried Garbanzo Beans, Lemon Vinaigrette

18

### SALMON SALAD\* (DF, GF)

Salmon Filet, Mixed Greens, Basil, Oranges, Toasted Sesame, Soy Honey Vinaigrette

19

### CAESAR SALAD\*

Shaved Brussels Sprouts, Croutons, Parmesan

9

### FEATURED SOUP

6

### TOMATO BISQUE

6

## STARTERS

### GARLIC OREGANO FRITES\* (DF, GF)

Truffle Aioli

10

### FLASH FRIED ARTICHOKE\* (GF)

Basil Aioli

10

## SANDWICHES

### FRIED CHICKEN\*

Pickles, Cajun Aioli

12

### GRILLED CHEESE

Cheddar, Gruyere, Mozzarella, Tomato, Bacon

12

### CAPRESE

Tomatoes, Buffalo Mozzarella, Pesto

12

### BLACK BEAN BURGER (DF)

Tomato Jam, Mixed Greens, Pickles, Kale

12

SERVED WITH A CHOICE OF SIDE:

Garlic Oregano Frites • Cup of Soup • Side Salad

## BOWLS AND PLATES

### PULLED CHICKEN (DF, GF)\*

Chive Risotto, Pickled Vegetables, Lemon Vinaigrette

15

### SALMON FILET (6oz) (DF, GF)\*

Sesame Crusted Salmon, Miso, Vegetables, Risotto

22

### CAVATELLI (DF)\*

Blistered Vegetables, Roasted Chicken, Chive Oil

16

### TRIO\*

Your choice of a half sandwich

(Caprese, Grilled Cheese), cup of soup, and salad

15

## SCHIACCIATE

(Sicilian Flatbread)

Cauliflower Crust for \$4.00 extra

### MARGHERITA

Tomatoes, Fresh Mozzarella, Basil

14

### SPINACH AND GOAT CHEESE

Marinara

14

### AGED PEPPERONI

Marinara, Mozzarella

15

### SMOKED SALMON SCHIACCIATA

Herb Cream Cheese, Capers, Pickled Onions

15

# WHITES BY THE GLASS

## ROSÉ

	BTL	GLASS	1/2 GL	TASTE
<b>OREGON</b> Stoller Pinot Noir Rosé 2021 (Willamette Valley)	38	10	6	4

## FRANCE

VRAC N/V (Provence)	-	8	5	3
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## NEW WORLD WHITES

### CALIFORNIA

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

### OREGON

Jovino Pinot Gris 2019 (Willamette Valley)	34	9	5	3
Chehalem Inox Unoaked Chardonnay 2021 (Willamette Valley)	45	12	7	4

### NEW ZEALAND

Koha Sauvignon Blanc 2021 (Marlborough)	35	9	5	3
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## OLD WORLD WHITES

### FRANCE

Laroque Cite de Carcassonne Chardonnay 2021 (Languedoc)	37	10	7	4
Sick-Dreyer Gewurztraminer 2020 (Alsace)	63	17	9	6
Chateau Saint Florin Bordeaux Blanc _____ (Bordeaux)	42	11	6	-

### GERMANY

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

### ITALY

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

### SPAIN

Bohigas Xarel-lo 2020 (Penedes)	32	8	5	3
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# SPARKLING WINE OFFERINGS

	BTL	GLASS
House Frizzante		6.5
Poema Rosé Cava N/V (Penedes)	30	8
Veuve Du Vernay Brut N/V (France)	32	9
Terriero Prosecco N/V (Veneto)	32	9
Acquesi Moscato d' Asti 2020 (Asti)	38	11
Argyle Blanc de Blancs N/V (Willamette Valley)	63	17
Sick-Dreyer Crémant Extra Brut N/V (Alsace)	70	18

# REDS BY THE GLASS

## NEW WORLD REDS

### CALIFORNIA

	BTL	GLASS	1/2 GL	TASTE
Carson Scott Cabernet Sauvignon 2020 (California)	32	9	5	2
Rabble Field Blend 2019 (Paso Robles)	42	11	6	4
Gundlach Bundschu Red Blend 2021 (Sonoma)	47	12	7	4
Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	61	16	9	6
Deovlet Pinot Noir 2018 (Santa Barbara County)*	70	20	-	-
Honig Cabernet Sauvignon 2019 (Rutherford)*	90	24	-	-

### OREGON

Maison L'Envoyé Straight Shooter Pinot Noir 2018 (Willamette Valley)	56	15	8	5
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### WASHINGTON

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

## OLD WORLD REDS

### FRANCE

Chateau Bentejac 2018 (Bordeaux)	45	12	7	4
Toulouse Cool Grenouille 2018 (Bordeaux)	49	13	7	-
Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	52	14	7	4

### ITALY

Barone Montalto Nero D'Avola/Cabernet Sauvignon 2020 (Sicily)	37	10	5	-
Bitornino da Frascole Sangiovese 2019 (Tuscany)	42	11	6	4
Renzo Costello Langhe Nebbiolo 2019 (Piedmont)	58	15	8	6
L'Arco Rosso del Veronese 2017 (Veneto)*	70	18	-	-
Sant'Agnese Libatio Lunae Sangiovese 2010 (Tuscany)*	70	18	-	-

### SPAIN

Cortijo Tempranillo 2020 (Rioja)	32	9	5	3
Bodega de Bardos Romantica Crianza 2018 (Ribera del Duero)	45	12	7	4
Empordalia Antima Grenache/Carignan 2020 (Catalunya)	56	15	8	-
Celler Cal Pla Black Slate Porrera 2019 (Priorat)*	62	16	-	-

### ARGENTINA

Tenorio Single Vineyard Malbec 2020 (la Rioja)	32	9	5	3
Terranoble Gran Reserva Carménère 2020 (Valle Del Maule)	49	13	7	5

\* REPRESENTS WINES POURED USING THE CORAVIN SYSTEM