



OUR DINING GUIDELINES

FACE MASKS REQUIRED WHEN NOT SEATED AT TABLE

2 HOUR TIME LIMIT

MAX OF 10 GUESTS PER TABLE

20% GRATUITY ADDED TO GROUPS OF 8+

DO NOT MOVE TABLES (6FT APART)

NO CONGREGATING

NO PETS ALLOWED

NO SMOKING/VAPING

RESTROOMS 1 GUEST AT A TIME

PLEASE STAY SEATED UNLESS USING RESTROOMS

NO USE OF WINESTATIONS AT THIS TIME

*Thank you in advance, we appreciate your cooperation.
We look forward to safely serving you!*



As of 6/7/20

OUTDOOR DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



Cheese & Charcuterie

Select any 5 for \$ 19*Comes with fruit, olives, crackers & preserves*

Cheese *GF*

Manchego, Spain – Sheep

Marin French Brie, Petaluma, California – Cow

Smoked Gouda, Basic Kitchen, Schiller Park, Illinois – Cow

White Cheddar, Hook's 4 Year, Wisconsin – Cow

Gruyere Gran Cru, Mineral Point, Wisconsin - Cow

Charcuterie *GF*

All-Beef Summer Sausage, Nueske's, Wisconsin

Landjaeger, Nueske's, Wisconsin

Applewood Smoked Ham, Nueske's, Wisconsin

Spicy Calabrese Soppressata, Mastro, Ontario

Prosciutto di Parma, Parma, Italy

Starters

Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread	\$ 8
Prosciutto Wrapped Dates, Fontina, Wild Mushroom, Madeira Reduction <i>GF</i>	\$ 8
Lump Crab Cakes, Lemongrass Aioli, Pickled Melon	\$ 18
Shrimp Scampi Flatbread, Roasted Garlic, Lemon, Parsley, Mozzarella	\$ 16
Crispy Town Dock Calamari, Bloody Mary Cocktail Sauce, Parmesan, Lemon Gremolata	\$ 14
Golden Tomato Gazpacho, Yellow Pepper, Cucumber, Oregano <i>GF</i>	\$ 5

Salads

Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons	\$ 6/9
Chopped Salad, Bacon, Scallion, Chopped Egg, Tomato, Blue Cheese, Romaine, Ranch Dressing <i>GF</i>	\$ 8/14
Mango & Avocado Salad, Scallion, Tomato, Mixed Greens, Honey Cumin Dressing <i>GF</i>	\$ 7/12
<i>Add Chicken (+\$5) to any salad</i>	

Entrees

CAB Beef Burger, Choice of Cheese, Roasted Shallot Sauce, Brioche Bun	\$ 14
Southwest Grilled Chicken, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Brioche Bun	\$ 14
<i>Sandwiches served with Lettuce, Tomato, Pickle. Choice of French Fries or Caesar Salad</i>	
Catch Of The Day, Roasted Garlic Whipped Potatoes, Crispy Leeks, White Wine Chive Butter Sauce <i>GF</i>	MP
Chicken Truffle Alfredo, Capellini Pasta, Zucchini, Cream, Mozzarella	\$ 22
Vegan Roasted Cauliflower & Sticky Shitake Brown Rice, Citrus Sambal Sauce <i>GF</i>	\$ 18
Boneless Braised Beef Short Rib, Roasted Garlic Whipped Potatoes, Red Wine Sauce <i>GF</i>	\$ 25
Grilled Beef Tenderloin, Truffle Fries, Truffle Aioli <i>GF</i>	\$ 36

Sides

Truffle Fries, Truffle Aioli, Parmesan, Parsley <i>GF</i>	\$ 7
French Fries <i>GF</i>	\$ 4
Truffle Mac & Cheese	\$ 7
Teriyaki Glazed Roasted Brussels Sprouts <i>GF</i>	\$ 7

Desserts

Chocolate Brownie	\$ 5
Sticky Toffee Pudding, <i>Contains nuts</i>	\$ 6

*Warning: These items may contain raw or undercooked ingredients.**Consuming raw or undercooked meats, poultry, or seafood may increase your risk of a foodborne illness.*



As of 7/2/20

OUTDOOR WINE, BEER & COCKTAILS



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Sparkling Wine

Mionetto Prosecco, 187 ml	\$ 7
Mionetto Moscato, 187 ml	\$ 7
Chandon Brut, CA	\$ 12/45
Moet & Chandon Brut, FR	\$ 22/70
Chandon Brut Rosé, CA	\$ 13/47
Moet & Chandon Brut Rosé, FR	\$ 24/80

Whites

7 Daughters Moscato '18, Veneto, IT	\$ 8/35
Morgadío Albariño '18, Rias Baixas, SP	\$ 11/43
Seehoff Rieseling '18, Germany	\$ 11/44
Mossback Chardonnay '18, RRV, CA	\$ 9/38
Rombauer Chardonnay '18, Carneros	\$ 16/65
Sean Minor Chardonnay '18, CA	\$ 9/36
A to Z Chardonnay '18, OR	\$ 9/37
Raymond "R" Sauvignon Blanc '18 CA	\$ 8/35
Nautilus Sauvignon Blanc '18, New Zealand	\$ 9/38
Lechthaler Pinot Grigio '18, IT	\$ 10/40
Antxiola Txakolina '19, SP	\$ 11/42
Terredora Falanghina '18, IT	\$ 11/42

*All wines above are our on-premise pricing. If you would like any wines outside this list from our Retail section, there will be a \$15 service charge added onto the retail price. Thank you in advance!

Beer

Maplewood Son Of Juice – Hazy IPA 6.3%	\$ 5
Pulaski Pils – Pilsner 5.1%	\$ 5
Toppling Goliath Pseudo Sue – Pale Ale 5.8%	\$ 5
Revolution Anti-Hero – IPA 6.7%	\$ 5
Freedom of Speech – Peach Session Sour 4.5%	\$ 5
Half Acre Pony – Pilsner 5.5%	\$ 5
Off Color Apex Predator – Farmhouse Ale 6.5%	\$ 5
Whiner Le Tub – Wild Ale 6.5%	\$ 5
2 Fools Dry Cider 6.9%	\$ 5
Goose Island 312 – Urban Wheat Ale 4.2%	\$ 5
Guinness Draught Stout 4.2%	\$ 5
Coors Banquet 5%	\$ 3

Reds

Raymond Red Blend '18 CA	\$ 8/35
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
The Prisoner Red Blend '18, Napa Valley	\$ 16/65
Caymus Cabernet Sauvignon '18, Napa, CA	\$ 30/120
Deloach Cabernet Sauvignon '18, CA	\$9/36
Juggernaut Cabernet Sauvignon '17, CA	\$ 12/47
Belle Glos Clark & Tele. Pinot Noir '18, FR	\$ 16/65
Averaen Pinot Noir '18, OR	\$ 13/49
Juggernaut Pinot Noir '16, RRV, CA	\$ 12/45
Tikal Malbec '15, AR	\$ 13/53
Meribets St.-Joseph Syrah '16, FR	\$ 15/57
Andis Grenache '16, CA	\$ 12/47
Seghesio Zinfandel '17, Dry Creek, CA	\$ 14/55
DeLoach Merlot '18, CA	\$ 9/36
Banfi Chianti Classico '16, IT	\$ 11/43
Carlos Serres Tempranillo '14, SP	\$ 10/41

Rosé

AIX Rosé '19, Provence, FR	\$ 11/43
Whispering Angel Rosé '18 Provence, FR	\$ 12/45
Summer Water Rosé '19, Central Coast, CA	\$ 11/44

Cocktails

SixtFour's In-House Made Cocktails	\$ 9
Gin Rickey, <i>Gin, Lime, Soda</i>	
Paloma, <i>Tequila, Grapefruit, Lime, Soda, Simple Syrup</i>	
Rum Punch, <i>Pineapple, Orange, Grenadine, Lime</i>	
Margarita, <i>Tequila, Cointreau, Agave, Lime</i>	
OnTheRocks Premixed Cocktails	\$ 20
<i>2-3 guests</i>	
Aviation	
Margarita	
Mai Tai	

Water available upon request