



ENJOY OUR PRIX FIXE MENU



\$44++ PER PERSON

FIRST COURSE (CHOOSE 1)

CRISPY EGGPLANT MEDALLIONS
Marinara, Parmesan, Basil GF

PROSCIUTTO WRAPPED DATES
Fontina, Sweet Pepper and Toasted Almond Sauce CN GF

SECOND COURSE (CHOOSE 1)

GRILLED HANGER
Creamy Peppercorn Sauce, Twice Baked Potato, Green Beans GF

PESTO SEARED SHRIMP
Sautéed Grape Tomatoes, Angel Hair Pasta

THIRD COURSE (CHOOSE 1)

VANILLA BEAN CRÈME BRÛLÉE GF
WHITE CHOCOLATE CHEESECAKE,
Raspberry Sauce

GF = Gluten Free | CN = Contains Nuts



INCLUDES A GLASS OF SPARKLING WINE!



TASTING TUESDAY

15% OFF
WineStations

WINE BOTTLE WEDNESDAY

NO CORKAGE FEE
When you buy a retail wine bottle for your table

THIRSTY THURSDAY

15% OFF
Signature Cocktails

SHORT RIB SATURDAY

\$25
Short Rib Special

SUNDAY FUNDAY

\$6
Bloody Marys & Mimosas




DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



Cheese & Charcuterie

Select any 5 for \$ 22 – Includes Apples, Crackers, Seasonal PreservesAdd Candied Pecans, Olives & Cornichons +\$2 |  Add Gluten Free Crackers +\$2


Cheese *GF*

- Merlot Cheddar, BellaVitano, Sartori, Plymouth, WI - Cow
- Gruyere, Boar's Head, NY – Cow
- Manchego, Montevega, Spain - Sheep
- Brie, Seine-et-Marne, France - Cow
- Spreadable Goat Cheese, Laura Chenel, CA - Goat
- Smoked Gouda, Castello, WI – Cow
- Gorgonzola, Dolcina, Sartori, Plymouth, WI – Cow
- Truffle Cheese, Boar's Head, NY +\$1

Charcuterie *GF*

- Prosciutto di Parma, Greci & Folzani, Parma, Italy
- Applewood Smoked Ham, Nueske, Wittenberg, WI
- Hot Calabrese Salami, Mastro, Canada
- Hungarian Night Stick, Bende, Vernon Hills, IL
- All Beef Summer Sausage, Nueske, Wittenberg, WI
- Peppercorn Salame, Boar's Head, NY

Starters

- Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 12
- Prosciutto Wrapped Dates, Fontina, Sweet Pepper and Toasted Almond Sauce *CN GF* \$ 12
- Crispy Eggplant Medallions, Marinara, Parmesan, Basil *GF* \$ 15
-  Spicy Ahi Tuna Poke, Red Pepper, Cucumber, Avocado, Crunchy Rice *GF* \$ 22
-  Vegan Loaded Hummus, Roasted Red Pepper Hummus, Mediterranean Salad, Sumac Seasoning, Pita \$ 15

Soup & Salad

- Soup of the Day – Ask your Server for details! \$ MP
- Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons \$ 8/12
- Insalata Mista, Mixed Greens, Cucumber, Tomato, Toasted Almond Ricotta, Truffle Honey Dressing *GF CN* \$ 9/15
- Spinach & Heirloom Salad, Feta, Pickled Radish, Candied Bacon, Bacon Sun-Dried Tomato Dressing *GF CN* \$ 14
- Add Chicken (+\$5) or Shrimp (+\$7) to any salad

Entrees

- Chicken "Pot Pie," Vegetables, Truffle Demi Sauce, Sautéed Spinach \$ 24
- Butternut Squash Ravioli, Roasted Butternut, Almond, Sage, Brown Butter Sage Sauce *CN* \$ 26
- Pesto Seared Shrimp, Sautéed Grape Tomatoes, Angel Hair Pasta \$ 24
-  Grilled Filet, Creamy Peppercorn Sauce, Twice Baked Potato, Green Beans *GF* \$ 46
-  Grilled Salmon, Cowboy Sauce, Grilled Asparagus, Lemon *GF* \$ 26
- CAB Beef Burger, Yellow Cheddar, Chimichurri Mayonnaise, Brioche Bun \$ 16
- Nashville Hot Chicken Sandwich, Spicy Buffalo Sauce, Pickles, Ranch Dressing, Brioche Bun \$ 16
- Sandwiches served with choice of French Fries or Caesar Salad*
-  *Gluten free bun +\$3*


Sides

- Truffle Fries, Truffle Aioli, Parmesan, Parsley *GF* \$ 12
- French Fries *GF* \$ 7
- Crispy Brussels Sprouts, Lime Juice, Chili Flakes, Honey *GF* \$ 9

Dessert

- Toffee Pudding, Caramel Sauce *CN* \$ 6
- Vanilla Bean Crème Brûlée *GF* \$ 6
- White Chocolate Cheesecake, Raspberry Sauce \$ 8

Warning: These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, or seafood may increase your risk of a foodborne illness.

 = New menu item!

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CN: Contains Nuts



SPARKLING WINE & BEER

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Sparkling Wine

<u>Mionetto</u> – Prosecco, Italy	\$8	<u>Bollinger</u> 375mL – Special Cuvee, Champagne, FR	\$ 75
<u>Domaine Chandon</u> – Brut, California	\$ 12/45	<u>Moet & Chandon</u> – Brut, Champagne, FR	\$ 22/80
<u>Domaine Chandon</u> – Rosé, California	\$ 12/48	<u>Moet & Chandon</u> – Rosé, Champagne, FR	\$ 24/95
<u>Bricco Riella</u> – Moscato D’Asti, Italy	\$ 8/35	<u>Veuve Clicquot</u> – Brut, Champagne, FR	\$ 24/95
<u>Graham Beck</u> – Brut, South Africa	\$ 42	<u>TÖST Non-Alc</u> – White Tea, Cranberry, Ginger	\$ 7/31
<u>Graham Beck</u> – Rosé, South Africa	\$ 42		

Beer

<u>Moody Tongue</u> – Emperor’s Lemon Saison 6.3%	\$ 6	<u>Twisted Hippo</u> Stardust – Grapefruit Golden Ale 6.4%	\$ 6
<u>Maplewood</u> Silver Morning – Winter Lager 6.8%	\$ 6	<u>Old Irving</u> Beezer – Double Dry Hopped IPA 6.9%	\$ 7
The Sound – IPA 6.5%	\$ 7	<u>Bell’s</u> Kalamazoo Stout – American Stout 6%	\$ 6
Son of Juice – Hazy IPA 6.3%	\$ 7	<u>Ravinia</u> Oh Snow! – Dulce de Leche Coffee Stout 11.4%	\$ 8
Pulaski Pils – Pilsner 5.1%	\$ 6	<u>La Grow</u> Organic Lager 5.3%	\$ 7
Fizzle Drizzle – Strawberry Rhubarb Sour 7.5%	\$ 8	<u>Lo Rez</u> Pomegranate Knockout – Tart Saison 5.6%	\$ 8
<u>Saugatuck</u> – Maggie’s Irish Ale 5.4%	\$ 5	<u>Tighthead</u> Scarlet Fire – Roasty Red Ale 5.8%	\$ 6

Hard Seltzer & Cider

<u>Half Past</u> Pineapple w/Clove – Seltzer 4.5% <i>GF</i>	\$ 6	<u>High Noon</u> Pineapple – Vodka Soda 4.5% <i>GF</i>	\$ 6
<u>Northman</u> Dry Apple Cider 6.4%	\$ 6	<u>High Noon</u> Peach – Vodka Soda 4.5% <i>GF</i>	\$ 6

Soft Drinks

<u>Coke</u> – 12oz	\$ 2	<u>San Pellegrino</u> – 16.9oz	\$ 4
<u>Diet Coke</u> – 12oz	\$ 2	<u>Coffee</u>	\$ 3
<u>Sprite</u> – 12oz	\$ 2	<u>Hot Tea</u>	\$ 3



COCKTAILS & SPIRITS



SixtyFour Signature Cocktails

Franklin's Fancy Cimarron Tequila, House Made Chocolate Liqueur, Serrano Chili, Lime	\$ 14	Arnie Palmie Wheatley Vodka, House Made Peach Syrup, Black Tea Syrup, Lemon	\$ 13
Maple Bourbon Smash Buffalo Trace Bourbon, Maple Syrup, Orange Shrub, Lemon	\$ 14	Blueberry Mule Wheatley Vodka, House Made Blueberry Syrup, Ginger Beer, Lime	\$ 11
Foxy Roxy Plantation Rum, Supasawa, Dry Curacao, Foro Amaro, Simple Syrup	\$ 14	The Peppered Bee 28 Mile Gin, Peppercorn Vodka, Honey, Lemon	\$ 13
Smoky Fashioned Stiggins Smoky Rum, Rosemary Simple Syrup, Cardamom Bitters	\$ 14	It's Got The Juice Buffalo Trace Bourbon, Mezcal Tequila, Corn Cobb Syrup, Chocolate Mole Bitters	\$ 14
Curious George Ten to One Rum, Banana Liqueur, Tiki Bitters, Lime	\$ 14	Thousand Yellow Daisies Mezcal Tequila, Orange Shrub, Egg White, Vanilla, Lemon	\$ 13
		French Press Bertoux Brandy, Pierre Ferrand Cognac, Vanilla Simple, Sparrow Cold Brew	\$ 16

Spirits

Gin		Bourbon		Rye	
28 Mile	\$ 8	Buffalo Trace	\$ 13	WhistlePig Piggyback 6yr Rye	\$ 14
		Blanton's	\$ 18	Buffalo Trace Kosher Rye	\$ 25
Rum		Cream of Kentucky	\$ 18		
Plantation 3 Star's	\$ 9	Eagle Rare	\$ 13	Scotch	
Plantation 5 Year	\$ 9	E.H. Taylor Small Batch	\$ 12	Dalmore – 12 Year	\$ 12
Plantation Stiggins Smoky	\$ 10	E.H Taylor Single Barrel	\$ 28	Lagavulin – 16 Year	\$ 21
Diplomatico Reserve	\$ 11	E.H Taylor Barrel Proof	\$ 28	Macallan – 12 Year Double Cask	\$ 14
		Early Times BiB	\$ 10		
Tequila		Elijah Craig Small Batch	\$ 10	American & Irish	
Cimarron Blanco	\$ 11	Isaac Bowman Port Barrel	\$ 13	Jack Daniels Triple Mash	\$ 16
G4 Blanco	\$ 12	Nelsons Green Brier	\$ 12	Tullamore Dew	\$ 7
Patrida Anejo	\$ 15	Uncle Nearest 1884	\$ 13		
Xicaru Mezcal	\$ 11	Weller Special Reserve	\$ 18		
Leyendas Mezcal	\$ 18	Woodinville	\$ 15		
Vodka					
Wheatley	\$ 8				
Tito's	\$ 8				

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RESERVE WINE LIST

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Sparkling Wine

Veuve Cliquot Brut NV, Champagne, FR	\$ 95
Collet NV, Esprit Couture Champagne, FR	\$ 120
Ruinart Blanc de Blanc NV, Champagne, FR	\$ 138
Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Dom Perignon Brut '10, Champagne, FR	\$ 290
Cristal Brut '00, '04, '05, Champagne, FR	\$ 420

Whites

Rombauer Chardonnay '21, Carneros, CA	\$ 67
Brochard Tradition Sauv. Blanc '20, Sancerre, FR	\$ 60
Cymbal Sauvignon Blanc '20, Walla Walla, WA	\$ 75
Odette Chardonnay '20, Napa Valley, CA	\$ 106
Kistler Vine Hill Vineyard Chardonnay, RRV	\$ 112
Chanson Puligny-Montrachet '12, Burgundy, FR	\$ 120
Chateau De Meursault '14, Burgundy, FR	\$ 125
Peter Michael Belle Côte Chardonnay '20, CA	\$ 147
Peter Michael La Carrière Chardonnay '20, CA	\$ 147
Peter Michael Ma Belle-Fille Chardonnay '18, CA	\$ 150
Peter Michael Mon Plaisir Chardonnay '17, CA	\$ 170

Italian Reds

Carra Amarone '17, Valpolicella	\$ 68
Prunotto Nebbiolo '12, Barolo	\$ 100
Casanova di Neri '17, Barolo	\$ 105
Banfi Brunello di Montalcino '16, Tuscany	\$ 110
Antinori Solaia Tuscan Blend '16, Tuscany	\$ 470

New World Reds

Brewer-Clifton Pinot Noir '20, Sta. Rita Hills, CA	\$ 65
Hirsch Pinot Noir '19, Sonoma Coast, CA	\$ 73
Freemark Abbey Merlot '17, Napa Valley, CA	\$ 75
Duckhorn Merlot '19, Napa Valley, CA	\$ 80
Turley "Dusi" Zinfandel '20, Paso Robles, CA	\$ 85
Rombauer Merlot '18, Napa Valley, CA	\$ 85
En Route Pinot Noir '19, RRV, CA	\$ 86
Lange '18 Pinot Noir Willamette Valley, OR	\$ 97
Rose Rock "Zepherine" Pinot Noir '19, Eola-Amity	\$ 100
Jarvis Merlot '13, Napa Valley, CA	\$ 130
Leonetti Cellars Merlot '20, Walla Walla, WA	\$ 140
Buccella Merlot '18, Napa Valley, CA	\$ 189

French Reds

Secret De Schistes Syrah '16, Cotes Catalanes	\$ 65
Lassegue Grand Cru Bordeaux '12, St. Emilion	\$ 80
Aurélien Verdet Burg. '19, Hautes-Cotes De Nuits	\$ 90
Joseph Drouhin Burgandy '18, Cote de Beaune	\$ 91
Vieux Telegraphe Chateaneuf du Pape '19, Rhone	\$ 144
Cos D 'Estournel '09, Saint Estephe	\$ 499

New World Cabernet Sauvignon

Rombauer Diamond Selection '17, Napa, CA	\$ 160
Beringer Private Reserve '17, Napa, CA	\$ 197
Boich Howell Mountain '15, Napa, CA	\$ 249
Boich Mount Veeder '14, Napa, CA	\$ 249
Quilceda Creek '14, Columbia Valley, WA	\$ 260
Buccella '18, Napa Valley, CA	\$ 261
Spottswoode '19, Napa Valley, CA	\$ 280
Peter Michael Au Paradis '17, Knights Vly, CA	\$ 270
Heitz Martha's Vineyard '13, Napa Va., CA	\$ 340
Cliff Lede Poetry '14, '17, 18, Napa, CA	\$ 320
Stag's Leap Cask 23 '15, Napa, CA	\$ 345
Cardinale '13, Napa Valley, CA	\$ 345
Shafer Hillside Select '18, Napa Valley, CA	\$ 391
Schrader RBS '17, Napa Valley, CA	\$ 445
Shafer Hillside Select '17, Napa, CA 1.5L	\$ 685
100 Acre "Ark" '18, Napa Valley, CA	\$ 685

New World Red Blends

Opus "Overture" Oakville, CA	\$ 181
Timeless by Silver Oak '17, '18, Napa Valley, CA	\$ 205
Quintessa '18, Rutherford, CA	\$ 250
Ridge Monte Bello '15, '17, Santa Cruz Mtns	\$ 275
Peter Michael Les Pavots '19, Knights Va., CA	\$ 275
Continuum '19, Napa Valley, CA	\$ 335
OVID Hexameter '16, Napa Valley, CA	\$ 340
Dominus '18, Yountville, CA	\$ 370
Dominus '09, Yountville, CA 1.5L	\$ 695

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