



# Tasting Thursdays

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Complimentary  
Guided Wine Tastings  
Every Thursday!

6pm-7pm

**RAW OYSTERS**  
\$3.50 each | \$36 per dozen**WEST COAST OYSTERS**

Indulge in the diverse and often sweeter flavors of West Coast oysters. These oysters are prized for their complex profiles, influenced by the warmer, less saline waters of the Pacific Ocean.

**EAST COAST OYSTERS**

Experience the robust and diverse flavors of the Atlantic with our selection of East Coast oysters. These oysters are known for their distinct characteristics, shaped by the colder, briny waters where they thrive.

Raw Oysters are served with Cocktail Sauce, Lemon, Hot Sauce & Pomegranate Mignonette

**OYSTERS ROCKEFELLER | \$17**  
Creamed Spinach | Pernod |  
Tarragon Breadcrumbs | Lemon

**COOKED OYSTERS**  
Four Oyster Per Order

**OYSTERS MOTOYAKI | \$17**  
Chili Crisp | Nori Butter | Lime | Cilantro

**JUMBO SHRIMP COCKTAIL | \$3 Each**

**CRAB CLAWS | \$5 Each**

Shrimp & Crab Claws are Served with Cocktail Sauce, Lemon & Remoulade

**CAVIAR - 28 GRAM JARS****AMERICAN SALMON****\$35**

American Salmon Caviar, or Ikura as it's known in Japanese cuisine, is a vibrant and popular choice for caviar enthusiasts. Harvested from various salmon species found in North America, particularly the Pacific Northwest, it's known for its appealing color and satisfying texture. American Salmon Caviar has a delicate, pure flavor with a touch of sweetness and a pleasant, balanced brine that is not overly salty.

**PADDLEFISH****\$45**

American Paddlefish caviar is a popular and sustainable alternative to traditional sturgeon caviar. This caviar boasts a mild and earthy flavor profile, often described as smooth and buttery. It offers a delicate touch of brininess without being excessively salty.

**HACKLEBACK STURGEON****\$75**

Hackleback Sturgeon caviar, sourced from the Shovelnose Sturgeon, found in the Mississippi River system, is a delicious and sustainable option. It has a rich, buttery taste with a subtle nuttiness, similar to Ossetra or Sevruga caviar. A hint of sweetness balances the flavor, making it a mild choice for those new to caviar. Expect a pleasant earthiness and a balanced brininess, reminiscent of the river environment where the sturgeon live.

**CALIFORNIA PREMIUM WHITE STURGEON****\$87**

Sourced from the Pacific White Sturgeon farmed in California, this caviar is a domestically produced luxury. It offers a delicate and refined flavor profile that's often compared to some European sturgeon caviars. Expect a clean and delicate flavor profile with subtle notes. The primary flavor is often described as nutty and buttery, with a creamy finish. A gentle hint of brininess complements the rich flavor without being overwhelming.

**ROYAL SIBERIAN OSSETRA****\$96**

Royal Siberian Ossetra caviar comes from the Siberian Sturgeon. It's a popular choice for caviar enthusiasts, appreciated for its nuanced flavor and smooth texture. This caviar offers a refined taste, with subtle notes of nuttiness and a creamy finish. Expect a delicate touch of salinity, along with an earthy quality, reminiscent of the sturgeon's river habitat.

**IMPERIAL RUSSIAN OSSETRA****\$117**

Imperial Russian Ossetra is renowned for its complex and nuanced flavor profile. Expect a buttery richness, complemented by nutty notes (often reminiscent of walnuts or hazelnuts), hints of caramel, and a delicate touch of brininess. The flavor is often described as both bold and refined. This caviar features large, firm pearls that offer a satisfying pop when gently pressed, releasing a burst of flavor followed by a smooth, creamy sensation that melts in your mouth. Imperial Ossetra is distinguished by its golden hue, which can range from light amber to a rich, luminous gold. This prized color, historically reserved for royalty, contributes to its exclusivity.

Caviar is served with Homemade Chips, Egg White, Egg Yolk, Shallot & Crème Fraiche

**Love Caviar? Looking to Serve Caviar at Home? Ask Your Server About Our Retail Caviar Orders & Special Pricing.**

**PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED.**

**CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.**



## BUILD YOUR OWN CHEESE &amp; CHARCUTERIE BOARD

**\$5 EACH**

5 Year Cheddar | Hook's, WI - Cow ♀  
 All Beef Summer Sausage | Nesuke's, WI - Cow \*  
 Smoked Gouda | Marieke, WI - Cow ^  
 Capicola | Tempesta Artisan Salumi, IL \*  
 Jalapeno Burnt End Sausage | LL Ranch - Cow

**\$7 EACH**

Manchego | Montevega, Spain - Sheep ♀ ☉  
 Merlot Cheddar | Bella Vitano, WI - Cow ♀  
 Spreadable Goat Cheese | Laura Chenel, CA ♀  
 Triple Cream Brie | Marin French, CA - Cow ♀  
 Hot Calabrese Salami | Creminelli, UT  
 Bay Blue | Point Reyes, CA - Cow ♀  
 Sangiovese Red Wine Salami | Giorgio's, IL

**\$9 EACH**

Truffle Gouda | Marieke, WI - Cow ^  
 Mezcal & Lime Salami | Brooklyn Cured, NY  
 Prosciutto di Parma | Busseto, IL

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
 Add Seasonal Jams +\$2 | Fully Loaded - Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

**APPETIZERS**

<b>Hummus</b> - Sun Dried Tomato   Pine Nuts   Crispy Garbanzo   Micro Herbs   Pita	\$13
<b>Dates</b> - Cranberry Goat Cheese   Orange Rosemary Honey   Walnut	\$13
<b>Champagne Brie Bites</b> - Cranberry Chutney	\$15
<b>Goat Cheese Bruschetta</b> - Goat Cheese Spread   Roasted Tomato   Balsamic   Grilled Sourdough	\$13
<b>Fig &amp; Prosciutto Focaccia</b> - Goat Cheese Spread   Blue Cheese   Apple   Fig   Balsamic Glaze	\$19
<b>Margherita Focaccia</b> - Red Sauce   Bruschetta Tomatoes   Fresh Mozzarella   Pesto   Micro Basil	\$17
<b>Forager's Focaccia</b> - Red Sauce   Italian Sausage   Kale   Mushroom   Fresh Mozzarella   Micro Basil	\$19
<b>Mussels</b> - Harissa   Nduja   White Wine Herb Butter   Grilled Sourdough	\$21

**SALADS, SOUP & SIDES**

<b>Caesar Salad</b> - Red Gem   Pumpernickel Crumb   7-minute egg   Parmesan	\$7   \$13
<b>Fall Cobb</b> - Romaine   Sweet Potato   Apple   Craisin   Egg   Olive   Blue Cheese   Tahini dressing	\$9   \$15
<b>Chef's Seasonal Salad</b> - Kale & Spinach   Cornbread Crouton   Nduja   Cherry Tomato   Red Onion   Nduja Vinaigrette	\$9   \$15
<b>Soup</b> - Ask Your Server About Chef's Soup of the Day	\$7
<b>Brussel Sprouts</b> - Pancetta   Parmesan   Saba	\$13
<b>Creamed Spinach</b> - Tarragon Breadcrumbs	\$13
Add Bacon (+3)   Chicken (+5)   Shrimp (+11)   Halibut (+17)   Hanger Steak (+ 23) to any salad	

**ENTREES**

<b>Pan Seared Halibut</b> - Pumpkin Puree   Seared Brussel Sprouts   Lemon-Caper Pan Sauce	\$38
<b>Shrimp or Chicken Scampi</b> - Linguine   Heirloom Tomato   Lemon   Parsley Butter	\$25
<b>Kurobuta Bone-In Pork Chop</b> - Broccoli Puree   Broccoli   Radish   Sweet Potato Crisp   Fish Gastrique	\$29
<b>Hanger Steak</b> - Eight-Ounce   Au Poivre   Twice Fried Potato   Sautéed Spinach	\$35
<b>Gnocchi</b> - White Cheese Sauce   Lobster   Tarragon-Herb Breadcrumbs	\$33
<b>Farfalle alla Vodka</b> - Italian Sausage   Broccoli   Micro Basil	\$27
<b>Chicken Pot Pie</b> - Carrot   Onion   Celery   Leek   Vermouth Tarragon Cream   Pastry Crust	\$29
<b>Braised Mushroom &amp; Spinach Ravioli</b> - Broccoli   Cherry Tomato   Pesto	\$27
<b>Short Rib</b> - Mashed Potato   Braised Carrot   Crispy Shallot   Red Wine Jus	\$31

**DESSERTS**

<b>Cornbread Cake</b> - Saffron Honey Buttercream	\$13
<b>Dirty Chai Crème Brulee</b> - Vanilla Whipped Cream   Chocolate	\$11

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**PASSWORD** | SixtyFour

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^DENOTES UNPASTEURIZED CHEESE. ☉ DENOTES ITEM CONTAINS EGG \*DENOTES ITEM CONTAINS NITRATES. ♀ DENOTES PASTURIZED

**THC BEVERAGES - Limit of 10mg Per Guest**

<b>DRO Kush Berry</b>   THC Seltzer   5mg	\$12
<b>DRO Grapefruit Lime Haze</b>   THC Seltzer   5mg	\$12
<b>Recess Blood Orange</b>   CBD Sparkling Water   10mg	\$13
<b>Recess Peach Ginger</b>   CBD Sparkling Water   10mg	\$13
<b>Stiiizy Mango</b>   Delta-9 Seltzer   5mg	\$12
<b>Stiiizy Strawberry Kiwi</b>   Delta-9 Seltzer   5mg	\$12

**NON-ALCOHOLIC WINES BY THE GLASS**

<b>Hand on Heart</b>   Chardonnay - California	\$10
<b>Hand on Heart</b>   Cabernet Sauvignon - California	\$11
<b>Hand on Heart</b>   Rose - California	\$10
<b>Hand on Heart</b>   Sauvignon Blanc - California	\$10
<b>Codorniu Zero</b>   Brut - Spain	\$9
<b>Codornio Zero</b>   Brut Rose - Spain	\$10

**SIGNATURE COCKTAILS**

<b>Buffalo Trace Old-Fashioned</b> - Buffalo Trace Bourbon   Bitters   Orange Peel   Simple	\$16
<b>OG Manhattan</b> - Michter's Rye   Antica Sweet Vermouth   Bitters   Luxardo Cherry	\$16
<b>The Godfather</b> - Dewar's White Label   Amaretto Di Saronno   Bitters   Orange Peel	\$16
<b>Spiced Rum Punch</b> - Spiced Rum   Apple Cider   Cranberry   Lemon   Cinnamon-Vanilla Simple	\$14
<b>Especially Awake</b> - Pearl Vanilla   Kahlua   Mr. Black Coffee Liqueur   With or Without Baileys	\$14
<b>Berry Bourbon Blues</b> - Michter's Bourbon   Blueberry Puree   Cinnamon-Vanilla Simple   Lime   Mint	\$14
<b>Strawberry Bourbon Smash</b> - Four Roses Single Barrel   Strawberry   Lime   Basil   Simple	\$15
<b>Just Peachy</b> - Pearl Vanilla   Peach-Ginger Puree   Ginger Liqueur   Lemon   Chandon Brut	\$14
<b>El Pepino Picante</b> - 21 Seeds Jalapeno Tequila   Lemon   Lime   Simple   Soda	\$14
<b>Fuzzy Lemon</b> - Tanqueray Gin   Limoncello   Lime   Thyme Simple	\$14
<b>Sour by the Fireside</b> - Michter's Sour Mash   Cranberry   Lemon   Lime   Egg White	\$14

**SPIRITLESS BEVERAGES**

<b>Coke - Diet Coke - Sprite</b>   12oz Can	\$3
<b>Atypique</b>   Non-Alcoholic Red Sangria Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Mojito Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Margarita Sparkling Water	\$8
<b>Maple Leaf Coffee</b>   Roselle, Illinois	\$4
<b>Hot Tea</b>   Assorted Flavors	\$3
<b>Lemonade or Iced Tea</b>	\$4
<b>Flavored Lemonade or Tea</b>	\$6
Guava   Mango   Peach   Passion Fruit   Raspberry   Watermelon   Blueberry	
<b>"TEQUILA" Mockingbird</b> - Clean Co. NA Tequila	\$13
Lychee Puree   Grapefruit Soda   Lemon   Fire Tincture	
<b>Gin-less Delight</b> - Clean Co. NA Gin   Passion Fruit	\$13
Lime   Codorniu NA Cava	
<b>Not a Booze Cruise</b> - Clean Co. NA Rum   Lemon	\$13
Apple Cider   Cranberry   Cinnamon-Vanilla Simple	

**SPARKLING WINES BY THE GLASS**

<b>Mionetto</b>   Prosecco - Italy	\$8
<b>Codorniu</b>   Cava - Spain	\$8
<b>Domaine Chandon</b>   Brut - California	\$12
<b>Domaine Chandon</b>   Brut Rose - California	\$12
<b>Moet &amp; Chandon</b>   Brut - France	\$26
<b>Moet &amp; Chandon</b>   Brut Rose - France	\$27
<b>Vietti</b>   Moscato d'Asti - Italy	\$12
<b>Veuve Yellow Label</b>   Brut - France	\$39

**BEER**

<b>Gruvi</b>   Non-Alcoholic Golden Ale	\$7
<b>Gruvi</b>   Non-Alcoholic Juicy IPA	\$7
<b>Penrose Helles</b>   Lager	\$9
<b>Twisted Hippo Puffy Parka</b>   Dark Lager	\$8
<b>Penrose Taproom</b>   America IPA	\$9
<b>Maplewood Son of Juice</b>   Hazy IPA	\$9
<b>Old Irving</b>   Rotating Sour	\$10
<b>Old Irving Della</b>   Kolsch	\$9
<b>Big Sky Moose Drool</b>   Brown Ale	\$9
<b>Maplewood Bavarian Dream</b>   Hefeweizen	\$9
<b>Seipp's</b>   Extra Pale Pilsner	\$8
<b>Beak &amp; Skiff 1911 Original</b>   Hard Cider	\$8
<b>Beak &amp; Skiff 1911 Black Cherry</b>   Hard Cider	\$8

**SPIRITS**

<b>Angel's Envy</b>   Bourbon - \$15
<b>Buffalo Trace</b>   Bourbon - \$14
<b>Bulleit</b>   Bourbon - \$14
<b>Four Roses Single Barrel</b>   Bourbon - \$13
<b>Michter's</b>   Bourbon - \$14
<b>Hendricks</b>   Gin - \$15
<b>Tanqueray</b>   Gin - \$12
<b>Inverroche</b>   Gin - \$11
<b>Bacardi Silver</b>   Rum - \$9
<b>Captain Morgan</b>   Rum - \$10
<b>Meyers Dark</b>   Rum - \$10
<b>Dalmore 12</b>   Scotch - \$19
<b>Dalmore 14</b>   Scotch - \$30
<b>Dewar's White Label</b>   Scotch - \$12
<b>Lagavulin 16</b>   Scotch - \$36
<b>21 Seeds Jalapeno</b>   Tequila - \$10
<b>Corazon Blanco</b>   Tequila - \$11
<b>Corazon Reposado</b>   Tequila - \$12
<b>Belvedere Pure organic</b>   Vodka - \$15
<b>Kettle One</b>   Vodka - \$12
<b>Tito's</b>   Vodka - \$10
<b>Bulleit Rye</b>   Whiskey - \$14
<b>Michter's Rye</b>   Whiskey - \$14
<b>Michter's Sour Mash</b>   Whiskey - \$14
<b>Sazerac Rye</b>   Whiskey - \$12



# RESERVE WINES

09.08.2025

## 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

## PLATINUM CARD MEMBERSHIP

Join today and save 10% on all retail to-go purchases & wine station card reloads, zero corkage fee, use exclusive Reidel wine glasses, get early access to special events & join us for our member appreciation on the first Saturday of every month. Just ask a server for details!

## WHITES

KOSTA BROWNE 2017 '116' CHARDONNAY - RUSSIAN RIVER VALLEY, CA	\$80.98
AMELIA 2019 CHARDONNAY - VALLE DEL LIMARI, CL	\$80.98
ROMBAUER 2022 PROPRIETOR SELECTION CHARDONNAY - CA	\$89.98
ZD 2019 RESERVE CHARDONNAY - CARNEROS, CA	\$98.98
PETER MICHAEL 2022 'L'APRES-MIDI' SAUVIGNON BLANC - KNIGHTS VALLEY, CA	\$96.98
ALBERT BICHOT 2022 'AUX QUARTS' POUILLY-FUISSE PREMIER CRU - MACONNAIS, FR	\$109.98
EISELE VINEYARDS 2016 SAUVIGNON BLANC - NAPA VALLEY, CA	\$134.98
PETER MICHAEL 2020 'BELLE COTE' CHARDONNAY - KNIGHTS VALLEY, CA	\$139.98
PETER MICHAEL 2020 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$139.98
PETER MICHAEL 2021 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$166.98
ALBERT BICHOT 2022 'LES CLOS' CHABLIS GRAND CRU - LONG-DEPAQUIT, FR	\$233.98
ALBERT BICHOT 2022 'MOUTONNE' CHABLIS GRAND CRU - MONOPOLE, FR	\$383.98

## NEW WORLD REDS

SOTER 2019 PINOT NOIR - YAMHILL-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
SHAFER 2019 RELENTLESS SYRAH - NAPA, CA	\$121.98
NO GIRLS 2019 GRENACHE - WALLA WALLA, WA	\$151.98
P.MICHAEL 23 'LE CAPRICE' PINOT NOIR - FORT ROSS, CA	\$191.98
HORSEPOWER 2020 SYRAH - WALLA WALLA, WA	\$216.98
P.MICHAEL 2017 'MA DANSEUSE' PINOT NOIR - SONOMA, CA	\$251.98

## INTERNATIONAL REDS

ACHAVAL FERRER 2018 FINCA MIRADOR MALBEC - ARG	\$163.98
A.BICHOT 2022 'LES EVOCELLES' GEVREY-CHAMBERTIN - FR	\$181.98
TIGNANELLO 2021 RED BLEND - TUSCANY, IT	\$197.98
CHATEAU HAUT BRION 2014 PREMIER GRABD CRU - FR	\$885.98

## NEW WORD RED BLENDS

OPUS 2019 'OVERTURE' - OAKVILLE, CA	\$173.98
PAHLMAYER 2018 PROPRIETARY RED - NAPA, CA	\$229.98
RIDGE 2018 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$249.98
RIDGE 2019 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$258.98
QUINTESSA 2021 - RUTHERFORD, CA	\$299.98
RIDGE 2020 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$341.98
DOMINUS 2018 - YOUNTVILLE, CA	\$349.98
DOMINUS 2019 - YOUNTVILLE, CA	\$429.98
DOMINUS 2020 - YOUNTVILLE, CA	\$449.98
OPUS ONE 2014 - OAKVILLE, CA	\$667.98
DOMINUS 2018 - YOUNTVILLE, CA (1.5L)	\$779.98

## NEW WORLD CABERNET SAUVIGNONS

SHAHER 2021 ONE POINT FIVE - NAPA, CA	\$141.98
ROMBAUER 2017 DIAMOND SELECT - NAPA, CA	\$149.98
SEBASTIANI CHERRYBLOCK 2019 - SONOMA, CA	\$153.98
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' - KNIGHTS VALLEY, CA	\$249.98
MAYACAMAS 2007 - MOUNT VEEDER, CA	\$258.98
DAVIS ESTATE 2017 PHASE V - CALISTOGA, CA	\$265.98
BUCCELLA 2020 - NAPA VALLEY, CA	\$297.98
CLIFF LEDE 2018 POETRY - NAPA, CA	\$299.98
HEITZ CELLARS 2015 - MARTHA'S VINEYARD, CA	\$314.98
PETER MICHAEL 2022 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$317.98
GAGNON-KENNEDY OLD FEDERAL BLOCK - NAPA VALLEY, CA	\$389.98
SHAHER 2019 HILLSIDE SELECT - NAPA, CA	\$409.98
SHAHER 2021 HILLSIDE SELECT - NAPA, CA	\$446.98
FORTUNATE SON 2021 - NAPA VALLEY, CA	\$459.98
ALEJANDRO BULGHERONI 2021 - NAPA, CA	\$467.98
HUNDRED ACRE 2017 'ARK VINEYARD' - ST. HELENA, CA	\$809.98
HUNDRED ACRE 2014 'DEEP TIME' - NAPA VALLEY, CA	\$842.98
HUNDRED ACRE 2021 'DARK ARK' - NAPA VALLEY, CA	\$865.98
HUNDRED ACRE 2021 'WRAITH' - ST. HELENA, CA	\$867.98

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