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SHORT RIB SATURDAY!

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



\$25



As of 9/19/22

DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



Cheese & Charcuterie

Select any 5 for \$ 22 – Includes Apples, Crackers, Seasonal Preserves*Add Candied Pecans, Olives & Cornichons +\$2*



Cheese *GF*

- Merlot Cheddar BellaVitano, Sartori, Plymouth, WI – Cow
- Applewood Smoked Cheddar, Carr Valley, WI - Cow
- Brie, Seine-et-Marne, France - Cow
- Spreadable Goat Cheese, Laura Chenel, CA - Goat
- Hickory Smoked Gouda, Castello, 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
- Hot Calabrese Salami, Mastro, Canada
- Hungarian Night Stick, Bende, Vernon Hills, IL
- All Beef Summer Sausage, Nueske, Wittenberg, WI

Starters

- Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 12
- Prosciutto Wrapped Dates, Fontina, Sweet Pepper and Toasted Almond Sauce *GF CN* \$ 12
-  Crispy Eggplant Medallions, Marinara, Parmesan, Basil *GF* \$ 15
- Nduja Sausage Flatbread, Basil Pesto, Fresh Mozzarella, Arugula, Grape Tomatoes \$ 16
- BBQ Flatbread, Grilled Chicken, Pepper Jack, Havarti Cheese, Pickled Jalapeños, Crispy Onion Strings \$ 16
-  Spicy Ahi Tuna Poke Bites, Red Pepper, Cucumber, Avocado, Crunchy Rice *GF* \$ 22

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
- Steak Frites, Grilled Hanger Steak, French Fries, Chimichurri *GF* \$ 30
-  Blackened Salmon, Creamy Succotash, Lemon, Dill *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

Sides

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

Dessert

- Tart Lemon Pudding *CN* \$ 7
- Toffee Pudding, Caramel Sauce *CN* \$ 6
- Vanilla Bean Crème Brûlée *GF* \$ 6



= New menu item!

*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 9/23/22



SPARKLING WINE & BEER

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Sparkling Wine

Mionetto – Prosecco, Italy	\$ 9	Bollinger 375mL – Special Cuvee, Champagne, FR	\$ 75
Pierre Delize – Blanc de Blancs, France	\$ 9/35	Moet & Chandon – Brut, Champagne, FR	\$ 22/80
Domaine Chandon – Brut, California	\$ 12/45	Moet & Chandon – Rosé, Champagne, FR	\$ 24/95
Domaine Chandon – Rosé, California	\$ 12/48	Veuve Clicquot – Brut, Champagne, FR	\$ 24/95
Graham Beck – Brut, South Africa	\$ 42	TÖST Non-Alc – White Tea, Cranberry, Ginger	\$ 7/31
Graham Beck – Rosé, South Africa	\$ 42	Rose – White Tea, Ginger, Elderberry	\$ 7/31

Beer

Mikerphone Check 1-2 – DDH DIPA 8%	\$ 9	Church Street Righteous – Red Ale 5.3%	\$ 7
Oingo Flaboingo – Fruited Berliner Weisse 5.25%	\$ 10	Noon Whistle Fuzzy Smack – Peach Berliner 4.6%	\$ 6
Get Fresh Flow – DDH IPA 8.25%	\$ 9	Whiskey Hill Links Lager – Lager 5.8%	\$ 8
Maplewood Son of Juice – Hazy IPA 6.3 %	\$ 7	Bell's Two Hearted – American IPA 7%	\$ 6
Pulaski Pilsner – Chicago Pilsner 5.1%	\$ 6	Founders Breakfast Stout – Coffee Oatmeal Stout 8.3%	\$ 8
The Sound – West Coast IPA 6.5%	\$ 7	Toppling Goliath Pseudo Sue – Pale Ale 5.8%	\$ 7
Goose Island 312 – Urban Wheat Ale 4.2%	\$ 5	Weldwerks Apricot & Peach Cobbler Sour Ale 4.2%	\$ 12
Sophie – Belgian Saison with Orange Peel 6.5%	\$ 6	Juicy Bits – New England IPA 6.7%	\$ 9

Hard Seltzer & Cider

Half Past Pineapple w/Clove – Seltzer 4.5% GF	\$ 6	High Noon Pineapple – Vodka Soda 4.5% GF	\$ 6
Half Past Ginger w/Tumeric – Seltzer 4.5% GF	\$ 6	High Noon Grapefruit – Vodka Soda 4.5% GF	\$ 6

Soft Drinks

Coke – 12OZ	\$ 2	San Pellegrino – 16.9oz	\$ 4
Diet Coke – 12OZ	\$ 2	Coffee	\$ 3
Sprite – 12OZ	\$ 2	Hot Tea	\$ 3



As of 9/21/22

COCKTAILS & WINE TOWERS



SixtyFour Signature Cocktails

Manhattan	\$ 16	Paloma	\$ 16
Elijah Craig Small Batch Bourbon, Carpano Antica, Luxardo Cherry		Don Fulano Anejo Tequila, Pamplemousse, Grapefruit Soda, Lime	
Princess Peach	\$ 13	Arnie Palmie	\$ 13
Debonair Bourbon, House Made Peach Syrup, Lemon, Club Soda, Peach Bitters		Wheatley Vodka, House Made Peach Syrup, Black Tea Syrup, Lemon	
Coconut Passionfruit Cooler	\$ 13	Moscow Mule	\$ 10
Flor De Cana Rum, Lemon, Coconut, Chinloa Passion Fruit, Bitters		Wheatley Vodka, Ginger Beer, Lime	
Smoky Fashioned	\$ 14	The Calm Down	\$ 12
Stiggins Smoky Rum, Rosemary Simple Syrup, Cardamom Bitters		Wheatley Vodka, Lavender Simple Syrup, Honey, Lemon, Lavender Bitters	
Ain't No Tang	\$ 16	Mai Tai CN	\$ 13
Orange Tea Infused Tequila, Orange Shrub, Dry Curacao, Cilantro Simple Syrup, Mole Bitters		Zaya & Flor de Cana Rums, Cointreau, Lime, Orgeat	
Watermelon Wave	\$ 14	Ginger Spice	\$ 13
Don Fulano Blanco Tequila, House Made Watermelon Syrup, House Made Blueberry Syrup, Lime, Salt		28 Mile Gin, Lime, Cilantro Simple Syrup, Ginger Liqueur	
		Margarita	\$ 14
		Don Fulano Blanco Tequila, Lime, Cointreau	

Wine Towers

Contains (1) 750ml bottle of wine

Sauvignon Blanc Tower	
Sand Point 2021 California	\$ 33
Sinegal 2020 Napa Valley, CA	\$ 64
Pinot Grigio Tower	
Terlato 2020 Friuli, Italy	\$ 42
Chardonnay Tower	
Sea Sun 2020 CA	\$ 37
Walt 2018 Sonoma Coast, CA	\$ 60
Rose Tower	
La Crema 2021 Monterey, CA	\$ 38
Domaine Serene "r" NV, Oregon	\$ 57





As of 9/3/22

SPIRITS**Gin**

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

Vodka

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

Rum

Ten to One	\$ 9
Plantation Stiggins Smoky	\$ 10
Plantation Rum 5 year	\$ 9

Tequila

Don Fulano Blanco	\$ 13
G4 Blanco Tequila	\$ 12
Patrida Anejo Tequila	\$ 15

Whiskey**Bourbon**

Blanton's	\$ 18	Hancock's Single Barrel	\$ 14
Blue Run High Rye	\$ 21	Isaac Bowman Port Barrel	\$ 13
Buffalo Trace	\$ 13	Knob Creek	\$ 10
Debonair - 28 Mile Distilling	\$ 9	Uncle Nearest 1884	\$ 13
E.H. Taylor Small Batch	\$ 11	Weller Special Reserve	\$ 18
Eagle Rare	\$ 13	Woodford Double Oaked	\$ 13
Early Times BiB	\$ 10	Woodinville	\$ 15
Elijah Craig Small Batch	\$ 10		

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
		Tullamore Dew	\$ 7

Scotch

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



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

Paverno Vaona Amarone '14, Paverno	\$ 71
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 Chateaufneuf 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 '18, Napa Valley, CA	\$ 265
Peter Michael Au Paradis '17, Knights Vly, CA	\$ 270
Heitz Martha's Vineyard '12, '13, Napa Va., CA	\$ 320
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
Shafer Hillside Select '18, Napa Valley, CA	\$ 391
Schrader RBS '17, Napa Valley, CA	\$ 445
100 Acre Kayli Morgan Vineyard, Napa, CA	\$ 520
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 '18, '19, Napa Valley, CA	\$335/\$ 320
OVID Hexameter '16, Napa Valley, CA	\$ 340
Dominus '18, Yountville, CA	\$ 370
Dominus '09, Yountville, CA 1.5L	\$ 695

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