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# WINE TAP TUESDAY

WineStation®

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**WINESTATIONS**





# 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> Herb Whipped, Olive, Harissa Romesco	\$13
<b>Mushroom Focaccia</b> King Oyster, Cremini, Enoki, Maitake, Caramelized Leeks, Gruyere, Walnut Aillade	\$17
<b>Fig &amp; Prosciutto Focaccia</b> Goat Cheese Spread, Blue Cheese, Apple, Fig, Balsamic Glaze	\$19
<b>Nduja Focaccia</b> Nonna's Red Sauce, Burrata, Parmesan, Basil, Hot Honey	\$17
<b>Fried Burrata</b> Nonna's Red Sauce, Basil, Grilled Sourdough	\$13
<b>Pumpkin Hummus</b> Smoked Paprika, Candied Pepita, Chili Oil, Pita	\$13

## On The Lighter Side

<b>Soup of the Day</b> – Ask your server!	\$7
<b>Caesar Salad</b> Little Red Gem, Micro Parmesan, Grilled Lemon, 7-Minute Egg, Caesar Dressing	\$7/11
<b>Chef's Seasonal Salad</b> Red Kale, Fried Leek, Caramelized Sweet Potato, Dried Cherry, Goat Cheese, Brown Butter Apple Vinaigrette	\$9/15
Add Bacon (+\$3)   Chicken (+\$5)   Shrimp (+\$7)   Market Whitefish (+\$17)   NY Strip (+\$30) to any salad	

## Fantastically Filling

<b>Japanese Pumpkin Ravioli</b> Caramelized Leek, Chili Crisp, Blue Cheese, Walnut Aillade	\$27
<b>Shrimp or Chicken Scampi</b> Linguine, Heirloom Tomato, Lemon Parsley Butter	\$25
<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> Tomato Focaccia, Roasted Bruschetta Tomatoes, Mozzarella, Red Kale	\$16

Sandwiches served with choice of French Fries or Side Salad

Entrees below available after 4pm only:

<b>Porcini Crusted Ribeye</b> Celery Root Puree, Mushroom Ketchup, Fried Mushrooms	\$45
<b>Mole Braised Short Rib</b> Buttermilk Grits, Roasted Carrot, Toasted Pepita	\$31
<b>Kurobuta Bone In Pork Chop</b> Sweet Potato Puree, Red Kale, Sauteed Apple, Apple Cider Gastrique	\$33
<b>Miso Black Cod</b> Wasabi Dusted Potatoes, Chinese Broccoli	\$31
<b>Miso Glazed Aubergine</b> Roasted Sweet Potato, Chinese Broccoli, Toasted Peanut	\$25

## On the Side

<b>Truffle Fries</b> Truffle Aioli, Parmesan, Parsley	\$12
<b>French Fries</b>	\$7
<b>Honey Glazed Carrots</b> Honey, Butter, Pepita	\$9
<b>Chinese Broccoli</b> Chili Crisp, Toasted Peanut	\$9

## Always Room For...

<b>Coconut Pot de Creme</b> Coconut Whipped Cream, Toast Coconut Cherry Granola	\$9
<b>Apple Upside Down Cake</b> Calvados Caramel, Seeded Apricot Brittle	\$11

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



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## 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

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## Beer, Hard Seltzer & Cider

<u>Pollyanna</u> Lexical Gap – IPA 7.6%	\$9	<u>Tangled Roots</u> Devil’s Paint Box – American IPA 6.66%	\$9
<u>Phase Three</u> Pixel Density Hazy IPA 6.5%	\$9	<u>Noon Whistle</u> Gummylicious – Hazy IPA 6%	\$8
Just Use Your Wings - Winter IPA 6.8%	\$9	<u>Goose Island</u> 312 – Wheat Ale 4.2%	\$8
Chocolate Hills Mexican Hot Chocolate - Milk Stout 8%	\$9	<u>Spiteful</u> God Damn Pigeon – Porter 8.2%	\$8
<u>High Noon</u> – Hard Seltzer 5%		Bar Stool Bum - Amber Lager 5.5%	\$8
Peach   Black Cherry   Pineapple   Watermelon	\$7	<u>Shacksbury</u> Sugar Shack – Hard Cider 5.5%	\$8
<u>Revolution</u> Cold Time – Lager 4.8%	\$8	<u>Sketchbook</u> Snowy Owl – Red Rye Ale 5.6%	\$8
<u>Miller Brewing Company</u> American Lager 5%	\$3	Pinky Sweater – Pilsner 5.5%	\$8
<u>Anheuser-Busch</u> Michelob Ultra - Light Lager 4.2%	\$3	<u>Moody Tongue</u> Orange Blossom – Belgian Blonde 5.4%	\$8
<u>Hopewell</u> Lightbeam – Hazy IPA 6.3%	\$8		



# COCKTAILS & SPIRITS



## SixtyFour Signature Cocktails

<b>No Thyme Like Now</b>	\$15	<b>Blue Winterland</b>	\$14
Four Roses Bourbon, Maple Syrup, Honey Thyme Simple, Lemon Juice, Pear Puree, Club Soda		El Jimador Tequila, Lime Juice, Triple Sec, Blue Curacao, Coconut Puree	
<b>Why is the Rum Gone?</b>	\$15	<b>Cookies and Cream</b>	\$14
Bacardi Light Rum, Spiced Apple Cider, Cinnamon Vanilla Simple, Pineapple Juice, Maple Syrup, Tiki Bitters		Pearl Vanilla Vodka, Disaronno Velvet, Cold Brew Liqueur, Coffee, Nutmeg Vanilla Simple	
<b>Fizzy Bee</b>	\$14	<b>Not Peary Bourbon-E</b>	\$16
Michters Sour Mash, Aperol, Lemon Juice, Honey, Rosemary Simple, Orange Bitters		Four Roses Small Batch, Maple Syrup, Lemon Juice, Spiced Pear Puree, Honey Thyme Simple	
<b>Gin and Juice</b>	\$14	<b>Especialy Awake</b>	\$15
Tanqueray Gin, Cranberry Juice, Pomegranate Liqueur		Vanilla Vodka, Mr. Black Coffee Liqueur, Kahlua, Baileys Cream Liqueur (optional)	
<b>Candy Cane-Tini</b>	\$14	<b>Mistletoe Martini</b>	\$14
Pearl Vanilla Vodka, Peppermint Schnapps, Half and Half, Roses Grenadine		Titos Vodka, Apple Brandy, Lime Juice, White Cranberry Juice, Simple Syrup	

## Non-Alcohol Beverages

<b>Coke, Diet Coke, Sprite</b> – 12oz	\$3	<b>“Tequila” Mockingbird</b>	\$12
<b>Iced Tea</b>	\$4	CleanCo NA Tequila, NA Triple Sec, Lychee Puree, Lemon Juice, Fire Tincture	
Blueberry, Raspberry, Strawberry, Mango, Guava	\$6	Make it Boozy	
<b>Lemonade</b>	\$4	Add Rum \$3 Add Vodka \$3 Add Gin \$3	
Blueberry, Raspberry, Strawberry, Passion Fruit, Guava	\$6	<b>Fake-75</b>	\$12
Kiwi, Mango, Black Currant		CleanCo NA Gin, Lemon Juice, Codorinu NA Brut	
<b>Codorniu N/A</b> – Brut, California	\$7Go	<b>Coffee</b> We proudly brew Maple Leaf	\$4
<b>Brewing</b> Sunbeam Pilsner – NA Craft Brew	\$7Sunshine	Coffee Roasters out of Roselle, IL	
State Tropical IPA – NA Craft Brew	\$7		

## Spirits

<b>Rye</b>		<b>Bourbon</b>		<b>Gin</b>	
Wild Turkey 101 Rye	\$8	Woodinville Port Finish	\$17	Fords	\$9
Jack Daniel's Bonded Rye	\$10	Woodinville Bourbon	\$13	Tanqueray	\$9
Woodinville Rye	\$13	Nelson Bros. Classic	\$13	Hendricks	\$10
Sazerac	\$13	Nelson Bros. Cognac Cask	\$21	Inverroche Gin	\$13
The Traveler	\$13	Elijah Craig	\$13	<b>Scotch</b>	
Bulliet Rye	\$14	Buffalo Trace	\$13	Dalmore 12 Year	\$12
Michters Rye	\$15	Larceny	\$13	Dalmore 14 Year	\$15
Whistlepig 10 Year Rye	\$21	Angels Envy	\$13	Lagavulin 16 Year	\$21
<b>Whiskey</b>		Horse Soldier	\$13	Dewar's White Label	\$10
Jack Daniel's 1938 BIB	\$10	Bulliet Bourbon	\$10	Glenkinchie 12 Year	\$14
Michter's American	\$14	Bulliet 10 Year	\$14	Bruichladdich Classic Laddie	\$14
Michter's Sour Mash	\$14	Four Roses Single Barrel	\$16	Glenmorangie 10 Year	\$13
Roborel de Climen Semillion	\$17	Four Roses Small Batch	\$14	Glenfiddich 15 Year	\$18
Roborel de Climen Sauvignon	\$15	Four Roses Select	\$16	<b>Cognac &amp; Armagnac</b>	
<b>Tequila</b>		Four Roses Bourbon	\$10	Hennessy VS	\$12
El Jimador	\$9	<b>Vodka</b>		Hennessy VSOP	\$14
Cazadores Reposado	\$10	Pearl Black	\$9	Pierre Ferrand	\$18
21 Seeds Jalapeño Cucumber	\$11	Pearl Vanilla	\$9	Cas Amagnac XO 10 Year	\$20
Casamigos Mezcal	\$16	Titos	\$9	<b>Rum</b>	
Volcan Blanco	\$13	Ketel One	\$10	Meyer's Dark	\$9
Volcan Anejo Cristalino	\$18	Belvedere	\$10	Bacardi White Rum	\$9
Volcan Extra Anejo	\$40	Belvedere Pear and Ginger	\$10		
Lalo Blanco	\$10	Grey Goose White Peach and Rosemary	\$10		
Libelula	\$11				

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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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