



Happy Hour M E N U

4PM - 6PM | SIX DAYS A WEEK
TUESDAYS - SUNDAYS

RAW BAR

15% OFF All Caviar Service

\$1 OFF All Oysters

\$3 OFF Snow Crab Claws

\$2 OFF Stone Crab Claws

APPETIZERS

20%
OFF

Bruschetta Tartine

Chicken Za'atar

Short Rib Arancini

Roasted Garlic Hummus

Grilled Dates

Duck Lollipops

Dine-In Only

BUILD YOUR OWN CHEESE & CHARCUTERIE BOARD

\$5 EACH

5 Year Cheddar | Hook's, WI - Cow ♀
 Mortadella | Fra' Mani, CA - Pork ♀
 Smoked Gouda | Marieke, WI - Cow ^
 Prairie Breeze | Milton Creamery, IA - Cow ♀
 Capicola | Tempesta, IL - Pork ♀
 Jalapeno Burnt End Sausage | LL Ranch - Cow

\$7 EACH

Manchego | Montevega, Spain - Sheep ♀ ♀
 Merlot Cheddar | Bella Vitano, WI - Cow ♀
 Supreme Brie Bites | Savencia, IL - Cow ♀
 Bresaola Brooklyn Cured | NY - Cow ♀
 Hot Calabrese Salami | Creminelli, UT
 Finocchiona Salami | Red Bear, IL - Pork ^

\$9 EACH

Truffle Gouda | Marieke, WI - Cow ^
 Prosciutto di Parma | Busseto, IL
 Sopressata Picante | Tempesta, IL - Pork ♀
 Garlic & Fine Herb Boursin | France - Cow ♀
 Humboldt Fog | Humboldt Co., CA - Goat ♀

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

Roasted Garlic Hummus - Blistered Tomato Salad Chickpea Dust Crudité Grilled Pita	\$12
Grilled Dates - Prosciutto Manchego Drop Pepper Honey Candied Pecan Crumble	\$13
Bruschetta Tartine - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Short Rib Arancini - Caramelized Onion Black Garlic Aioli Parmesan	\$14
Lobster Blini - Butter Poached Lobster Blini Crème Fraiche Lumpfish Caviar	\$18
Beef Fat Potatoes - Shredded Potato Pave Black Garlic Aioli Chile Ketchup	\$11
Winter Tempura - Celery Root Herb Togarashi Scallion Aioli	\$12

PERFECT PAIRINGS \$21

CHOOSE 2 OPTIONS BELOW - GLUTEN FREE BREAD AVAILABLE UPON REQUEST

Chef's Selection Charcuterie - 1 Meat & 1 Cheese | Olives | Candied Pecans | Red Pepper Drops | Fruit | Jam

Lobster Bisque - Butter Poached Lobster | Parsley

Caesar Salad - Soft Boiled Egg | Shaved Red Onion | Cracked Black Pepper | Crouton | Romaine | Caesar Dressing

SF House Salad - Manchego | Olive Medley | Cucumber | Tomato | Candied Pecan | Lemon-Herb Vinaigrette

Four Star Mushroom Melt - Confit Mushrooms | Triple Cream Brie | Onion Roll

Steak Pita - Wagyu Flat Iron | Humboldt Fog Blue Cheese | Mango Mostarda | Arugula |
 Crispy Shallot Grilled Pita

Burnt End Sausage - Scallion Aioli | Guajillo-Tomato Jam | Arugula | Onion Roll

Drop Pepper Chicken - Grilled Chicken Breast | Drop Pepper Honey | Herb Goat Cheese | Roma Tomato |
 Romaine | Herb Focaccia

Grilled Ham & Cheese - Mortadella | American Cheese | Arugula | Roma Tomato | Black Garlic Aioli |
 Herb Focaccia

DESSERTS

Bourbon Bread Pudding - Michter's Bourbon Caramel Crème Anglaise	\$10
Basque Cheesecake - Red Wine Ganache Chantilly Cream	\$13
Olive Oil Cake - Citrus Cake Spiced Coconut Custard Macerated Berry	\$11

WIFI | SixtyFour-Public
PASSWORD | SixtyFour

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.

[^]DENOTES UNPASTEURIZED. [❀]DENOTES ITEM CONTAINS EGG *DENOTES ITEM CONTAINS NITRATES. [§]DENOTES PASTURIZED

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

JUMBO SHRIMP COCKTAIL | \$5 Each

STONE CRAB CLAWS | \$11 Each

CRAB CLAWS | \$8 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 Blinis, Egg White, Egg Yolk, Shallot & Crème Fraîche

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

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 Smoked Gouda | Marieke, WI - Cow ^
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 Merlot Cheddar | Bella Vitano, WI - Cow ♀
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 Bresaola Brooklyn Cured | NY - Cow ♀
 Hot Calabrese Salami | Creminelli, UT
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 Prosciutto di Parma | Busseto, IL
 Sopressata Picante | Tempesta, IL - Pork ♀
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 Humboldt Fog | Humboldt Co., CA - Goat ♀

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APPETIZERS

Roasted Garlic Hummus - Blistered Tomato Salad Chickpea Dust Crudité Grilled Pita	\$12
Grilled Dates - Prosciutto Manchego Drop Pepper Honey Candied Pecan Crumble	\$13
Bruschetta Tartine - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Bacon & Blue - Peppered Bacon Humboldt Fog Drop Pepper Honey Crispy Pickled Shallot	\$12
House Made Focaccia - Rosemary Salt Red Sauce Salted Butter	\$11
Wagyu Sliders - Herbed Goat Cheese Guajillo Jam Potato Roll	\$21
Short Rib Arancini - Caramelized Onion Black Garlic Aioli Parmesan	\$14
Lobster Blini - Butter Poached Lobster Blini Crème Fraiche Lumpfish Caviar	\$18
Chicken Za'atar - Mint Crema Pickled Shallot Chickpea Dust Grilled Pita	\$13
Duck Lollipops - Miso Glaze Scallions	\$15
Beef Fat Potatoes - Shredded Potato Pave Black Garlic Aioli Chile Ketchup	\$11
Winter Tempura - Celery Root Herb Togarashi Scallion Aioli	\$12

SALADS, SOUP & SIDES

Caesar Salad - Soft Boiled Egg Shaved Red Onion Cracked Black Pepper Crouton Romaine Caesar Dressing	\$9 \$16
SF House Salad - Manchego Olive Medley Cucumber Tomato Candied Pecan Lemon Herb Vinaigrette Greens	\$9 \$16
Lobster Bisque - Butter Poached Lobster Parsley	\$13

Add Burnt End Sausage (+5) | Chicken (+6) | Shrimp (+11) | Wagyu Flatiron (+16) to any salad or entrée.

ENTREES

Grilled Branzino - Lumpfish Caviar Scallion & Tomato Reduction Lardon Grilled Celeriac Creamy Polenta	\$32
Black Truffle Risotto - Confit Mushroom Herb Risotto Shaved Black Truffle Sumac Onions	\$31
Miso Pork Belly - Miso Brown Butter Herb Gnocchi Broccolini	\$27
Wagyu Oscar - Shredded Potato Pave Butter Poached Lobster Broccolini Brown Butter Bearnaise	\$54
Linguine alla Vodka - Creamy Guajillo Vodka Sauce Confit Mushrooms Broccolini	\$23
Coffee Braised Short Rib - Coffee & Sage Demi Roasted Root Vegetables Whipped Potato	\$31

DESSERTS

Bourbon Bread Pudding - Michter's Bourbon Caramel Crème Anglaise	\$10
Basque Cheesecake - Red Wine Ganache Chantilly Cream	\$13
Olive Oil Cake - Citrus Cake Spiced Coconut Custard Macerated Berry	\$11

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LIBATIONS

THC BEVERAGES - Limit of 10mg Per Guest

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

NON-ALCOHOLIC WINES BY THE GLASS

Hand on Heart Chardonnay - California	\$10
Hand on Heart Cabernet Sauvignon - California	\$11
Hand on Heart Rose - California	\$10
Hand on Heart Sauvignon Blanc - California	\$10
Codorniu Zero Brut - Spain	\$9

SIGNATURE COCKTAILS

Buffalo Trace Old-Fashioned - Buffalo Trace Bourbon Bitters Orange Peel Simple	\$16
OG Manhattan - Michter's Rye Antica Sweet Vermouth Bitters Luxardo Cherry	\$16
Spiced Rum Punch - Spiced Rum Apple Cider Cranberry Lemon Cinnamon-Vanilla Simple	\$14
Especially Awake - Pearl Vanilla Vodka Kahlua Mr. Black Coffee Liqueur With or Without Baileys	\$14
Berry Bourbon Blues - Michter's Bourbon Blueberry Puree Cinnamon-Vanilla Simple Lime Mint	\$14
Blackberry Bourbon Smash - Four Roses Single Barrel Blackberries Lime Basil Simple	\$15
Gingerbread Moscow Mule - Pearl Vanilla Vodka All Spice Simple Lime Ginger Beer	\$14
Heat Miser-Rita - 21 Seeds Jalapeno Tequila Cranberry Lime Simple	\$14
Cardamom Gin Fizz - Tanqueray Gin Orange Cardamom Simple Lemon Juice Rosemary Tonic	\$14

SPIRITLESS BEVERAGES

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

SPARKLING WINES BY THE GLASS

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

BEER

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

SPIRITS

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

SHAVER 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
BUCELLA 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
SHAVER 2019 HILLSIDE SELECT - NAPA, CA	\$409.98
SHAVER 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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Restaurant Week

LUNCH MENU

JANUARY 9 - FEBRUARY 8 | AVAILABLE BEFORE 4PM
\$21++ PER PERSON

PERFECT PAIRING

SELECT TWO

Chef's Selection Charcuterie

1 Meat & 1 Cheese | Olives | Candied Pecans | Red Pepper Drops | Fruit | Jam

Lobster Bisque

Butter Poached Lobster | Parsley

Caesar Salad

Soft Boiled Egg | Shaved Red Onion | Cracked Black Pepper | Crouton | Romaine | Caesar Dressing

SF House Salad

Manchego | Olive Medley | Cucumber | Tomato | Candied Pecan | Lemon-Herb Vinaigrette

Four Star Mushroom Melt

Confit Mushrooms | Triple Cream Brie | Onion Roll

Steak Pita

Wagyu Flat Iron | Humboldt Fog Blue Cheese | Mango Mostarda | Arugula | Crispy Shallot Grilled Pita

Burnt End Sausage

Scallion Aioli | Guajillo-Tomato Jam | Arugula | Onion Roll

Drop Pepper Chicken

Grilled Chicken Breast | Drop Pepper Honey | Herb Goat Cheese | Roma Tomato | Romaine | Herb Focaccia

Grilled Ham & Cheese

Mortadella | American Cheese | Arugula | Roma Tomato | Black Garlic Aioli | Herb Focaccia

Gluten Free Bread Available For Sandwiches Upon Request

DESSERTS

SELECT ONE

Basque Cheesecake

Red Wine Ganache | Chantilly Cream

Olive Oil Cake

Citrus Cake | Spiced Coconut Custard | Macerated Berry



Restaurant Week

DINNER MENU

JANUARY 9 - FEBRUARY 8 | AVAILABLE AFTER 4PM

\$48++ PER PERSON

INCLUDES A GLASS OF BUBBLES

STARTERS

SELECT ONE

Lobster Bisque

Butter Poached Lobster | Parsley

SF House Salad

Manchego, Olive Medley | Cucumber, Tomato | Candied Pecan | Lemon Herb Vinaigrette | Greens

Roasted Garlic Hummus

Blistered Tomato Salad | Chickpea Dust | Grilled Pita

ENTREES

SELECT ONE

Black Truffle Risotto

Confit Mushroom | Herb Risotto | Shaved Black Truffle | Sumac Onions

Miso Pork Belly

Miso Brown Butter | Herb Gnocchi | Broccolini

Coffee Braised Short Rib

Coffee & Sage Demi | Roasted Root Vegetables | Whipped Potato

DESSERTS

SELECT ONE

Basque Cheesecake

Red Wine Ganache | Chantilly Cream

Olive Oil Cake

Citrus Cake | Spiced Coconut Custard | Macerated Berry