



# OUR DINING GUIDELINES

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**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 7/14/20

# 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 Soppresata, 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, <i>Please See Your Server</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.*

**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
Sean Minor Sauvignon Blanc '18, CA	\$ 8/35
Taonga Sauvignon Blanc '19, New Zealand	\$ 10/39
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**

<b>Maplewood</b> Son Of Juice – Hazy IPA 6.3%	\$ 5
Pulaski Pils – Pilsner 5.1%	\$ 5
<b>Toppling Goliath</b> Pseudo Sue – Pale Ale 5.8%	\$ 5
<b>Revolution</b> Anti-Hero – IPA 6.7%	\$ 5
Freedom of Speech – Peach Session Sour 4.5%	\$ 5
<b>Half Acre</b> Pony – Pilsner 5.5%	\$ 5
<b>Off Color</b> Apex Predator – Farmhouse Ale 6.5%	\$ 5
<b>Whiner</b> Le Tub – Wild Ale 6.5%	\$ 5
<b>2 Fools</b> Dry Cider 6.9%	\$ 5
<b>Goose Island</b> 312 – Urban Wheat Ale 4.2%	\$ 5
<b>Guinness</b> Draught Stout 4.2%	\$ 5
<b>Coors Banquet</b> 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
Folly Of The Beast Pinot Noir '18, CA	\$ 10/39
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

**Rosé Tower**

1 Bottle Of Rosé All Day	\$ 29
2 Bottles Of Rosé All Day (Groups of 3+)	\$ 44
2 Bottles Of AIX Rosé (Groups of 3+)	\$ 69

**Cocktails**

<b>SixtFour's In-House Made Cocktails</b>	\$ 9
Gin Rickey, Gin, Lime, Soda	
Rum Punch, Pineapple, Orange, Grenadine, Lime	
Margarita, Tequila, Cointreau, Agave, Lime	
Whiskey Sour, Simple Syrup, Lemon & Lime Juice	