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SHORT RIB SATURDAY!

**BONELESS BRAISED BEEF SHORT RIB, WHIPPED POTATOES,
CRISPY ONIONS, RED WINE SAUCE**
(GLUTEN FREE)



\$25



As of 5/17/22

DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



Cheese & Charcuterie

Select any 5 for \$19 – Includes Apples, Crackers, Seasonal Preserves*Add Candied Pecans, Olives & Cornichons +\$2*

Cheese *GF*

- Merlot Cheddar BellaVitano, Sartori, Plymouth, WI - Cow
- Rosemary Asiago, Sartori, Plymouth, WI - Cow
- Brie, Seine-et-Marne, France - Cow
- Spreadable Goat Cheese, Laura Chenel, CA - Goat
- Caciocavallo, BelGioioso, WI - Cow
- Gorgonzola, Dolcina, Sartori, Plymouth, WI - Cow

Charcuterie *GF*

- Sopressata, Molinari & Sons, San Francisco, CA
- Prosciutto di Parma, Greci & Folzani, Parma, Italy
- Applewood Smoked Ham, Nueske, Wittenberg, WI
- Truffle Salami, Angel's, Carlsbad, CA (*Contains Dairy*)
- Calabrese Salami, Angel's, Salt Lake City, UT
- All Beef Summer Sausage, Nueske, Wittenberg, WI

Starters

- Wild Caught Crispy Calamari, Parmesan, Lemon Zest, Rémoûlade *GF* \$ 14
- Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 10
- Prosciutto Wrapped Dates, Fontina, Sweet Pepper and Toasted Almond Sauce *GF CN* \$ 9
- BBQ Flatbread, Grilled Chicken, Pepper Jack, Havarti Cheese, Crispy Onion Strings \$ 16
- Crispy Coconut Shrimp, Pineapple Sambal Dipping Sauce *GF* \$ 15

Soups & Salads

- Soup of the Day – Ask your Server for details! \$ MP
- Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons \$ 6/9
- House Salad, Baby Mixed Greens, Almond, Apple, Feta, Raspberry Vinaigrette *GF CN* \$ 7/12
- Maple Balsamic Roasted Beet Salad, Arugula, Pistachio Crusted Goat Cheese, Avocado, Dried Cherries *GF* \$ 14
- Add Chicken (+\$5) or Shrimp (+\$7) to any salad*

Entrees

- Chicken "Pot Pie," Vegetables, Truffle Demi Sauce, Green Beans, Roasted Yukon Potatoes \$ 24
- Wild Mushroom & Truffle Risotto, Braised Maple Leaf Farm Duck, Mascarpone Cheese *GF* \$ 26
- Lemon & Herb Crusted Shrimp, Angel Hair Pasta, Lemon Butter White Wine Sauce, Grape Tomatoes \$ 25
- Sliced New York Strip, Green Beans, Roasted Potatoes, Red Wine Demi-Glace *GF* \$ 30
- Seared Tuna, Cous-Cous, Sundried Tomatoes, Kalamata Olives, Pine Nuts, Red Pepper Buerre-Blanc \$ 26
- CAB Beef Burger, Yellow Cheddar, Chimichurri Mayonnaise, Brioche Bun \$ 14
- Nashville Hot Chicken Sandwich, Spicy Buffalo Sauce, Pickles, Ranch Dressing, Brioche Bun \$ 15

Sandwiches served with choice of French Fries or Caesar Salad

Sides

- Truffle Fries, Truffle Aioli, Parmesan, Parsley *GF* \$ 9
- French Fries *GF* \$ 5
- Crispy Brussels Sprouts, Lime Juice, Chili Flakes, Honey *GF* \$ 7

Dessert

- Espresso Brandy Crème Brûlée, Chocolate Covered Almonds *GF* \$ 6
- Tart Lemon Pudding *CN* \$ 7
- Toffee Pudding, Caramel Sauce *CN* \$ 6

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.

GF: Gluten Free
CN: Contains Nuts



As of 5/28/22



SPARKLING WINE & BEER

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Sparkling Wine

<u>Mionetto</u> – Prosecco, Italy	\$ 9/36	<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	\$ 24/95
<u>Graham Beck</u> – Brut, South Africa	\$ 42	<u>TÖST Non-Alc</u> – White Tea, Cranberry, Ginger	\$ 7/31
Rosé, South Africa	\$ 42	Rose – White Tea, Ginger, Elderberry	\$ 7/31

Beer

<u>Phase Three</u> P3 – American Style Pilsner 4.7%	\$ 6	<u>Mikerphone</u> La Cuca Laga – Lager With Lime 5%	\$ 6
Niu – Toasted Coconut Porter 6.3%	\$ 7	Check 1-2 – DDH Double Hazy IPA 8%	\$ 9
Drop Cap – Double IPA 7.7%	\$ 9	<u>Revolution</u> Anti-Hero – India Pale Ale 5.7%	\$ 6
Pressed – Imperial Porter w/Coffee & Maple 12%	\$ 12	<u>Church Street</u> Righteous – Red Ale 5.3%	\$ 7
<u>Maplewood</u> Son of Juice – Hazy IPA 6.3%	\$ 7	Blueberry Vanilla Sour 6.5%	\$ 7
Pulaski Pils – Chicago Style Pilsner 5.1%	\$ 6	<u>Boulevard</u> Tank 7 – American Saison 8.5%	\$ 6
Endless Color – Hopyy Wheat Ale 5.9%	\$ 6	<u>Bell's</u> Two Hearted – American IPA 7%	\$ 6
<u>More</u> Mas Chela – Mexican Style Lager 5%	\$ 6	Oberon – Wheat Ale 5.8%	\$ 6
Strawberry Double Marbles – Milkshake IPA 8%	\$ 12	<u>New Holland</u> Dragon's Milk – BBA Stout 11%	\$ 9
Lil Dusty – Session Pale Ale 5.4%	\$ 7	<u>Lake Brothers Lager</u> - 5%	\$ 5

Hard Seltzer & Cider

<u>Half Past</u> Pineapple w/Clove – Seltzer 4.5% GF	\$ 6	<u>High Noon</u> Pineapple – Vodka Soda 4.5% GF	\$ 6
<u>Half Past</u> Ginger w/Tumeric – Seltzer 4.5% GF	\$ 6	<u>High Noon</u> Grapefruit – Vodka Soda 4.5% GF	\$ 6
<u>Stillwater</u> Electric Yuzu – Seltzer 5% GF	\$ 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



As of 5/28/22

COCKTAILS & WINE TOWERS



SixtyFour Signature Cocktails

Manhattan Elijah Craig Small Batch Bourbon, Carpano Antica, Luxardo Cherry	\$ 16	Paloma Anejo Tequila, Pamplemousse, Grapefruit Soda, Lime	\$ 16
New York Sour Debonair Bourbon, Lemon, Lime, Simple Syrup, Red Wine Float	\$ 13	Arnie Palmie Wheatley Vodka, Black Tea Syrup, Lemon	\$ 13
Coconut Passionfruit Cooler Flor De Cana Rum, Lemon, Coconut, Chinloa Passion Fruit, Bitters	\$ 13	Moscow Mule Wheatley Vodka, Ginger Beer, Lime	\$ 10
Old Fashioned Evan Williams 100 Proof Bourbon, Simple Syrup, Bitters	\$ 14	Pineapple Mule Wheatley Vodka, House Made Pineapple Syrup, Lime, Pineapple Clove Hard Seltzer	\$ 12
Pecan Old Fashioned Evan Williams 100 Proof, Ballotin Turtle Whiskey, Demerara Syrup, Root Bitters	\$ 15	Mai Tai CN Zaya & Flor de Cana Rums, Cointreau, Lime, Orgeat	\$ 13
Spring Training 28 Mile Gin, Strawberry Shrub, Lemon, Violette	\$ 12	Life Gave Me Lemons Wheatley Vodka, House Made Fruit Syrup, Lemon, Soda Water	\$ 12
Margarita Blanco Tequila, Lime, Cointreau	\$ 14	Springtime In The City 28 Mile Gin, Lime, Lychee Syrup, Elderflower Tonic, Butterfly Pea Water Float	\$ 13

Wine Towers

Contains 1 bottle of wine

Sauvignon Blanc Tower

Giesen 2021 Marlborough, NZ	\$ 36
Merry Edwards 2020 RRV, CA	\$ 67

Chardonnay Tower

DeLoach 2019 California	\$ 36
Rombauer 2020 Carneros, CA	\$ 67

Rose Tower

Elouan 2021 Willamette, OR	\$ 40
Rock Angel 2020 Provence, FR	\$ 64





As of 5/27/22
SPIRITS

**Gin**

28 Mile	\$ 8
Bombay Sapphire	\$ 9
Hendrick's	\$ 10
Tanqueray Ten	\$ 9

Vodka

Ketel One	\$ 10
Wheatley	\$ 8
Tito's	\$ 8

Rum

Flor de Cana	\$ 8
Zaya Gran Reserva	\$ 9

Tequila

El Bandido Yankee Blanco	\$ 12
Milagro Select Anejo	\$ 16

Whiskey**Bourbon**

Blade & Bow	\$ 11	Elijah Craig Small Batch	\$ 10
Blanton's	\$ 18	Evan Williams 100 Proof	\$ 8
Blue Run High Rye	\$ 21	Hancock's Single Barrel	\$ 14
Buffalo Trace	\$ 13	Isaac Bowman Port Barrel	\$ 13
Debonair - 28 Mile Distilling	\$ 9	Knob Creek	\$ 10
E.H. Taylor Small Batch	\$ 11	Uncle Nearest 1884	\$ 13
Eagle Rare	\$ 13	Weller Special Reserve	\$ 16
Early Times BiB	\$ 10	Woodford Double Oaked	\$ 13

Rye

Buffalo Trace Kosher Rye	\$ 25	WhistlePig Piggyback 6yr Rye	\$ 14
Sazerac Rye	\$ 9		

American & Irish

Jack Daniels BiB	\$ 14	Jack Daniels Triple Mash	\$ 16
Jack Daniels Single Barrel	\$ 11	Tullamore Dew	\$ 7

Scotch

Dalmore – 12 Year	\$ 12	Macallan – 12 Year Double Cask	\$ 14
Glenfiddich – 15 Year	\$ 12	Macallan – 15 Year	\$ 22
Lagavulin – 16 Year	\$ 21		



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RESERVE WINE LIST

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Sparkling Wine

Veuve Cliquot Brut NV, Champagne, FR	\$ 80
Collet NV, Esprit Couture Champagne, FR	\$ 120
Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Bollinger Grande Annee '12, Champagne, FR	\$ 195
Dom Perignon '10, Champagne, FR	\$ 290
Cristal Brut '00, '04, '05, Champagne, FR	\$ 420

Whites

Francois Le Saint Sauv. Blanc '19, Sancerre, FR	\$ 53
Rombauer Chardonnay '20, Carneros, CA	\$ 57
Mayacamas Chardonnay '19, Mt. Veeder, CA	\$ 75
Cymbal Sauvignon Blanc '20, Walla Walla, WA	\$ 75
Odette Chardonnay '19, 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

Paverno Vaona Amarone '14, Paverno	\$ 71
Prunotto Nebbiolo '12, Barolo	\$ 100
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
Jayson Pinot Noir '18, Sonoma Coast, CA	\$ 73
Freemark Abbey Merlot '17, Napa Valley, CA	\$ 75
Turley "Pesenti" Zinfandel '20, Paso Robles, CA	\$ 78
Duckhorn Merlot '19, Napa Valley, CA	\$ 80
Rombauer Merlot '18, Napa Valley, CA	\$ 85
En Route Pinot Noir '19, RRV, CA	\$ 86
Lange '17 Pinot Noir Willamette Valley, OR	\$ 97
Littorai Pinot Noir '18, Sonoma Coast CA	\$ 123
Chappellet Cabernet Franc '18, Napa Valley, CA	\$ 125
Leonetti Cellars Merlot '17, Walla Walla, WA	\$ 131
Buccella Merlot '18, Napa Valley, CA	\$ 189

French Reds

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 Chateauneuf 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 '15, Napa, CA	\$ 197
Boich Howell Mountain '15, Napa, CA	\$ 249
Boich Mount Veeder '14, Napa, CA	\$ 249
Spottswoode '17, Napa, CA	\$ 250
Chateau Montelena '05, Napa, CA	\$ 250
Quilceda Creek '14, Columbia Valley, WA	\$ 260
Buccella '18, Napa Valley, CA	\$ 261
Peter Michael Au Paradis '17, Knights Vly, CA	\$ 270
Cliff Lede Poetry '14, '17, 18, Napa, CA	\$ 320
Stag's Leap Cask 23 '15, Napa, CA	\$ 345
Heitz Cellars '13, Napa Valley, CA	\$ 340
Schrader RBS '17, Napa, CA	\$ 445
100 Acre Kayli Morgan Vineyard, Napa, CA	\$ 520
Shafer Hillside Select '17, Napa, CA 1.5L	\$ 685
100 Acre "Deep Time" '15, Napa, CA	\$ 720
100 Acre "Wraith" '17 Napa, CA	\$ 720

New World Red Blends

Penfolds Bin 389 Cabernet/Shiraz '19, Australia	\$ 95
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 '18, '19, Napa Valley, CA	\$335/\$ 320
Dominus '18, Yountville, CA	\$ 370
Dominus '09, Yountville, CA 1.5L	\$ 695

BOOK YOUR PRIVATE EVENT!

Multiple space options available! Book up to 40 guests in our Reserve Room, up to 50 on our patio OR up to 75-100 guests in our Tent or Wine Bar! Plus, groups up to 16 guests at our community tables in the Wine Bar. Fill out the event inquiry form on our events page to inquire today!



WHAT OUR GUESTS ARE SAYING:

Michelle

★★★★★ 14 hours ago

Amazing! They went above and beyond for my husband's surprise birthday party. Lydia was amazing to work with and went out of her way to make sure the event was extra special for my husband and our guests. Probably the best customer service of any restaurant I've been to. The food was unbelievable and people were talking about it days later. Also, the wine stations are so fun and let everyone try a variety of wines. Would highly recommend and would definitely have another event there!

Pamela

★★★★★ Feb 19, 2020

This is the best venue for a private event like my niece's bridal shower! The staff is superb, the food is fresh, great table appeal and the Reserve Room lends itself to a step up from Aunt Tilly's living room and food from Costco. Quite a few steps. My guests were impressed, enjoyed the good wines and food ~ even the shower games were a hit! Who knew?! I recommend this venue for a corporate meeting with lunch, a party of any celebration because the staff cares that you are happy with the results. People are still talking about it and my reputation is still secure! Thank you, 64 Wine Bar - Reserve Room, Lydia & staff! Awesome! Would love a 64 Wine Bar in Denver!

Joe and Erika

★★★★★ Feb 3, 2020

We hosted a client appreciation event at SixtyFour-Reserve Room. Lydia was easy to work with and made great suggestions. The space was set up perfectly and the wine choices and food were excellent. The staff was on task and quick to answer questions and keep the food and the wine stations replenished which allowed us to focus on our clients. Thank You!

www.sixtyfourreserveroom.com/events

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