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WINE BOTTLE WEDNESDAY

NO CORKAGE FEE WHEN YOU BUY A BOTTLE FOR YOUR TABLE!

ANY RETAIL BOTTLE \$24.98 & OVER



YOU SAVE
\$20

TRIVIA

Night

TONIGHT
7pm - 9pm

Every Wednesday
through May 29



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

Bruschetta Laura Chenel Goat Cheese Spread, Roasted Tomato, Balsamic, Grilled Sourdough Bread	\$13
Bacon Wrapped Dates Herb Whipped, Olive, Harissa Romesco	\$13
Mushroom Focaccia King Oyster, Cremini, Enoki, Maitake, Caramelized Leeks, Gruyere, Walnut Aillade	\$17
Fig & Prosciutto Focaccia Goat Cheese Spread, Blue Cheese, Apple, Fig, Balsamic Glaze	\$19
Nduja Focaccia Nonna's Red Sauce, Burrata, Parmesan, Basil, Hot Honey	\$17
Fried Burrata Nonna's Red Sauce, Basil, Grilled Sourdough	\$13
Pumpkin Hummus Smoked Paprika, Candied Pepita, Chili Oil, Pita	\$13

On The Lighter Side

Soup of the Day – Ask your server!	\$7
Caesar Salad Little Red Gem, Micro Parmesan, Grilled Lemon, 7-Minute Egg, Caesar Dressing	\$7/11
Chef's Seasonal Salad 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

Japanese Pumpkin Ravioli Caramelized Leek, Chili Crisp, Blue Cheese, Walnut Aillade	\$27
Shrimp or Chicken Scampi Linguine, Heirloom Tomato, Lemon Parsley Butter	\$25
Certified Angus Beef Burger Hook's 5 Year Cheddar, Caramelized Onion, Pretzel Bun, 64 Sauce Add Bacon \$3	\$18
Grilled Chicken Sandwich 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:

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

On the Side

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

Always Room For...

Coconut Pot de Creme Coconut Whipped Cream, Toast Coconut Cherry Granola	\$9
Apple Upside Down Cake 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



Sparkling Wine

<u>Mionetto</u> – Prosecco, Italy	\$8	<u>Moët & Chandon</u> – Brut, Champagne, France	\$26
<u>Codorniu</u> – Cava, Spain	\$8	<u>Moët & 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 7.6%	\$9	<u>Tangled Roots</u> Devil’s Paint Box – American IPA 6.66%	\$9
<u>Phase Three</u> Just Use Your Wings - Winter IPA 6.8%	\$9	<u>Noon Whistle</u> Gummylicious – Hazy IPA 6%	\$8
Chocolate Hills Mexican Hot Chocolate - Milk Stout 8%	\$9	<u>Goose Island</u> 312 – Wheat Ale 4.2%	\$8
<u>High Noon</u> – Hard Seltzer 5%		<u>Spiteful</u> God Damn Pigeon – Porter 8.2%	\$8
Peach Black Cherry Pineapple Watermelon	\$7	Bar Stool Bum - Amber Lager 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>Shacksbury</u> Sugar Shack – Hard Cider 5.5%	\$8




COCKTAILS & SPIRITS



SixtyFour Signature Cocktails

No Thyme Like Now	\$15	Blue Winterland	\$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	
Why is the Rum Gone?	\$15	Cookies and Cream	\$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	
Fizzy Bee	\$14	Not Peary Bourbon-E	\$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	
Gin and Juice	\$14	Especialy Awake	\$15
Tanqueray Gin, Cranberry Juice, Pomegranate Liqueur		Vanilla Vodka, Mr. Black Coffee Liqueur, Kahlua, Baileys Cream Liqueur (optional)	
Candy Cane-Tini	\$14	Mistletoe Martini	\$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

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

Spirits

Rye		Bourbon		Gin	
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	Scotch	
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
Whiskey		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	Cognac & Armagnac	
Tequila		Four Roses Bourbon	\$10	Hennessy VS	\$12
El Jimador	\$9	Vodka		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	Rum	
Volcan Blanco	\$13	Ketel One	\$10	Meyer's Dark	\$9
Volcan Anejo Cristalino	\$18	Belvedere	\$10	Bacardi White Rum	\$9
Lalo Blanco	\$10	Belvedere Pear and Ginger	\$10		
Libelula	\$11	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 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
'Les Clos' 2022 Chablis Grand Cru – FR	\$223 ⁹⁸
'Moutonne' 2022 Chablis Grand Cru – FR	\$383 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
'Les Evocelles' 2022 Gevrey-Chambertin – France	\$181 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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