



OUR DINING GUIDELINES

**FACE MASKS REQUIRED ANY TIME YOU ARE UP FROM YOUR
TABLE & WHEN YOU ARE INTERACTING WITH STAFF**

2 HOUR TIME LIMIT

MAX OF 10 GUESTS PER TABLE

20% GRATUITY ADDED TO GROUPS OF 8+

DO NOT MOVE TABLES (6FT APART)

NO CONGREGATING

NO PETS ALLOWED

NO SMOKING/VAPING

RESTROOMS 1 GUEST AT A TIME

PLEASE STAY SEATED UNLESS USING RESTROOMS

NO USE OF WINESTATIONS AT THIS TIME

*Thank you in advance, we appreciate your cooperation.
We look forward to safely serving you!*

TAG US ON INSTAGRAM OR FACEBOOK @64WINEBAR_KITCHEN AND GET FEATURED ON OUR SOCIAL MEDIA!

TASTING TUESDAY

ROMBAUER CHARDONNAY: \$3 OFF GLASS/\$13 OFF BOTTLE



\$13/52

ORIGINALLY \$16/65
ON PREMISE ONLY



As of 4/8/21

DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



Cheese & Charcuterie

Select any 5 for \$19 - Includes fruit, candied walnuts, olives, crackers & preserves

Cheese *GF*

- Manchego, Spain – Sheep
- Brie, Lorraine, France – Cow
- Gorgonzola Dolcina, Sartori, Wisconsin- Cow
- Goat Cheese, Laura Chenel, CA - Goat
- White Cheddar, Hook's 4 Year, Wisconsin – Cow
- Gruyere Gran Cru, Emmi Ross, Wisconsin - Cow

Charcuterie

- All-Beef Summer Sausage, Nueske's, Wisconsin *GF*
- Prosciutto di Parma, Parma, Italy *GF*
- Spicy Calabrese Soppresata, Mastro, Ontario
- Uncured Rosemary Ham, Fra'Mani, Berkeley, CA
- Iberico Pork Chorizo Sausage, Fermin, Spain
- Applewood Smoked Duck Breast, Nueske's, Wittenberg, WI

Starters

- Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 10
- Prosciutto Wrapped Dates, Fontina, Sweet Pepper and Toasted Almond Sauce *GF* \$ 8
- Lump Crab Cakes, Mango Sambal, Mixed Greens *GF* \$ 18
- Flammenkuchen Flatbread, Bacon, Gruyere, Caramelized Onions, Sour Cream \$ 16
- Crispy Town Dock Calamari, Bloody Mary Cocktail Sauce, Parmesan, Lemon *GF* \$ 14

Soups & Salads

- Soup of the Day – Ask your Server for details! \$ MP
 - Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons \$ 6/9
 - Chopped Salad, Bacon, Scallion, Chopped Egg, Tomato, Blue Cheese, Romaine, Ranch Dressing *GF* \$ 8/14
 - Mango & Avocado Salad, Scallion, Tomato, Mixed Greens, Honey Cumin Dressing *GF* \$ 7/12
- Add Chicken (+\$5) or Shrimp (+\$7) to any salad*

Entrees

- CAB Beef Burger, Choice of Cheese, Chimichurri Mayonnaise, Brioche Bun \$ 14
 - Southwest Grilled Chicken, Bacon, Guacamole, Pepper Jack Cheese, Chipotle Mayonnaise, Brioche Bun \$ 14
- Sandwiches served with Lettuce, Tomato, Pickle. Choice of French Fries or Caesar Salad*
- Cajun Chicken Pasta, Orzo Pasta, Andouille Sausage, Scallion, Sweet Pepper, Creole Tomato Cream Sauce \$ 22
 - Vegetarian Risotto, Red Pepper, Arborio Rice, White Cheddar (*Add Shrimp +\$7*) \$ 18
 - Boneless Braised Beef Short Rib, Whipped Potatoes, Crispy Onions, Red Wine Sauce *GF* \$ 25
 - Grilled Beef Tenderloin, Truffle Fries, Truffle Aioli *GF* \$ 36

Sides

- Truffle Fries, Truffle Aioli, Parmesan, Parsley *GF* \$ 7
- French Fries *GF* \$ 4
- Roasted Brussels Sprouts, Lime Juice, Chili Flakes, Honey (*Add Gorgonzola +\$4*) *GF* \$ 7

Dessert

- Carrot Cake *CN* \$ 6
- Vanilla Crème Brûlée \$ 6
- Tart Lemon Pudding, Mixed Berry Sauce & Whipped Cream *CN* \$ 6
- Chocolate Lava Cake *CN* \$ 7

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 4/10/21

WINE & WINE FLIGHTS

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Sparkling Wine

Chandon Brut, CA	\$ 12/45
Moet & Chandon Brut, Champagne, FR	\$ 22/70
Chandon Brut Rosé, CA	\$ 12/45
Moet & Chandon Brut Rosé, Champagne	\$ 24/80

Whites

Seven Daughters Moscato NV, Italy	\$ 8/35
Lone Birch Riesling '19, Yakimah, WA	\$ 8/35
Elizabeth Spencer Chenin Blanc '18, CA	\$ 12/47
Burgans Albarino '18, Rias Baixas, Spain	\$ 10/41
Otto's Constant Dream Sauv. Blanc '20, NZ	\$ 10/38
Cliff Lede Sauvignon Blanc '19, Napa Valley	\$ 12/49
Fleur Bordeaux Blanc '18, France	\$ 8/35
Ramoro Pinot Grigio '19, Italy	\$ 10/38
Carlos Serres White Tempranillo '18, Spain	\$ 8/34
Rombauer Chardonnay '19, Carneros, CA	\$ 16/65
Les Tourelles Chardonnay '18, Burgundy, FR	\$ 14/58
DeLoach Chardonnay '19, California	\$ 9/36
Mer Soliel Chardonnay '18, Santa Lucia, CA	\$ 11/43

Reds

DeLoach Pinot Noir '19, California	\$ 9/36
Elk Cove Pinot Noir '18, Willamette, OR	\$ 13/50
Flowers Pinot Noir '18, Sonoma, CA	\$ 16/63
Chateau de Saint Pey Bordeaux '12, France	\$ 13/50
Valmorena Barbera d'Asti '18, Italy	\$ 10/40
Grower's Guild Merlot '19, Columbia Val.	\$ 11/43
Rombauer Zinfandel '18, California	\$ 15/60
Vina Cobos Felino Malbec '19, Mendoza, AR	\$ 11/43
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
Bonanza Cabernet Sauvignon Lot 3, CA	\$ 10/43
Juggernaut Cabernet Sauvignon '18, CA	\$ 12/47
Quilt Cabernet Sauvignon '18, Napa Valley	\$ 16/65
Paxton AAA Shiraz Blend '17, Australia	\$ 13/50
The Prisoner Red Blend '19, Napa/Sonoma	\$ 16/65

Rosé

Summer Water Rosé '19, Central Coast, CA	\$ 11/44
Miraval Rosé '19, Provence, France	\$ 13/50

All wines above are our on-premise pricing. If you would like any wines outside this list from our Retail section, there will be a \$15 service charge added onto the retail price. Thank you in advance!

Wine Flights

No Substitutions

Value White - \$ 19

- Emmolo Sauvignon Blanc '19, Napa Valley
- Chardonnay of the Day (See Server)
- Blindfold by Prisoner White Blend '19, CA

Value Red - \$ 24

- Grower's Guild Merlot '19, Columbia Valley, WA
- Chateau Maucoil Cotes-du-Rhone '19, France
- DeLoach Cabernet Sauvignon '19, California

Reserve White - \$ 59

- Spottswoode Sauvignon Blanc '19, Napa County
- Hudson Chardonnay '18, Napa Valley
- Chappellet Chenin Blanc '18, Napa Valley

Reserve Red - \$ 79

- Cade Cabernet Sauvignon '17, Napa Valley
- Gary Farrell Pinot Noir '16, Russian River Valley
- Hudson Phoenix Red Blend '18, Napa Valley

Something Sweet - \$ 24

- Lone Birch Riesling '19, Yakima Val., WA
- Seven Daughters Moscato NV, Italy
- Jam Jar Sweet Shiraz '20, South Africa



As of 4/9/21

RESERVE WINE LIST

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Sparkling Wine

Billecart-Salmon Brut, NV, Champagne, FR	\$ 80
Veuve Cliquot Brut Rose NV, Champagne, FR	\$ 90
Collet NV Esprit Couture Champagne, FR	\$ 120
Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Dom Perignon '10 Champagne, FR	\$ 290
Cristal Brut '00, '04, '05, Champagne, FR	\$ 420

Whites

Hudson Chardonnay '17, Carneros, CA	\$ 95
Peter Michael Sauvignon Blanc '18, Sonoma, CA	\$ 96
Domaine Serene Evenstad Chardonnay '16, OR	\$ 100
Kosta Brown One Sixteen Chardonnay, '17, RRV	\$ 100
Kistler Vine Hill Vineyard Chardonnay, RRV	\$ 104
Odette Chardonnay '18, Napa Valley, CA	\$ 106
Alain Chavy Montrachet '16, Burgundy, FR	\$ 120
Chateau De Meursault '14, Burgundy, FR	\$ 125
Peter Michael Belle Côte Chardonnay '18, CA	\$ 140
Peter Michael La Carrière Chardonnay '18, CA	\$ 150
Peter Michael Ma Belle-Fille Chardonnay '18, CA	\$ 150
Peter Michael Mon Plaisir Chardonnay '17, CA	\$ 170

Italian Reds

Bastianich Calabrone Red Blend '11, Venezia	\$ 110
Banfi Poggio Alle Mura Brunello di Montalcino '10	\$ 120
Tenuta San Guido Sassicaia '15, Tuscany	\$ 280
Antinori Solaia Tuscan Blend '16, Tuscany	\$ 470

New World Reds

Absentee "Western Art" Petit Syrah, '18, CA	\$67
Chappellet Merlot '18, Napa Valley, CA	\$ 76
Domaine Serene Pinot Noir '17 Willamette Val.	\$80
Beaux Freres Pinot Noir '18, Willamette, Oregon	\$ 94
Patz & Hall Pinot Noir Gap's Crown '16, CA	\$ 97
Chappellet Cabernet Franc '18, Napa Valley, CA	\$ 125
Sea Smoke "Southing" Pinot Noir '18, CA	\$ 116
Leonetti Merlot '17, Walla Walla Valley, WA	\$ 135
Ridge Monte Bello '15, '17, Santa Cruz Mtns	\$ 270

French Reds

Vieux Telegraphe Chateauneuf du Pape '17, Rhone \$ 120

New World Cabernet Sauvignon

Chappellet '18, Napa Valley, CA	\$ 100
Lydenhurst '17, Napa Valley, CA	\$ 120
Cade '17, Napa Valley, CA	\$ 135
Rivers Marie '18, Napa Valley, CA	\$ 140
Mercury Head, '17, Napa Valley, CA	\$ 145
Kathryn Hall '16, Napa Valley, CA	\$ 195
Beringer Private Reserve '15, Napa Valley	\$ 197
Stag's Leap S.L.V. '15, Napa Valley, CA	\$ 220
Boich Howell Mountain '15, Napa Valley, CA	\$ 249
Boich Mount Veeder '14, Napa Valley, CA	\$ 249
Spottswoode '16, '17, Napa Valley, CA	\$ 250
Chateau Montelena '05, Napa Valley, CA	\$ 250
Quilceda Creek '14, Columbia Vly, WA	\$ 260
Peter Michael Au Paradis '17, Knights Vly	\$ 270
Chappellet Pritchard Hill '16, '17, Napa Vly	\$ 310
Cliff Lede Poetry '14, '17, Napa Valley, CA	\$ 320
Joseph Phelps Insignia '16, Napa Valley, CA	\$ 320
Stag's Leap Cask 23 '15, Napa Valley, CA	\$ 345
Heitz Cellars '13, Napa Valley, CA	\$ 340
Shafer Hillside Select '14, '15, '16, Napa	\$ 350
Schrader RBS '17, Napa Valley, CA	\$ 445

New World Red Blends

Ridge Lytton Springs '18, Dry Creek, CA	\$ 74
Hudson Phoenix '18, Napa Valley, CA	\$ 95
Papillon by Orin Swift, CA	\$ 98
Leonetti Reserve '13, Walla Walla Valley, WA	\$ 153
Timeless by Silver Oak '17, Napa Valley, CA	\$ 195
Quintessa '17, Napa Valley, CA	\$ 205
Peter Michael Les Pavots '17, Napa Valley, CA	\$ 270
Dominus '15, Napa Valley, CA	\$ 320
Cardinale '13, Napa Valley, CA	\$ 345



As of 4/8/21

BEER, COCKTAILS & SPIRITS



Beer

Phase Three Pixel Density – NE IPA 6.5%	\$ 8	Transient Juice Is Loose – Double IPA 8%	\$ 8
Pilsner – 4.7%	\$ 6	Poppin' Pastels – Sour Wheat Ale 5%	\$ 8
Color Channel – Double IPA 7.7%	\$ 9	Church Street Devil's Advocate – Belgian Strong 9%	\$ 7
Noon Whistle Cozmo – Pale Ale 5%	\$ 5	Middle Brow White Light – Apricot Wit 5.1%	\$ 6
Leisel Weapon – Hefeweizen 5.2%	\$ 5	Exile Beatnik Sour – Berliner Weisse 5.0%	\$ 5
Maplewood Son of Juice – Hazy IPA 6.3%	\$ 6	Boulevard Tank 7 – American Saison 8.5%	\$ 6
Pulaski Pils – Chicago Pilsner 5.1%	\$ 6	New Holland Dragon's Milk – BBA Stout 11%	\$ 8
Revolution Anti-Hero – IPA 6.7%	\$ 5	Upland Brewing Champagne Velvet – Pils 5.5%	\$ 5

SixtyFour Signature Cocktails

Manhattan Woodford Double Oaked, Carpano Antica, Woodford Cherry	\$ 16
Aviation Hendricks, Pomegranate Liqueur, Violette, Lemon Juice	\$ 12
I'll Try Scotch Johnnie Walker Red, Lemon Juice, Simple Syrup, Pomegranate Liqueur, Flor De Cana	\$ 12
Moscow Mule Wheatley Vodka, Ginger Beer, Lime Juice	\$ 10
Paloma Don Julio Anejo, Grapefruit Soda, Lime Juice	\$ 16
Scofflaw Sazerac Rye, Carpano Dry Vermouth, Lemon Juice	\$ 11
Margarita Fortaleza, Fresh Lime, Cointreau	\$ 14
Old Fashioned Blade & Bow, Simple Syrup, Bitters	\$ 14
SmokeShow Macallan 12 Sherry Cask, Smoked Simple Syrup, Firewater Bitters	\$ 16

Spirits

Gin		Bourbon		
Bombay Sapphire	\$ 9	1792		\$ 9
Hendrick's	\$ 10	Blanton's		\$ 18
Tanqueray Ten	\$ 9	Buffalo Trace		\$ 8
		Eagle Rare		\$ 11
Rum		E. H. Taylor – Small Batch		\$ 11
Flor de Cana	\$ 8	Stagg Jr. – Barrel Proof		\$ 17
Zaya Gran Reserva	\$ 9	Woodford – Double Oaked		\$ 13
		Rye	Sazerac Rye	\$ 9
Tequila		Scotch	Dalmore – 12 Year	\$ 12
Don Julio Anejo	\$ 16	Glenfiddich – 15 Year		\$ 12
Don Julio Blanco	\$ 12	Johnnie Walker – Platinum		\$ 18
Fortaleza Blanco	\$ 12	Lagavulin – 16 Year		\$ 21
Fortaleza Reposado	\$ 16	Macallan – 12 Year Double Cask		\$ 14
		Macallan – 15 Year		\$ 22
Vodka		Whiskey	Jack Daniels – Single Barrel	\$ 9
Ketel One	\$ 10			
Wheatley	\$ 8			
Tito's	\$ 8			

UPCOMING DINNERS

HAMILTON RUSSELL WINE DINNER

Thursday, April 22nd | 6:30pm | Reserve Room

\$98++ per person



CHEESE & CHARCUTERIE

Southern Right Sauvignon Blanc

SEA SCALLOPS

Bacon Foam, Saffron Bisque, Asparagus, Almonds, Basil

Chardonnay

LIGHTLY SMOKED STURGEON

Baby Spinach Salad, Rosemary Butter

Pinot Noir

GOAT CHEESE STUFFED AIRLINE CHICKEN

Figs, Honey Gastric

Bramble or Zena

BRAAI SPICED HANGER STEAK

Chimichurri, Sweet Potato, Asparagus

Pinotage

LEMON MERINGUE PIE



Email info@sixtyfourserveroom.com to book today!

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Email info@sixtyfourserveroom.com to book your table!

BOOK YOUR PRIVATE EVENT!

Multiple space options available! Book up to 30 guests in our Reserve Room OR up to 50 guests in our Tent or Wine Bar! Plus, groups up to 10 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!

VOTE FOR US!

HOW TO VOTE

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