

TAG US ON INSTAGRAM OR FACEBOOK @64WINEBAR_KITCHEN AND GET FEATURED ON OUR SOCIAL MEDIA!

SUNDAY FUNDAY

The image features two elegant champagne flutes filled with a vibrant orange mimosa. In the background, a silver cocktail shaker is visible. The foreground is decorated with a sprig of greenery and clusters of small yellow berries. A red starburst graphic is overlaid on the left side of the image.

\$9

MIMOSAS



DINING MENU



Build Your Board

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb \$4
Add Seasonal Jams +\$2 Add Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

\$5 each

5 Year Cheddar | Hook's, WI – Cow
All Beef Summer Sausage | Neuske's, WI
Smoked Gouda | Marieke, WI – Cow ^
Capicola | Tempesta Artisan Salumi, IL
Black Forest Smoked Ham | North Country, NH

\$7 each

Manchego | Montevega, Spain – Sheep
Merlot Cheddar | Bella Vitano, WI - Cow
Spreadable Goat Cheese | Laura Chenel, CA - Goat
Triple Crème Brie | Marin French, CA – Cow
Hot Calabrese Salami | Creminelli, UT
Dunbarton Blue | Shullesburg, WI – Cow
Sangiovese Red Wine Salami | Giorgio's, IL

\$9 each

Truffle Gouda | Marieke, WI - Cow
Truffle Salami | Giorgio's, IL
Prosciutto di Parma | Busseto, Illinois

Shareables

Bruschetta Laura Chenel Goat Cheese Spread, Roasted Tomato, Balsamic, Grilled Sourdough Bread	\$ 13
Bacon Wrapped Dates Chorizo & Manchego Stuffed, Chimichurri	\$ 13
Pesto Focaccia Basil Pesto, Confit Cherry Tomatoes & Garlic, Mozzarella Ciliegine, Marinated Artichoke, Arugula	\$ 15
Fig & Prosciutto Focaccia Goat Cheese Spread, Blue Cheese, Arugula, Pear, Fig, Balsamic Glaze	\$ 19
BBQ Chicken Focaccia Braised Chicken, BBQ Sauce, Smoked Gouda, Bacon, Pickled Vegetables	\$ 17
Short Rib Croquettes Pulled Braised Short Rib, Yukon Gold Roasted Garlic Mashed, Hook's 5 Year Cheddar, Chipotle Aioli	\$ 13
Beetroot Hummus Roasted Beetroot Hummus, Truffled Beets, Everything Seasoning, Sorrel, Pita	\$ 15

On The Lighter Side

Soup of the Day – Ask your server!	\$ 7
Caesar Salad Romaine Hearts, Parmigiano-Reggiano, Sourdough Croutons	\$ 7/11
Chef's Seasonal Salad Watermelon, Arugula, Hand Torn Crouton, Red Onion, Avocado, Feta, Champagne Vinaigrette	\$ 9/15
Mixed Green Salad* Seasonal Berries, Goat Cheese, Red Onion, Cucumber, Candied Pecan, Balsamic Vinaigrette	\$ 9/15
Add Bacon (+\$3) Chicken (+\$5) Shrimp (+\$7) Market Whitefish (+\$13) to any salad	

Fantastically Filling

Meyer Lemon & Arugula Ravioli Asparagus, Preserved Meyer Lemon Cream, Artichoke	\$ 27
Shrimp or Chicken Scampi Linguine, Heirloom Tomato, Lemon Parsley Butter	\$ 25
Fish Tacos Tempura Fried Market Whitefish, Corn Tortillas, Pico de Gallo, Avocado Lime Crema, Shredded Lettuce, Pickled Vegetables	\$ 21
Certified Angus Beef Burger Hook's 5 Year Cheddar, Caramelized Onion, Pretzel Bun, 64 Sauce Add Bacon \$3	\$ 18
Grilled Chicken Sandwich Cuban Mustard, Avocado, Bacon, Arugula, Confit Tomatoes & Garlic, Cheesy Ciabatta	\$ 16
Sandwiches served with choice of French Fries or Side Salad	

Entrees below available after 4pm only:

NY Strip Steak House Frites, Chipotle Heirloom Tomato Compound Butter	\$ 45
Braised Short Rib Charred Onion Puree, Caramelized Cippolini Onions, Pickled Vegetables, Chimichurri, Micro Cilantro	\$ 29
Kurobuta Bone In Pork Chop Skin on Mashed Red Potato, Asparagus, Mustard Pan Jus	\$ 33
Market Whitefish Pan Seared, Parsnip Puree, Salad of Heirloom Tomato, Avocado, Onion, Citrus & Chimichurri, Sorrel	\$ 31

On the Side

Truffle Fries , Truffle Aioli, Parmesan, Parsley	\$ 12
French Fries	\$ 7
Grilled Asparagus Lemon Compound Butter, Parmesan, Grilled Lemon	\$ 9
Soy Glazed Green Beans Marcona Almond	\$ 9

Always Room For...

Flourless Valrhona Chocolate Cake Vanilla Crème Anglaise, Strawberry, Powdered Sugar, Mint	\$ 11
Meyer Lemon Crème Brûlée Lavender Sugar, Candied Lemon Zest	\$ 9

Parties of 8 guests or more will have the entire order on one check with a mandatory 20% automatic gratuity added.
-Consuming raw or undercooked meats, poultry, or seafood may increase your risk of a foodborne illness.-



SPARKLING WINE & BEER

Sparkling Wine

<u>Mionetto</u> – Prosecco, Italy	\$8	<u>Moët & Chandon</u> – Brut, Champagne, France	\$ 26/108
<u>Codorniu</u> – Cava, Spain	\$ 8	<u>Moët & Chandon</u> – Rosé, Champagne, France	\$ 27/108
<u>Domaine Chandon</u> – Brut, California	\$ 12/52	<u>Vietti</u> – Moscato d’Asti, Italy	\$ 12/22
<u>Domaine Chandon</u> – Rose, California	\$ 12/52		

Beer, Hard Seltzer & Cider

<u>Shacksbury Cider</u> Sugar Shack – Cider w/Maple 5.5%	\$ 7	<u>Phase Three</u> P3 Pils – Pilsner 4.7%	\$ 7
<u>Eris</u> Van Van Mojo – Hopped Blueberry Cider 6%	\$ 8	Pixel – Hazy IPA 6.5%	\$ 8
<u>High Noon</u> Tequila Seltzer with Lime 4.5%	\$ 8	<u>Maplewood</u> Son of Juice – IPA 6.3%	\$11
Vodka Seltzer – Black Cherry Pineapple Peach	\$ 8	S’Morbidity Obese Pug – S’mores Stout 10%	\$ 8
<u>Old Irving Brewing</u> Doji – Hopy Lager 5.9%	\$ 8	Pulaski Pils – Pilsner 5.1%	\$ 7
<u>Ravinia Brewing Co.</u> Diversey Station – IPA 4.9%	\$ 7	<u>Hinterland</u> Saving Gracie – Gluten Free Brown Ale 4.8%	\$ 6
<u>Half Past</u> Pineapple & Clove – Hard Seltzer 4.5% GF	\$ 7		



COCKTAILS & SPIRITS



SixtyFour Signature Cocktails

Spicy Coyoté Blanco Tequilla, Gran Marnier, Mango Pureé, Lime, Tajin	\$14	Carnaval de Framboesa Cachaca, Gran Marnier, Raspberry Puree, Noix de Coco, Orange Juice	\$15
The Godfather Dewar's, DiSaronno	\$15	Espresso Martini Mr. Black Coffee Liqueur, Vanilla Vodka, Kahlua. With or Without Baileys.	\$15
Pretty in Pink Titos Vodka, Cranberry Juice, Lime Juice, Peach Ginger Puree, Club Soda Float. Sprinkled with Pink Glitter	\$14	Violet Beauregarde Tom Cat Barrel Aged Gin, Blueberry, Violet Liqueur	\$15
When Provence Gives You Lemons Titos, Grand Marnier, Limoncello, Egg Whites, Lemon Juice, Lavender Simple Syrup	\$14	Currant-ly Smashed Michter's Sour Mash, Currant Puree, Lemon Juice, Thyme Simple Syrup, Ginger beer	\$15

Non-Alcohol Beverages

Coke, Diet Coke, Sprite – 12oz	\$3	Pink Potion CleanCo Spiced NA Rum, Lime Juice, Orgeat, Orange Juice, Blood Orange Syrup, Topped with Club Soda Make it Boozy Add Rum \$3 Add Vodka \$3	\$12
Iced Tea	\$4		
Gruvi Golden – NA Craft Brew < .5%	\$7		
Gruvi Juicy IPA – NA Craft Brew < .5%	\$7	Coffee We proudly brew Maple Leaf Coffee Roasters out of Roselle, IL	\$4
Ayroom Hemp Lemonade 5mg THC/5mgCBD	\$8	Codorniu N/A – Brut, California	\$7/ 40
Tost N/A – Ginger Peach Sparkling, California	\$7/ 31		



Spirits

Rum		Whiskey		Rye	
Meyer's Dark	\$9	Jack Daniel's 1938 Bottle In Bond	\$10	Wild Turkey 101 Rye	\$8
Bacardi White Rum	\$9	Michter's American	\$14	Jack Daniel's Bonded Rye	\$10
Plantation Stiggins Smoky	\$10	Michter's Sour Mash	\$14	Whistlepig 10 Year Rye	\$21
Diplomatico Blanco	\$11	Michter's Rye	\$15		
Diplomatico Dark	\$12	Bourbon		Tequila	
Brugal 1888 Dark	\$16	Woodinville Port Finish	\$17	El Jimador	\$9
Scotch		Woodinville Bourbon	\$13	Cazadores Reposado	\$10
Dalmore 12 Year	\$12	Nelson Bros. Classic	\$13	Espolon Anejo Bourbon Barrel Aged	\$11
Lagavulin 16 Year	\$21	Nelson Bros. Cognac Cask Finished	\$21	Patrida Anejo	\$15
Dewar's White Label	\$10	Elijah Craig	\$13	Casamigos Mezcal	\$16
Glenkinchie 12 Year	\$14	Buffalo Trace	\$13	Volcan Blanco	\$13
Bruichladdich Classic Laddie	\$13	Larceny	\$13	Volcan Anejo Cristalino	\$18
				Volcan Blended Extra Anejo	\$40
Cognac & Armagnac		Gin		Vodka	
Hennessy VS	\$12	Fords Gin	\$9	Wheatly	\$8
Hennessy VSOP	\$14	Tanqueray	\$9	Titos	\$9
Pierre Ferrand	\$18	Hendricks	\$10	Belvedere	\$10
Cas Amagnac XO 10 Year	\$20	Tom Cat Barrel Aged Gin	\$14		

Consuming raw or undercooked meats, poultry, egg or seafood may increase your risk of a foodborne illness.

CN=Contains Nuts



RESERVE WINE LIST



Sparkling Wine

Collet NV, Esprit Couture Champagne, FR	\$ 131
Ruinart Blanc de Blanc NV, Champagne, FR	\$ 138
Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Krug Grand Cuvee NV, Champagne, FR	\$ 230
Dom Perignon Brut '13, Champagne, FR	\$ 380
Cristal Brut '04 Champagne, FR	\$ 440
Cristal Brut '05 Champagne, FR	\$ 420

Whites

Domaine Serene Reserve Chardonnay '19, OR	\$ 98
Rombauer Select Chardonnay '20, Carneros, CA	\$ 108
ZD Reserve Chardonnay '19, Carneros, CA	\$ 113
Odette Reserve Chardonnay '21, Napa, CA	\$ 116
Peter Michael 'L'Apres-Midi' Sauvignon Blanc '22, CA	\$ 117
Kosta Browne One Sixteen '17 Chardonnay, RRV, CA	\$ 140
Peter Michael 'Belle Côte' Chardonnay '20, CA	\$ 147
Eisele Vineyards Sauvignon Blanc '16, CA	\$ 155
Peter Michael 'Ma Belle Fille' Chardonnay '21, CA	\$ 156
Peter Michael 'Ma Belle Fille' Chardonnay '20, CA	\$ 160

New World Reds

Soter Pinot Noir '19, Yamhil-Carton, OR	\$ 110
Leonetti Cellars Merlot '17, Walla Walla, WA	\$ 135
Leonetti Cellars Merlot '20, Walla Walla, WA	\$ 140
Leonetti Cellars Merlot '21, Walla Walla, WA	\$ 141
No Girls Grenache '19, Walla Walla Valley, WA	\$ 172
Kosta Browne Gap's Crown Pinot Noir '20, CA	\$ 175
Buccella Merlot '18, Napa Valley, CA	\$ 189
Horsepower Syrah '20, Walla Walla Valley, WA	\$ 237

International Reds

Fiore di NO Brunello di Montalcino '16 DOCG, Italy	\$ 219
Vigna Ganger Pinot Noir Riserca '17 Alto Adige	\$ 575

New World Cabernet Sauvignon

Mica '19, Napa Valley, CA	\$ 155
Leonetti Cellars '19, Walla Walla, WA	\$ 167
Rombauer Diamond Selection '17, Napa, CA	\$ 170
Sebastiani Cherryblock '19, Sonoma, CA	\$ 174
Leonetti Cellars '20, Walla Walla, WA	\$ 187
Plumpjack '19, Oakville, CA	\$ 198
Odette Estate '19, Stags Leap District, CA	\$ 219
Boich Mount Veeder '14, Napa, CA	\$ 249
Spottswode '18, Napa Valley, CA	\$ 265
Cade Reserve '18, Howell Mountain, CA	\$ 270
Peter Michael 'Les Pavots' '19, Knight's Valley, CA	\$ 270
Mayacamas '07, Mt. Veeder, CA	\$ 279
Davis Estate Phase V '17, Calistoga, CA	\$ 286
Cliff Lede Poetry '18, Napa, CA	\$ 320
Heitz Cellar '15, Martha's Vineyard, CA	\$ 335
Cliff Lede Poetry '14, Napa, CA	\$ 380
Schrader RBS '17, Napa Valley, CA	\$ 445
Hundred Acre Morgan's Way '19, St. Helena, CA	\$ 730
Hundred Acre Deep Time '14, St. Helena, CA	\$ 745

New World Red Blends

Opus "Overture" '19 Oakville, CA	\$ 190
Timeless by Silver Oak '17, Napa, CA	\$ 195
Timeless by Silver Oak '18, Napa, CA	\$ 205
Pahlmeyer Proprietors '18, Napa Valley, CA	\$ 250
Quintessa '17, Rutherford, CA	\$ 250
Ridge Monte Bello '18, Santa Cruz Mtns	\$ 270
Ridge Monte Bello '19 Santa Cruz Mtns	\$ 278
Quintessa '19, Rutherford, CA	\$ 281
Ridge Monte Bello '20, Santa Cruz Mtns	\$ 362
Dominus '18, Yountville, CA	\$ 370
Dominus '19, Yountville, CA	\$ 450
Dominus '20, Yountville, CA	\$ 470
Dominus '18, Yountville, CA 1.5L	\$ 770

VISIT OUR SISTER STORE
RIGHT ACROSS THE STREET!



**THREE AWESOME BRANDS.
ONE AMAZING STORE!**



Follow Us On Our Social Pages @trailstides
www.trailstides.com | 120 Water Street | 331.814.3736