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WEEKEND SANGRIA SPLASH

SPARKLING WHITE & ROSÉ SANGRIA SPECIAL
EVERY FRIDAY & SATURDAY



\$9



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
Jalepeno Burnt End Sausage | LL Ranch

\$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
Point Reyes Bay Blue | Point Reyes, CA – Cow
Sangiovese Red Wine Salami | Giorgio's, IL

\$9 each

Truffle Gouda | Marieke, WI - Cow
Belgian Ale Salami | Brooklyn Cured, NY
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	\$13

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 (+\$17) NY Strip (+\$30) 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 Cipolini 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>Moet & Chandon</u> – Brut, Champagne, France	\$26
<u>Codorniu</u> – Cava, Spain	\$8	<u>Moet & Chandon</u> – Rosé, Champagne, France	\$27
<u>Domaine Chandon</u> – Brut, California	\$12	<u>Vietti</u> – Moscato d’Asti, Italy	\$12
<u>Domaine Chandon</u> – Rose, California	\$12	<u>Veuve Yellow Label</u> – Brut, Champagne, France	\$25

Beer, Hard Seltzer & Cider

<u>Pollyanna</u> Lexical Gap – IPA 7.3%	\$9	<u>Phase Three</u> P3 Pils – Pilsner 4.7%	\$8
Summerly – Raspberry Wheat Ale 4.8%	\$8	Pixel – Hazy IPA 6.5%	\$9
Lite Thinking – American Lager 4.7%	\$8	<u>Maplewood</u> Son of Juice – IPA 6.3%	\$9
<u>High Noon</u> Tequila Seltzer with Lime 4.5%	\$7	Pulaski Pils – Pilsner 5.1%	\$9
Vodka Seltzer – Black Cherry Pineapple Peach	\$7	<u>Hinterland</u> Saving Gracie – Gluten Free Brown Ale 4.8%	\$9
<u>Ravinia Brewing Co.</u> Diversey Station – IPA 4.9%	\$9	<u>Eris</u> Van Van Mojo – Hopped Blueberry Cider 6%	\$8
<u>Revolution</u> Hazy Hero – Hazy IPA 7.3%	\$8	<u>Sketchbook</u> Amistosa – Mexican Style Lager 5.3%	\$8
<u>Hopewell</u> Italian Ice – Citrus Lager 4.2%	\$8	<u>Old Nation</u> Shandy – German Lager w/Lemonade 4.8%	\$8
<u>Around the Bend</u> Hey Neighbor - Hefe 5.3%	\$8	<u>Tangled Roots</u> Devil’s Paint Box – American IPA 6.66%	\$9
<u>Half Day Brewing</u> Cloud Cover – Hazy IPA 7%	\$9	<u>Noon Whistle</u> Gummylicious – Hazy IPA 6%	\$8



COCKTAILS & SPIRITS



SixtyFour Signature Cocktails

Spicy Coyoté	\$14	Shock Me like a Cucumber Peel	\$14
Blanco Tequilla, Gran Marnier, Mango Pureé, Lime, Tajin		Hendricks Gin, Lime Juice, Lemon Juice, Simple Syrup, Cucumber Peel, Tajin Rim	
Berry Drunk Goose	\$15	Espresso Martini	\$15
Belvedere Blackberry Lemongrass Vodka, Limoncello, Black Currant Puree, Club Soda Float		Mr. Black Coffee Liqueur, Vanilla Vodka, Kahlua. With or Without Baileys.	
Siren of the Sea	\$14	Sweetly Stoned	\$14
Bacardi Light Rum, Noix de Coco, Pineapple Juice, Lemon Juice, Topped with Blue Edible Glitter		Vanilla Vodka, Apricot Liqueur, Peach Puree, Chandon Garden Spritz Float, Peach Ring	
When Provence Gives You Lemons	\$14	Currant-ly Smashed	\$15
Titos, Grand Marnier, Limoncello, Egg Whites, Lemon Juice, Lavender Simple Syrup		Michter's Sour Mash, Currant Puree, Lemon Juice, Thyme Simple Syrup, Ginger beer	

Non-Alcohol Beverages

Coke, Diet Coke, Sprite – 12oz	\$3	Guava-Cadabra	\$12
Iced Tea	\$4	CleanCo Spiced NA Rum, Lime Juice, Guava Pineapple, Topped with Club Soda	
Blueberry, Raspberry, Strawberry	\$6	Make it Boozy	
Lemonade	\$4	Add Rum \$3 Add Vodka \$3 Add Gin \$3	
Blueberry, Raspberry, Strawberry, Passion Fruit, Guava	\$6		
Go Brewing Sunbeam Pilsner – NA Craft Brew	\$7	Strawberry Margarita	\$12
Coffee We proudly brew Maple Leaf	\$4	CleanCo NA Tequila, Lime Juice, Agave Syrup, Simple Syrup, Strawberry Puree, Sugar Rim	
Coffee Roasters out of Roselle, IL		Codorniu N/A – Brut, California	\$7



Spirits

Rye		Whiskey		Rum	
Wild Turkey 101 Rye	\$8	Jack Daniel's 1938 Bottle In Bond	\$10	Meyer's Dark	\$9
Jack Daniel's Bonded Rye	\$10	Michter's American	\$14	Bacardi White Rum	\$9
Woodinville Rye	\$13	Michter's Sour Mash	\$14	Plantation Stiggins Smoky	\$10
Sazerac	\$13	Michter's Rye	\$15	Diplomatico Dark	\$12
The Traveler	\$13	Tequila		Brugal 1888 Dark	\$16
Whistlepig 10 Year Rye	\$21	El Jimador	\$9	Scotch	
Bourbon		Cazadores Reposado	\$10	Dalmore 12 Year	\$12
Woodinville Port Finish	\$17	21 Seeds Jalapeño Cucumber	\$11	Dalmore 14 Year	\$15
Woodinville Bourbon	\$13	Espolon Anejo Bourbon Barrel Aged	\$11	Lagavulin 16 Year	\$21
Nelson Bros. Classic	\$13	Casamigos Mezcal	\$16	Dewar's White Label	\$10
Nelson Bros. Cognac Cask	\$21	Volcan Blanco	\$13	Glenkinchie 12 Year	\$14
Elijah Craig	\$13	Volcan Anejo Cristalino	\$18	Bruichladdich Classic Laddie	\$14
Buffalo Trace	\$13	Volcan Blended Extra Anejo	\$40	Glenmorangie 10 Year	\$13
Larceny	\$13	Don Fulano Blanco	\$12	Vodka	
Angels Envoy	\$13	Don Fulano Reposado	\$14	Pearl Black	\$9
Cognac & Armagnac		Gin		Pearl Vanilla	\$9
Hennessy VS	\$12	Fords	\$9	Titos	\$9
Hennessy VSOP	\$14	Tanqueray	\$9	Belvedere	\$10
Pierre Ferrand	\$18	Hendricks	\$10	Belvedere Lemongrass & Blackberry	\$10
Cas Armagnac XO 10 Year	\$20	McQueen & Violet Fog Hibiscus Berry	\$10	Ketel One	\$10
				Grey Goose White Peach	\$10

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CN=Contains Nuts



RESERVE WINE LIST



Sparkling Wine

Collet N/V Esprit Couture - Champagne, FR	\$111 ⁹⁸
Ruinart N/V Blanc de Blanc - Champagne, FR	\$117 ⁹⁸
Delamotte 2008 Blanc de Blanc - Champagne, FR	\$119 ⁹⁸
Krug N/V Grand Cuvee - Champagne, FR	\$209 ⁹⁸
Dom Perignon 2013 Brut - Champagne, FR	\$359 ⁹⁸
Cristal 2004 Brut - Champagne, FR	\$399 ⁹⁸
Cristal 2005 Brut - Champagne, FR	\$419 ⁹⁸

Whites

Domaine Serene 2019 Reserve Chardonnay – OR	\$77 ⁹⁸
Kosta Browne 2017 One Sixteen Chard. - RRV, CA	\$80 ⁹⁸
Shafer 2022 Red Shoulder Ranch Chard. –Napa, CA	\$85 ⁹⁸
Rombauer 2020 Select Chardonnay - Carneros, CA	\$87 ⁹⁸
ZD 2019 Reserve Chardonnay - Carneros, CA	\$92 ⁹⁸
Odette 2021 Reserve Chardonnay - Napa, CA	\$96 ⁹⁸
Peter Michael 2022 'L'Apres-Midi' SauvBl – CA	\$96 ⁹⁸
Eisele Vineyards 2016 Sauvignon Blanc – CA	\$134 ⁹⁸
Peter Michael 2020 'Belle Côte' Chardonnay – CA	\$139 ⁹⁸
Peter Michael 2020 'Ma Belle Fille' Chardonnay – CA	\$139 ⁹⁸
Peter Michael 2021 'Ma Belle Fille' Chardonnay – CA	\$166 ⁹⁸

New World Reds

Soter 2019 Pinot Noir - Yamhil-Carton, OR	\$89 ⁹⁸
Leonetti Cellars 2017 Merlot - Walla Walla, WA	\$114 ⁹⁸
Leonetti Cellars 2020 Merlot - Walla Walla, WA	\$119 ⁹⁸
Leonetti Cellars 2021 Merlot - Walla Walla, WA	\$119 ⁹⁸
No Girls 2019 Grenache - Walla Walla Valley, WA	\$151 ⁹⁸
Kosta Browne 2020 Gap's Crown Pinot Noir – CA	\$154 ⁹⁸
Buccella 2018 Merlot - Napa Valley, CA	\$169 ⁹⁸
Horsepower 2020 Syrah - Walla Walla Valley, WA	\$216 ⁹⁸

International Reds

Achaval Ferrer 2018 Finca Mirador Malbec – Argentina	\$163 ⁹⁸
Fiore di NO 2016 Brunello di Montalcino - DOCG, Italy	\$198 ⁹⁸
Vigna Ganger 2017 Pinot Noir Riserva - Alto Adige, Italy	\$554 ⁹⁸

New World Cabernet Sauvignon

Mica 2019 - Napa Valley, CA	\$134 ⁹⁸
Leonetti Cellars 2019 - Walla Walla, WA	\$146 ⁹⁸
Rombauer 2017 Diamond Select - Napa, CA	\$149 ⁹⁸
Sebastiani Cherryblock 2019 - Sonoma, CA	\$153 ⁹⁸
Leonetti Cellars 2020 - Walla Walla, WA	\$166 ⁹⁸
Plumpjack 2019 - Oakville, CA	\$177 ⁹⁸
Odette Estate 2019 - Stags Leap District, CA	\$198 ⁹⁸
Boich 2014 Mount Veeder - Napa, CA	\$228 ⁹⁸
Spottswoode 2018 - Napa Valley, CA	\$244 ⁹⁸
Cade Reserve 2018 - Howell Mountain, CA	\$249 ⁹⁸
Peter Michael 2019 'Les Pavots' – CA	\$249 ⁹⁸
Mayacamas 2007 - Mt. Veeder, CA	\$258 ⁹⁸
Davis Estate 2017 Phase V - Calistoga, CA	\$265 ⁹⁸
Cliff Lede 2018 Poetry - Napa, CA	\$299 ⁹⁸
Heitz Cellar 2015 - Martha's Vineyard, CA	\$314 ⁹⁸
Schrader 2017 RBS - Napa Valley, CA	\$424 ⁹⁸
Alejandro Bulgheroni 2021 – Napa, CA	\$467 ⁹⁸
Hundred Acre 2019 'Morgan's Way' – CA	\$709 ⁹⁸
Hundred Acre 2019 'Dark Ark' – CA	\$807 ⁹⁸
Hundred Acre 2014 'Deep Time' – CA	\$842 ⁹⁸

New World Red Blends

Opus 2019 "Overture" - Oakville, CA	\$173 ⁹⁸
Timeless by Silver Oak 2017 - Napa, CA	\$174 ⁹⁸
Timeless by Silver Oak 2018 - Napa, CA	\$184 ⁹⁸
Pahlmeyer 2018 Proprietors - Napa, CA	\$229 ⁹⁸
Quintessa 2017 - Rutherford, CA	\$229 ⁹⁸
Ridge 2018 Monte Bello - Santa Cruz Mtns	\$249 ⁹⁸
Ridge 2019 Monte Bello - Santa Cruz Mtns	\$258 ⁹⁸
Quintessa 2019 - Rutherford, CA	\$260 ⁹⁸
Ridge 2020 Monte Bello - Santa Cruz Mtns	\$341 ⁹⁸
Dominus 2018 - Yountville, CA	\$349 ⁹⁸
Dominus 2019 - Yountville, CA	\$429 ⁹⁸
Dominus 2020 - Yountville, CA	\$449 ⁹⁸
Dominus 2018 - Yountville, CA 1.5L	\$779 ⁹⁸

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