



# As of 7/21/21

www.sixtyfourwinebar.com | 670,780,6464



\$ MP

### Cheese & Charcuterie

**Select any 5 for \$ 19** – Includes Apples, Crackers, Seasonal Preserves Add Candied Pecans, Olives & Cornichons +\$2

#### Cheese GF

Bella Vitano Merlot Cheddar, Sartori, Wisconsin, Cow Humboldt Fog, Cypress Grove, California, Goat Brie, Seine-et-Marne, France .Cow Spreadable Goat Cheese, Laura Chenel, California, Goat Vintage Van Gogh Gouda, Fitchburg, Wisconsin - Cow Gorgonzola Dolcina, Sartori, WI-Cow

Soup of the Day – Ask your Server for details!

#### Charcuterie

Bier Kugel Sausage, Stiglmeier, Wheeling, Illinois Prosciutto di Parma, Parma, Italy *GF* Applewood Smoked Ham, Nueske, Wittenberg, Wisconsin All-Beef Summer Sausage, Nueske's, Wisconsin Gyulai Night Stick, Bende, Vernon Hills, Illinois Black Truffle Salami, Angel's, Carlsbad, California

#### Starters

Laura Chenel Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread	\$ 10
Prosciutto Wrapped Dates, Fontina, Sweet Pepper and Toasted Almond Sauce GF CN	\$8
Lump Crab Cakes, Remoulade, Mixed Greens <i>GF</i>	\$ 18
Southwest Flatbread, Grilled Chicken, Tomatillo Salsa, Chipotle, Queso Fresco	\$ 16
Crispy Town Dock Calamari, Cocktail Sauce, Parmesan, Lemon GF	\$ 14

# Soups & Salads

Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Grilled Sourdough Croutons		\$ 6/9
House Salad, Baby Mixed Greens, Almond, Apple, Feta, Raspberry Vinaigrette <i>GF CN</i>		\$ 7/12
Mango & Avocado Salad, Scallion, Tomato, Mixed Greens, Honey Cumin Dressing GF		\$ 8/14
Add Chicken (+\$5), or Shrimp (+\$7) to any salad	TY	

#### Entro

Grilled Chicken Sandwich, Bacon, Cheddar, Ranch Dressing, Brioche Bun

Littlees	
Chicken "Pot Pie," Vegetables, Truffle Demi Sauce, Broccolini, Roasted Yukon Potatoes	\$ 21
Duck Risotto, Roasted Beets, Cherries, Brie <i>GF</i>	\$ 26
Limoncello Scallop Fettuccine, Peas, Asparagus, Mascarpone, Parmigiano-Reggiano	\$ 29
Hanger Steak, Broccolini, Blue Cheese Fondue, Cipollini Onions, Roasted Yukon Potatoes	\$ 29
Gulf Shrimp, Pearl Couscous, Basil Pesto, Roasted Tomato Beurre Blanc	\$ 24
CAB Beef Burger, Yellow Cheddar, Chimichurri Mayonnaise, Brioche Bun	\$ 14

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

## Sides

Truffle Fries, Truffle Aioli, Parmesan, Parsley <i>GF</i>	\$ 9
French Fries GF	\$ 5
Crispy Brussels Sprouts, Lime Juice, Chili Flakes, Honey <i>GF</i>	\$ 7

#### Dessert

Orange & Ginger Crème Brûlée <i>GF</i>	\$ 6
Toffee Pudding CN	\$ 7
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

\$ 14



# WINE & WINE FLIGHTS



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Sparkling Wine		Reds	
Mionetto Prosecco, Italy	\$ 9	Elk Cove Pinot Noir '19, Willamette, OR	\$ 13/50
Chandon Brut, CA	\$ 12/45		<b>.</b>
Moet & Chandon Brut, Champagne, FR	\$ 22/70	Rombauer Zinfandel '18, California	\$ 15/60
Chandon Brut Rosé, CA	\$ 12/45	Felino Malbec '19, Mendoza, AR	\$ 11/43
Moet & Chandon Brut Rosé, Champagne	\$ 24/80	Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
Whites		Juggernaut Cabernet Sauvignon '19, CA	\$ 12/47
7 Daughters Moscato NV, Italy	\$ 8/35	Ovilt Cohamat Cavvignas (18 Nana Valley	ф 16/6 <b>-</b>
Lone Birch Riesling '19, Yakima Va., WA	\$ 8/35	Quilt Cabernet Sauvignon '18, Napa Valley	\$ 16/65
Crazy Creatures Gruner Veltliner '19, Austria	\$ 10/40	The Prisoner Red Blend '19, Napa/Sonoma	\$ 16/65
Pavette Sauvignon Blanc '19, Washington	\$ 9/37	D	
Otto's Constant Dream Sauv. Blanc '20, NZ	\$ 10 /38	Rosé	
Gary Farrell Chardonnay '18, RRV, CA	\$ 16/64	Summer Water Rosé '20, Central Coast, CA	\$ 11/44
Joëlle Vrignand Petit Chablis '19, France	\$ 11/44	Rosé All Day '20, France	\$ 8/33

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

Pavette Sauvignon Blanc '19, Washington DeLoach Chardonnay '19, California Crazy Creatures Gruner Veltliner '19, Austria

## Reserve White - \$59

Peter Michael Sauvignon Blanc '19, Sonoma Coast Hudson Chardonnay '18, Napa Valley Chappellet Chenin Blanc '18, Napa Valley

# Value Red - \$24

Felino Malbec '19, Mendoza, Argentina DeLoach Zinfandel '19, California The Soldier Cabernet Sauvignon '18, Washington

# 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 Va., Washington
7 Daughters Moscato NV, Italy
Jam Jar Sweet Shiraz '20, South Africa



# As of 7/05/21

# RESERVE WINE LIST



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Sparkling Wine		French Reds	
Veuve Cliquot Brut Rose NV, Champagne, FR Collet NV Esprit Couture Champagne, FR	\$ 90 \$ 120	Vieux Telegraphe Chateauneuf du Pape '18, Rho	ne \$ 144
Delamotte Blanc de Blanc 'o8 Champagne, FR	\$ 140	New World Cabernet Sauvign	on
Bollinger Grande Annee '12 Champagne, FR Dom Perignon '10 Champagne, FR Cristal Brut '00, '04, '05, Champagne, FR  Whites  Hudson Chardonnay '17, Carneros, CA Peter Michael Sauvignon Blanc '18, Sonoma, CA Domaine Serene Evenstad Chardonnay '16, OR Kosta Brown One Sixteen Chardonnay, '17, RRV Kistler Vine Hill Vineyard Chardonnay, RRV Odette Chardonnay '18, Napa Valley, CA Chanson Puligny - Montrachet '12, Burgundy, FR Chateau De Meursault '14, Burgundy, FR Peter Michael Belle Côte Chardonnay '18, CA Peter Michael La Carrière Chardonnay '18, CA Peter Michael Ma Belle-Fille Chardonnay '18, CA Peter Michael Mon Plaisir Chardonnay '17, CA  Italian Reds	\$ 195 \$ 290 \$ 420 \$ 95 \$ 96 \$ 100 \$ 100 \$ 112 \$ 106 \$ 120 \$ 140 \$ 150 \$ 170	Rombauer Diamond Selection '17, Napa, CA Timeless '19, Napa, CA Beringer Private Reserve '15, Napa, CA Dunn Vineyards '15, Howel Mtn, Napa, CA Boich Howell Mountain '15, Napa, CA Boich Mount Veeder '14, Napa, CA Spottswoode '16, '17, Napa, CA Chateau Montelena '05, Napa, CA Quilceda Creek '14, Columbia Vly, WA Peter Michael Au Paradis '17, Knights Vly, CA Chappellet Pritchard Hill '16, '17, Napa, CA Cliff Lede Poetry '14, '17, Napa, CA Joseph Phelps Insignia '16, Napa, CA Stag's Leap Cask 23 '15, Napa, CA Heitz Cellars '13, Napa Valley, CA Shafer Hillside Select '14, '15, '16, Napa, CA Plumpjack Reserve '14, Napa, CA	\$ 160 \$ 195 \$ 197 \$ 200 \$ 249 \$ 250 \$ 250 \$ 260 \$ 310 \$ 320 \$ 345 \$ 340 \$ 350 \$ 445 \$ 480
Casanova di Neri Brunello Di Montalcino '15 Bastianich Calabrone Red Blend '11, Venezia Poggio Alle Mura Brunello Di Montalcino '13 Antinori Solaia Tuscan Blend '16, Tuscany	\$ 100 \$ 110 \$ 120 \$ 470	100 Acre Kayli Morgan Vineyard, Napa, CA Hundred Acre "Deep Time" '15, Napa, CA	\$ 520 \$ 720
New World Reds		New World Red Blends	
Chappellet Merlot '18, Napa Valley, CA	\$ 76	Hudson Vineyards 'Phoenix' '17, Carneros, CA	\$ 80

#### Chappellet Merlot '18, Napa Valley, CA \$ 76 Gary Farrell Pinot Noir '18, RRV, CA \$ 84 Nickel & Nickel Suscol Ranch Merlot '17, Napa \$85 Patz & Hall Pinot Noir Gap's Crown '16, CA \$ 97 Lange Pinot Noir '17, Willamette Valley, WA \$ 97 Chappellet Cabernet Franc '18, Napa Valley, CA \$ 125 Leonetti Merlot '17, Walla Walla Valley, WA \$ 135

Hudson Vineyards 'Phoenix' '17, Carneros, CA	\$80
Orin Swift Papillon '18, CA	\$ 97
Timeless by Silver Oak '17, Napa Valley, CA	\$ 195
Quintessa '17, Napa Valley, CA	\$ 20.
Ridge Monte Bello '15, '17, Santa Cruz Mtns	\$ 270
Peter Michael Les Pavots '17, Napa Valley, CA	\$ 270
Cardinale '13, Napa Valley, CA	\$ 345



# BEER, SELTZERS, COCKTAILS & SPIRITS

MAR & MICH	•		AR & KIT
	J	Beer	
<b>Phase Three</b> Pixel Density – Hazy IPA 6.5%	\$8	Perennial Abraxas (750mL) – Imp. Stout with	\$40
Double Pina Colada Chantilly – Milkshake IPA	9%\$ 9	Vanilla, Ancho Chilis, Cacao Nibs, Cinnamon 11.5%	
<b>Revolution</b> Anti-hero – IPA 6.7%	\$ 6		
<u>Upland</u> Champagne Velvet – Pilsner 5.5%	\$ 5	Transient Poppin' Pastels – Fruited Sour Ale 5%	\$8
Solemn Oath Lü – Kolsch Style Ale 4.7%	\$ 5	<u>Exile</u> Beatnik Sour – Berliner Weisse 5.0%	\$ 5
Noon Whistle Bernie – Milk Stout 5%	\$ 5	<b>Boulevard</b> Tank 7 – American Saison 8.5%	\$6
Bell's Brewing Oberon – American Wheat 5.8		Old Nation Shandy – Lager & Lemonade 4.8%	\$6
Two Hearted – American IPA 7%	\$ 5	<u>Coors Light</u> – Light Lager	\$3
1 wo Hearten – American II A //0	40	<b>Guinness</b> – Irish Stout	\$ 5
Har	rd Sel	tzer & Cider	
City Water Ooh La La – Pink Lemonade 5%	\$ 6	<u><b>High Noon</b></u> Vodka Soda – Pineapple 4.5%	\$ 6
Wolffer Botanical Cider – 6.9%	\$ 7	<u><b>High Noon</b></u> Vodka Soda – Grapefruit 4.5%	\$6
SixtyFor	ur Sig	gnature Cocktails	
Manhattan	\$ 16	Paloma	\$ 16
Milam & Greene Triple Cask, Carpano Antica,	Ψ 10	Milagro Select Anejo, Grapefruit Soda, Lime	Ψ 20
Luxardo Cherry		Juice	
Aviation	\$ 12	Midnight Delight	\$ 13
Hendricks, Pomegranate Liqueur, Violette, Lemon Juice		Elijah Craig Small Batch, BroVo Amaro #4  Margarita	φ
I'll Try Scotch	\$ 12	Fortaleza Blanco, Fresh Lime, Cointreau	\$ 14
Johnnie Walker Red, Flor De Cana Rum,	Ф 12	SmokeShow	\$ 13
Lemon Juice, Pomegranate Liqueur, Simple		Glenfiddich 12, Smoked Simple Syrup,	Ψ -0
Syrup		Firewater Bitters	
Moscow Mule	\$ 10	Current Fashion	\$ 14
Wheatley Vodka, Ginger Beer, Lime Juice Old Fashioned	φ	Blade & Bow, Filthy Black Cherry Syrup,	
Blade & Bow Simple Syrup, Bitters	\$ 14	Simple Syrup	
Side a Bon Simple Syrup, Entere	Sı	pirits	
Gin		urbon Blanton's	\$ 18
Bombay Sapphire \$ 9	ВО	Buffalo Trace	\$ 10 \$ 10
Hendrick's \$ 10	$\bigcap$	Elijah Craig Small Batch	\$ 9
Tanqueray Ten \$ 9	7	Knob Creek	\$8
Rum		Milam & Greene Triple Cask Weller 107	\$ 13 \$16
Flor de Cana \$ 8		Weller Full Proof	\$10 \$28
Zaya Gran Reserva \$ 9			
	Rye		\$ 9
<b>Tequila</b> Don Julio Blanco \$ 12		WhistlePig Piggyback 6yr Rye	\$ 16
Don Julio Blanco \$ 12 Milagro Select Anejo \$ 16	Sco	otch Dalmore – 12 Year	\$ 12
Fortaleza Blanco \$ 12	500	Glenfiddich – 15 Year	\$ 12
Fortaleza Reposado \$ 16		Johnnie Walker – Platinum	\$ 18
Vodko		Lagavulin – 16 Year Macallan – 12 Year Double Cask	\$ 21 \$ 14
<b>Vodka</b> Ketel One \$ 10		Macallan – 12 Year Macallan – 15 Year	\$ 14 \$ 22
Wheatley \$ 8		1,1001	Ψ ==
Tito's \$ 8	Wh	niskey Jack Daniels – Single Barrel	\$ 9

# **BOOK YOUR PRIVATE EVENT!**

Multiple space options available! Book up to 40 guests in our Reserve Room, up to 50 on our patio OR up to 75-100 guests in our Tent or Wine Bar! Plus, groups up to 16 guests at our community tables in the Wine Bar. Fill our 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!

#### Pamela

\*\* \* \* Feb 19, 2020

This is the best venue for a private event like my niece's bridal shower! The staff is superb, the food is fresh, great table appeal and the Reserve Room lends itself to a step up from Aunt Tilly's living room and food from Costco. Quite a few steps. My guests were impressed, enjoyed the good wines and food ~ even the shower games were a hit! Who knew?! I recommend this venue for a corporate meeting with lunch, a party of any celebration because the staff cares that you are happy with the results. People are still talking about it and my reputation is still secure! Thank you, 64 Wine Bar -Reserve Room, Lydia & staff! Awesome! Would love a 64 Wine Bar in Denver!

#### Joe and Erika

We hosted a client appreciation event at SixtyFour-Reserve Room. Lydia was easy to work with and made great suggestions. The space was set up perfectly and the wine choices and food were excellent. The staff was on task and quick to answer questions and keep the food and the wine stations replenished which allowed us to focus on our clients. Thank You!

# VISIT OUR SISTER STORE RIGHT ACROSS THE STREET!



# THREE AWESOME BRANDS. ONE AMAZING STORE!



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