



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!

WINE FLIGHT WEDNESDAY

ALL OF OUR FLIGHTS ARE 15% OFF!

\$16.15

ORIGINALLY \$19



PICTURED: VALUE WHITE

THIRSTY THURSDAY

\$4 Craft
Beers all day!

LOBSTER FRIDAY

\$24 for Lobster
Roll & Truffle
Fries (Originally
\$29)

STEAK SATURDAY

\$24 for
Hanger Steak
(Originally
\$29)

SUNDAY FUNDAY

\$9 Mimosas
all day!
(Originally
\$11)

TENDERLOIN TUESDAY

\$31 for Beef
Tenderloin &
Truffle Fries
(Originally \$36)



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

Cambozola, Champignon Dairy, Germany – Cow

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 Soppressata, Mastro, Ontario

Uncured Rosemary Ham, Fra'Mani, Berkeley, CA

Landjaeger, 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 <i>GF</i>	\$ 8
Lump Crab Cakes, Lemongrass Aioli, Mixed Greens <i>GF</i>	\$ 18
Flammenkuchen Flatbread, Bacon, Gruyere, Caramelized Onions, Sour Cream	\$ 16
Crispy Town Dock Calamari, Bloody Mary Cocktail Sauce, Parmesan, Lemon <i>GF</i>	\$ 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 <i>GF</i>	\$ 8/14
Mango & Avocado Salad, Scallion, Tomato, Mixed Greens, Honey Cumin Dressing <i>GF</i>	\$ 7/12
<i>Add Chicken (+\$5) to any salad</i>	

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
<i>Sandwiches served with Lettuce, Tomato, Pickle. Choice of French Fries or Caesar Salad</i>	
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
Vegan Risotto, Butternut Squash, Arborio Rice, Asparagus, Vegan Butter, Vegan Cheese <i>GF</i>	\$ 18
Boneless Braised Beef Short Rib, Whipped Potatoes, Crispy Onions, Red Wine Sauce <i>GF</i>	\$ 25
Grilled Hanger Steak, Chimichurri Sauce, French Fries <i>GF</i>	\$ 29
Grilled Beef Tenderloin, Truffle Fries, Truffle Aioli <i>GF</i>	\$ 36

Sides

Truffle Fries, Truffle Aioli, Parmesan, Parsley <i>GF</i>	\$ 7
French Fries <i>GF</i>	\$ 4
Teriyaki Glazed Roasted Brussels Sprouts <i>GF</i>	\$ 7

Desserts

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



As of 11/24/20

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	\$ 13/47
Moet & Chandon Brut Rosé, Champagne	\$ 24/80

Whites

Seven Daughters Moscato NV, Italy	\$ 8/35
Karthausershof Riesling '18, Germany	\$ 11/45
Elizabeth Spencer Chenin Blanc '18, CA	\$ 12/47
Stags Leap Viognier '18, Napa Valley	\$ 13/52
Cliff Lede Sauvignon Blanc '18, Napa Valley	\$ 12/49
Sean Minor Sauvignon Blanc '18, CA	\$ 8/35
St. Lannes Gascogne White Blend '19, France	\$ 7/30
Lechthaler Pinot Grigio '18, Italy	\$ 10/40
Carlos Serres Rioja Blanco '18, Spain	\$ 8/34
Rombauer Chardonnay '19, Carneros, CA	\$ 16/65
Chanson Vire Clesse Chardonnay '16, France	\$ 11/44
DeLoach Chardonnay '19, CA	\$ 9/36
WALT Chardonnay '18, Sonoma, CA	\$ 15/60

Reds

DeLoach Pinot Noir '18, CA	\$ 9/36
Archery Summit Pinot Noir '18, OR	\$ 16/65
Juggernaut Pinot Noir '18, RRV, CA	\$ 12/47
Meribets Syrah '16, France	\$ 15/57
Banfi Chianti Classico '18, Italy	\$ 11/43
Emmolo Merlot '18, Napa Valley, CA	\$ 15/65
DeLoach Zinfandel '19, CA	\$ 9/36
Tikal Malbec Mendoza '16, Argentina	\$ 13/53
Pessimist Red Blend '18, Napa Valley, CA	\$ 10/41
Sean Minor Cabernet Sauvignon '18, CA	\$ 9/37
ZD Cabernet Sauvignon '18, Napa Valley	\$ 25/97
Juggernaut Cabernet Sauvignon '18, CA	\$ 12/47
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, 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

Bonny Doon Le Cigare Blanc '18, CA
Chardonnay of the Day (See Server)
Domain Gassier Viognier '19, France

Value Red - \$ 24

Thorn Merlot '16, CA
DeLoach Pinot Noir '18, CA
Juggernaut Cabernet Sauvignon '18, CA

Reserve White - \$ 59

Spottswoode Sauvignon Blanc '19, Napa County
Far Niente Chardonnay '18, Napa Valley
Chappellet Chenin Blanc '18, Napa Valley

Reserve Red - \$ 79

Hanzell Pinot Noir '18, Sonoma
Shafer Relentless Red Blend '17, Napa Valley
Odette Cabernet Sauvignon '17, Napa Valley



As of 10/30/20

RESERVE WINE LIST

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Sparkling Wine

Delamotte Blanc de Blanc '08 Champagne, FR	\$ 140
Dom Perignon Brut '09, Champagne, FR	\$ 265
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
Chanson Montrachet '12, Burgundy, FR	\$ 110
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

Semper Pinot Noir '17, Sonoma Coast	\$ 80
Twomey Merlot '14, Napa Valley	\$ 90
Plumpjack Syrah '18, Napa Valley	\$ 90
Hanzell Sebella Pinot Noir '16, Sonoma	\$ 93
Patz & Hall Pinot Noir Gap's Crown '16, CA	\$ 97
Plumpjack Merlot '18, Napa Valley	\$ 100
Leonetti Merlot '17, Walla Walla Valley, WA	\$ 135
Leonetti Reserve '13, Walla Walla Valley, WA	\$ 153

French Reds

Vieux Telegraphe Chateaneuf du Pope '17, Rhone	\$ 120
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New World Cabernet Sauvignon

ZD '17, Napa Valley, CA	\$ 97
Fischer Vineyards '14, Sonoma, CA	\$ 110
Lyndenhurst '17, Napa Valley, CA	\$ 120
Odette Estate '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
Spottswode '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

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
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	Solemn Oath Lu – Kolsch 4.7%	\$ 5
Son of Juice – Hazy IPA 6.3%	\$ 6	WarPigs	
Revolution Anti-Hero – IPA 6.7%	\$ 5	4 Phantoms – American Blonde Ale 6.2%	\$ 5
Fistmas – Red Ale w/ Ginger & Orange Peel 6.5%	\$ 5	Church Street	
Half Acre Fader – Chicago Style Lager 5%	\$ 5	Devils Advocate – Belgian Style Ale 9%	\$ 7
Bodem – IPA 6.7%	\$ 6	Noon Whistle	
Hacker Pschorr Oktoberfest 5.8%	\$ 5	Leisel Weapon – Hefeweizen 5.2%	\$ 5
		New Holland The Poet – Oatmeal Stout 5.8%	\$ 5

SixtyFour Signature Cocktails

Aviation	\$ 12
Hendricks, Maraschino Liqueur, Violette, Lemon Juice	
I'll Try Scotch	\$ 12
Johnnie Walker Black, Lemon Juice, Simple Syrup, Maraschino Liqueur, Flor De Cana	
Manhattan	\$ 16
Woodford Double Oaked, Carpano Antica, Woodford Cherry	
Margarita	\$ 14
Milagro Silver, 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
Milagro Silver – Barrel Select	\$ 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
		Redbreast – 12 Year	\$ 14

THANKSGIVING TO GO!

\$29 ADULTS | \$14 KIDS



SIXTYFOUR - WINE BAR & KITCHEN



Thanksgiving To Go!

THURSDAY, NOVEMBER 26TH FROM 10:00AM - 1:00PM

PRICE

ADULTS **\$29**

KIDS **\$14**

*Served Family Style
Ready to Eat OR Reheat*

Must Order in Multiples of 2

ADD ON STARTERS

Serves 4

5 PIECE CHEESE &
CHARCUTERIE PLATTER - \$19

GOAT CHEESE BRUSCHETTA - \$19

— CRAB CAKES - \$36

SHRIMP COCKTAIL - \$45

STARTER

ROLLS & BUTTER

MESCLUN BEET SALAD
*Goat Cheese, Candied Walnuts,
Quinoa, Apple Cider Maple Dressing*

ENTREE

FRESH ROASTED TURKEY
Giblet Gravy & Cranberry Port Relish

SIDES

WHIPPED POTATOES
GREEN BEAN CASSEROLE
CANDIED SWEET POTATOES

DESSERT

PUMPKIN PIE

**DON'T FORGET
TO ADD YOUR
THANKSGIVING
WINES!**



*See our website
for our full list!*

**THANKSGIVING
PICKUP TIMES:
10:00 AM TO 1:00 PM**

Curbside pickup only.

**VISIT
SIXTYFOURWINEBAR.COM
TO PLACE YOUR ORDER**

www.sixtyfourwinebar.com | 630.780.6464 or 331.472.4767