

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

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 Salami, 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 Brulée 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	\$ 12/40
<u>Domaine Chandon</u> – Rose, California	\$ 12/52	<u>Veuve Yellow Label</u> – Brut, Champagne, France	\$ 25/90

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%	\$ 8
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>Half Past</u> Pineapple & Clove – Hard Seltzer 4.5% <i>GF</i>	\$ 9	<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 – Chicago-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 Tequila, Gran Marnier, Mango Puree, 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 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
		CleanCo Spiced NA Rum, Lime Juice, Guava Pineapple, Topped with Club Soda	
Iced Tea	\$4	Make it Boozy	
		Add Rum \$3 Add Vodka \$3 Add Gin \$3	
Gruvi Golden or IPA – NA Craft Brew < .5%	\$7	Strawberry Margarita	\$12
		CleanCo NA Tequila, Lime Juice, Agave Syrup, Simple Syrup, Strawberry Puree, Sugar Rim	
Go Brewing Sunbeam Pils – NA Craft Brew	\$7	Codorniu N/A – Brut, California	\$7/40
Ayrloom Hemp Lemonade 5mg THC/5mgCBD	\$8		
Coffee We proudly brew Maple Leaf Coffee Roasters out of Roselle, IL	\$4		



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	Woodinville Rye	\$13
Diplomatico Dark	\$12	Michter's Rye	\$15	Sazerac	\$13
Brugal 1888 Dark	\$16			The Traveler	\$13
		Bourbon		Whistlepig 10 Year Rye	\$21
Scotch		Woodinville Port Finish	\$17	Tequila	
Dalmore 12 Year	\$12	Woodinville Bourbon	\$13	El Jimador	\$9
Dalmore 14 Year	\$15	Nelson Bros. Classic	\$13	Cazadores Reposado	\$10
Lagavulin 16 Year	\$21	Nelson Bros. Cognac Cask Finished	\$21	Espolon Anejo Bourbon Barrel Aged	\$11
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
Glenmorangie 10 Year	\$13	Angels Envy	\$13	Volcan Blended Extra Anejo	\$40
		Gin		Vodka	
Cognac & Armagnac		Fords	\$9	Pearl Black	\$9
Hennessy VS	\$12	Tanqueray	\$9	Titos	\$9
Hennessy VSOP	\$14	Hendricks	\$10	Belvedere	\$10
Pierre Ferrand	\$18			Ketel One	\$10
Cas Amagnac XO 10 Year	\$20				

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