



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 6 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!

NAPERVILLE RESTAURANT WEEK

JAN. 10TH ————— THRU ————— JAN. 31ST



STARTER (Choose 1)

Short Rib Poutine

Shoestring Fries, Monterey Jack, Pickled Jalapenos

or

Grilled Calamari (GF)

Sweet Pepper, Wild Mushrooms, Smoked Paprika Vinaigrette

or

Side House Salad (GF)

Mixed Greens, Apple Cider Vinaigrette

ENTREE (Choose 1)

Shrimp Risotto

Andouille Sausage, Sweet Pepper and White Cheddar

or

Blue Cheese Crusted Beef Tenderloin (GF)

Herb Roasted Yukon Gold Potatoes, Red Wine Sauce

DESSERT (Choose 1)

Jasmine Rice Pudding (GF)

Plantain and Caramel

or

Chocolate Terrine

Chocolate Sponge Cake, Vanilla Cream

NO SUBSTITUTIONS OF ANY KIND

\$35

**Per Person
Prix Fixe Menu**

MULLED WINE OR SPIKED COCOA





As of 1/19/21

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

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

Candied Bacon, Nueske's, Wittenberg, WI

Starters

Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 10

Prosciutto Wrapped Dates, Fontina, Wild Mushroom, Madeira Reduction *GF* \$ 8Lump Crab Cakes, Lemongrass Aioli, 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 *★* See Server *★*

Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons \$ 6/9

Chopped Salad, Bacon, Scallion, Chopped Egg, Tomato, Blue Cheese, Romaine, Ranch Dressing *GF* \$ 8/14Mango & Avocado Salad, Scallion, Tomato, Mixed Greens, Honey Cumin Dressing *GF* \$ 7/12*Add Chicken (+\$5) to any salad*

Entrees

CAB Beef Burger, Choice of Cheese, Soubise Mayonnaise, Brioche Bun \$ 14

Southwest Grilled Chicken, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Brioche Bun \$ 14

Sandwiches served with Lettuce, Tomato, Pickle. Choice of French Fries or Caesar Salad

New England Lobster Roll, Lobster Meat, Mayonnaise, Buttered Bun, Truffle Fries \$ 29

Shrimp Mac & Cheese, Grilled Gulf Shrimp, Smoked Gouda Cream Sauce, Macaroni, Sauteed Spinach \$ 24

Cajun Chicken Pasta, Orzo Pasta, Andouille Sausage, Scallion, Sweet Pepper, Creole Tomato Cream Sauce \$ 22

Vegetarian Risotto, Red Pepper, White Cheddar *GF* \$ 18Boneless Braised Beef Short Rib, Whipped Potatoes, Crispy Onions, Red Wine Sauce *GF* \$ 25Grilled Hanger Steak, Chimichurri Sauce, Seasoned Fries *GF* \$ 29Grilled Beef Tenderloin, Truffle Fries, Truffle Aioli *GF* \$ 36

Sides

Truffle Fries, Truffle Aioli, Parmesan, Parsley *GF* \$ 7French Fries *GF* \$ 4Teriyaki Glazed Roasted Brussels Sprouts *GF* \$ 7

Desserts

Pumpkin Crème Brulee, Pumpkin Seed Brittle *GF* \$ 6Sticky Toffee Pudding, Toffee Sauce *CN* \$ 6

Chocolate Lava Cake \$ 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*



WINE & WINE FLIGHTS

www.sixtyfourwinebar.com | 630.780.6464



Sparkling Wine

Chandon Brut, CA	\$ 12/45
Moet & Chandon Brut, Champagne, FR	\$ 22/70
Chandon Brut Rosé, CA 187 ml	\$ 13
Moet & Chandon Brut Rosé, Champagne	\$ 24/80

Whites

Seven Daughters Moscato NV, Italy	\$ 8/35
Seehoff Riesling '19, Germany	\$ 11/44
Elizabeth Spencer Chenin Blanc '18, CA	\$ 12/47
Morgadío Albariño '19, Rias Baixas, Spain	\$ 11/43
Otto's Constant Dream Sauv. Blanc '19, NZ	\$ 10/38
Cliff Lede Sauvignon Blanc '19, Napa Valley	\$ 12/49
St. Lannes Gascogne White Blend '19, France	\$ 7/30
Lechthaler Pinot Grigio '18, Italy	\$ 10/40
Carlos Serres White Tempranillo '18, Spain	\$ 8/34
Rombauer Chardonnay '19, Carneros, CA	\$ 16/65
Les Tourelles Chardonnay '17, Burgundy, FR	\$ 14/58
DeLoach Chardonnay '18, CA	\$ 9/36
WALT Chardonnay '18, Sonoma, CA	\$ 15/60

Reds

DeLoach Pinot Noir '19, CA	\$ 9/36
Juggernaut Pinot Noir '18, RRV, CA	\$ 11/45
Belle Glos Clark & Tele. Pinot Noir '18, CA	\$ 16/65
Chat. Parenchère Bordeaux '17, France	\$ 10/38
Vietti Barbera d'Alba '18, Italy	\$ 13/51
L'école Merlot '17, Columbia Valley, WA	\$ 12/48
Rombauer Zinfandel '18, CA	\$ 15/60
Tikal Malbec '16, Mendoza, Argentina	\$ 13/53
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
Sean Minor Cabernet Sauvignon '18, CA	\$ 9/37
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 Valley	\$ 16/65

Rosé

Summer Water Rosé '19, Central Coast, CA	\$ 11/44
AIX Rosé '18, Provence, France	\$ 11/43

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

Value White - \$ 19

Foscarino Soave '18, Italy
Chardonnay of the Day (See Server)
Blindfold by Prisoner White Blend '18, CA

Value Red - \$ 24

Lécole Merlot '17, Columbia Valley, WA
Pfluger Cuvee Noir '18, Germany
DeLoach Cabernet Sauvignon '19, CA

Reserve White - \$ 59

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

Reserve Red - \$ 79

Hanzell 'Sebella' Pinot Noir '16, Sonoma Coast
Shafer Relentless Syrah Blend '17, Napa Valley
Altagracia Cabernet Sauvignon '14, Napa Valley



RESERVE WINE LIST

www.sixtyfourwinebar.com | 630.780.6464



Sparkling Wine

Billecart-Salmon Brut, NV, Champagne, FR	\$ 80
Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Bollinger La Grande Brut '12, Champagne, FR	\$ 190
Cristal Brut, '00, '04, '05, Champagne, FR	\$ 420

Whites

Louis Latour Montrachet '12, Burgundy, FR	\$ 89
Hudson Chardonnay '17, 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
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

Silvio Nardi Brunello di Montalcino '12, Tuscany	\$ 100
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

Nickel & Nickel Merlot '16, Napa Valley	\$ 76
Gary Farrell Halberg Pinot Noir '16, Sonoma, CA	\$ 80
Ridge Lytton Springs Zinfandel '13, CA	\$ 85
Twomey Merlot '14, Napa Valley	\$ 90
Plumpjack Syrah '18, Napa Valley	\$ 90
Beaux Freres Pinot Noir '18, Willamette, Oregon	\$ 94
Patz & Hall Pinot Noir Gap's Crown '16, CA	\$ 97
Plumpjack Merlot '18, Napa Valley	\$ 100
Leonetti Merlot '17, Walla Walla Valley, WA	\$ 135

French Reds

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

New World Cabernet Sauvignon

Stags Leap Winery '17, Napa Valley, CA	\$ 76
Caymus Vineyards '17, Napa Valley, CA	\$ 120
Cade '17, Napa Valley, CA	\$ 130
Lyndenhurst '17, Napa Valley, CA	\$ 180
Kathryn Hall '16, Napa Valley, CA	\$ 195
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
Freemark Abbey Bosche '93, Napa	\$ 250
Chateau Montelena '05, Napa Valley, CA	\$ 250
Quilceda Creek '14, Columbia Vly, WA	\$ 260
Ridge Monte Bello '15, '17, Santa Cruz Mtns	\$ 270
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

Orin Swift Papillon '18, CA	\$ 93
Hudson Phoenix '18, Napa Valley, CA	\$ 95
Shafer Relentless Syrah Blend '17, Napa Valley	\$ 130
Newton Puzzle '16, Spring Mountain, CA	\$ 145
Tuck Beckstoffer Amulet '14, Napa Valley, CA	\$ 145
Leonetti Reserve '13, Walla Walla Valley, WA	\$ 153
Timeless by Silver Oak '17, Napa Valley, CA	\$ 195
Pahlmeyer '14, Napa Valley, CA	\$ 203
Peter Michael Les Pavots '17, Napa Valley, CA	\$ 270
Dominus '15, Napa Valley, CA	\$ 320
Cardinale '13, Napa Valley, CA	\$ 345



BEER, COCKTAILS & SPIRITS



Beer

Maplewood Pulaski Pils – Pilsner 5.1%	\$ 6	Church Street	
Son of Juice – Hazy IPA 6.3%	\$ 6	Devil's Advocate – Belgian Strong 9%	\$ 7
Revolution Anti-Hero – IPA 6.7%	\$ 5	Middle Brow White Light – Apricot Wit 5.1%	\$ 6
Eugene – Robust Porter 6.8%	\$ 5	Perennial Artisan Ales	
Half Acre Bodem – IPA 6.7%	\$ 6	Southside Blonde – Belgian Blonde 5.0%	\$ 6
Noon Whistle Leisel Weapon – Hefewe 5.2%	\$ 5	Boulevard Tank 7 – American Saison 8.5%	\$ 6
Transient Lager – Helles Lager 4.0%	\$ 6	New Holland Dragon's Milk – BBA Stout 11%	\$ 8
Pollyanna All Hands In – Kolsch 5.2%	\$ 6		

SixtyFour Signature Cocktails

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

Spirits

Gin		Bourbon 1792	\$ 9
Hendrick's	\$ 10	Blanton's	\$ 18
Tanqueray Ten	\$ 9	Buffalo Trace	\$ 8
		Eagle Rare	\$ 11
Rum		E. H. Taylor	\$ 11
Flor de Cana	\$ 8	Weller – Special Reserve	\$ 13
Zaya Gran Reserva	\$ 9	Weller – Antique 107	\$ 16
		Woodford – Double Oaked	\$ 13
Tequila		Rye	
Don Julio Anejo	\$ 16	Sazerac Rye	\$ 9
Don Julio Blanco	\$ 12	Scotch	
		Dalmore – 12 Year	\$ 12
Vodka		Glenfiddich – 15 Year	\$ 12
Ketel One	\$ 10	Lagavulin – 16 Year	\$ 21
Wheatley	\$ 8	Macallan – 12 Year Double Cask	\$ 14
Tito's	\$ 8	Macallan – 15 Year	\$ 22
		Whiskey	
		Jack Daniels – Single Barrel	\$ 9
		Johnnie Walker – Platinum	\$ 18

UPCOMING WINE DINNER

Join us for our Domaine Serene Wine Dinner in our Heated Outdoor Tent!

You are only seated with guests in your reservation

All tables 6 feet apart

DOMAINE SERENE WINE DINNER

Thursday, January 28th | 6:30pm

\$118++ per person



CHEESE & CHARCUTERIE

Domaine Serene 'R' Rose 2019

BRIE MON SUR SOUFFLÉ

Croutons, Fennel Slaw, Quince Butter

Les Tourelles de la Cree Montagny Chardonnay Premier Cru 2018

LOBSTER, BACON & MASCARPONE RISOTTO

Vanilla Cardamom Essence

Domaine Serene Evenstad Reserve Chardonnay 2017

PROSCIUTTO WRAPPED ATLANTIC COD

Eggplant & Tomato Confit

Les Tourelles de la Cree Cotes du Beaune Knights Templar 2017

ROAST DUCK BREAST

Potato Croquette, Five Spice Orange Rouennaise, Guanciale, Chestnut, Brussels Sprouts

Domaine Serene Yamhill Pinot Noir 2017

COCONUT S'MORE CRÈME BRÛLÉE

Mango Chutney



Email info@sixtyfourserveroom.com to book today!

123 Water Street, Suite 105 | Downtown Naperville, IL | 630.780.6464