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# WINE TAP TUESDAY

**15% OFF**  
**WINESTATIONS**

WineStation®





# DINING MENU



2024 | V. 3

## 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  
Jalapeno Burnt End Sausage | LL Ranch

### \$7 each

Manchego | Montevega, Spain – Sheep  
Merlot Cheddar | Bella Vitano, WI - Cow  
Spreadable Goat Cheese | Laura Chenel, CA - Goat  
Camembert | Chatham Creamery, NY – Sheep & 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

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

## On The Lighter Side

|                                                                                                                      |        |
|----------------------------------------------------------------------------------------------------------------------|--------|
| <b>Soup of the Day</b> – Ask your server!                                                                            | \$7    |
| <b>Caesar Salad</b> Romaine Hearts, Parmigiano-Reggiano, Sourdough Croutons                                          | \$7/11 |
| <b>Chef's Seasonal Salad</b> Watermelon, Arugula, Hand Torn Crouton, Red Onion, Avocado, Feta, Champagne Vinaigrette | \$9/15 |
| <b>Mixed Green Salad*</b> 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

|                                                                                                                                           |      |
|-------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Meyer Lemon &amp; Arugula Ravioli</b> Asparagus, Preserved Meyer Lemon Cream, Artichoke                                                | \$27 |
| <b>Shrimp or Chicken Scampi</b> Linguine, Heirloom Tomato, Lemon Parsley Butter                                                           | \$25 |
| <b>Fish Tacos</b> Tempura Fried Market Whitefish, Corn Tortillas, Pico de Gallo, Avocado Lime Crema, Shredded Lettuce, Pickled Vegetables | \$21 |
| <b>Certified Angus Beef Burger</b> Hook's 5 Year Cheddar, Caramelized Onion, Pretzel Bun, 64 Sauce   Add Bacon \$3                        | \$18 |
| <b>Grilled Chicken Sandwich</b> 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:

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

## On the Side

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| <b>Truffle Fries</b> , Truffle Aioli, Parmesan, Parsley                 | \$12 |
| <b>French Fries</b>                                                     | \$7  |
| <b>Grilled Asparagus</b> Lemon Compound Butter, Parmesan, Grilled Lemon | \$9  |

## Always Room For...

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| <b>Flourless Valrhona Chocolate Cake</b> Vanilla Crème Anglaise, Strawberry, Powdered Sugar, Mint | \$11 |
| <b>Meyer Lemon Crème Brûlée</b> 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.  
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# SPARKLING WINE & BEER



## Sparkling Wine

|                                           |      |                                                     |      |
|-------------------------------------------|------|-----------------------------------------------------|------|
| <u>Mionetto</u> – Prosecco, Italy         | \$8  | <u>Moët &amp; Chandon</u> – Brut, Champagne, France | \$26 |
| <u>Codorniu</u> – Cava, Spain             | \$8  | <u>Moët &amp; 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 | Pixel – Hazy IPA 6.5%                                        | \$9 |
| Summerly – Raspberry Wheat Ale 4.8%                    | \$8 | <u>Maplewood</u> Son of Juice – IPA 6.3%                     | \$9 |
| <u>High Noon</u> Tequila Seltzer with Lime 4.5%        | \$7 | <u>Hinterland</u> Saving Gracie – Gluten Free Brown Ale 4.8% | \$9 |
| Peach   Black Cherry   Pineapple   Watermelon          | \$7 | <u>Eris</u> Van Van Mojo – Hopped Blueberry Cider 6%         | \$8 |
| <u>Revolution</u> Hazy Hero – Hazy IPA 7.3%            | \$8 | <u>Pipeworks</u> Ninja vs Unicorn DIPA 8%                    | \$9 |
| Cold Time – Lager 4.8%                                 | \$8 | <u>Tangled Roots</u> Devil's Paint Box – American IPA 6.66%  | \$9 |
| <u>Two Brothers</u> –Atom Smasher Oktoberfest Lager 7% | \$9 | <u>Noon Whistle</u> Gummylicious – Hazy IPA 6%               | \$8 |
| <u>Sketchbook</u> Oktoberfest 5.4%                     | \$9 | Mexican Lager – Mexican Style Lager 4.3%                     | \$8 |
| <u>Middle Brow</u> Yard Work – Koslch 4%               | \$8 | <u>Half Day</u> Cloud Cover – Hazy IPA 7%                    | \$9 |





# COCKTAILS & SPIRITS



## SixtyFour Signature Cocktails

|                                                                                                                        |      |                                                                                                                                    |      |
|------------------------------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Spicy Coyoté</b><br>Blanco Tequilla, Gran Marnier, Mango Pureé,<br>Lime, Tajin                                      | \$14 | <b>Shock Me like a Cucumber Peel</b><br>Hendricks Gin, Lime Juice, Lemon Juice,<br>Simple Syrup, Cucumber Peel, Tajin Rim          | \$14 |
| <b>Berry Drunk Goose</b><br>Belvedere Blackberry Lemongrass Vodka,<br>Limoncello, Black Currant Puree, Club Soda Float | \$15 | <b>Aqua de Hibiscus</b><br>Four Roses Small Batch, Lemon Juice, White Peach<br>Puree, Hibiscus Simple, Orange Bitters, Mint, Basil | \$15 |
| <b>Fall with Passion</b><br>Four Roses Single Barrel, Passionfruit Puree, Aperol,<br>Lime Juice                        | \$15 | <b>Sweetly Stoned</b><br>Vanilla Vodka, Apricot Liquor, Peach Puree,<br>Chandon Garden Spritz Float, Peach Ring                    | \$14 |

## Non-Alcohol Beverages

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



## Spirits

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

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CN=Contains Nuts



# RESERVE WINE LIST



## Sparkling Wine

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

## Whites

|                                                     |                     |
|-----------------------------------------------------|---------------------|
| Domaine Serene 2019 Reserve Chardonnay – OR         | \$77 <sup>98</sup>  |
| Kosta Browne 2017 One Sixteen Chard. - RRV, CA      | \$80 <sup>98</sup>  |
| Shafer 2022 Red Shoulder Ranch Chard. -Napa, CA     | \$85 <sup>98</sup>  |
| Rombauer 2020 Select Chardonnay - Carneros, CA      | \$87 <sup>98</sup>  |
| ZD 2019 Reserve Chardonnay - Carneros, CA           | \$92 <sup>98</sup>  |
| Odette 2021 Reserve Chardonnay - Napa, CA           | \$96 <sup>98</sup>  |
| Peter Michael 2022 'L'Apres-Midi' SauvBl – CA       | \$96 <sup>98</sup>  |
| Eisele Vineyards 2016 Sauvignon Blanc – CA          | \$134 <sup>98</sup> |
| Peter Michael 2020 'Belle Côte' Chardonnay – CA     | \$139 <sup>98</sup> |
| Peter Michael 2020 'Ma Belle Fille' Chardonnay – CA | \$139 <sup>98</sup> |
| Peter Michael 2021 'Ma Belle Fille' Chardonnay – CA | \$166 <sup>98</sup> |
| 'Les Clos' 2022 Chablis Grand Cru – FR              | \$223 <sup>98</sup> |
| 'Moutonne' 2022 Chablis Grand Cru – FR              | \$383 <sup>98</sup> |

## New World Reds

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

## International Reds

|                                                          |                     |
|----------------------------------------------------------|---------------------|
| Achaval Ferrer 2018 Finca Mirador Malbec – Argentina     | \$163 <sup>98</sup> |
| 'Les Evocelles' 2022 Gevrey-Chambertin – France          | \$181 <sup>98</sup> |
| Fiore di NO 2016 Brunello di Montalcino - DOCG, Italy    | \$198 <sup>98</sup> |
| Vigna Ganger 2017 Pinot Noir Riserva - Alto Adige, Italy | \$554 <sup>98</sup> |

## New World Cabernet Sauvignon

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

## New World Red Blends

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

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