



# OUR DINING GUIDELINES

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**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 @64winebar\_kitchen and get featured in our next post!

# OKT BERGFEST

*On Water Street*



## Authentic German Style Cuisine

### Starter

<b>Cheddar Ale Soup</b>	\$ 6
Croutons, Scallion	
<b>Large Soft Pretzel</b>	\$ 3
Honey Mustard	

### Entrees

<b>Sausage Sampler</b>	\$ 19
White Bavarian Bratwurst, Smoked Thuringer, Garlic Sausage, Red Cabbage, Potato Pancakes, Sour Cream, Applesauce, Pickles, Grain Mustard	
<b>Smoked Gouda Stuffed Pork Chop</b>	\$ 22
Served Pan Seared with Smashed Potatoes and Roasted Shallot Sauce	

### Dessert

<b>Apfelstrudel</b>	\$ 5
Whipped Cream ( <i>Contains Nuts</i> )	

## German & Austrian Wines & Beers

### Wine Flights

<i>(3) 3 oz pours</i>	
<b>German Wine Flight</b>	\$ 24
Valckenberg Sweet Riesling, 2018 Karthäuserhof Dry Riesling 2018 Pflüger Cuvee Noir 2016	
<b>Austrian Wine Flight</b>	\$ 19
Dürnberg Grüner Veltliner 2018 Glatzer Blaufränkisch 2017 Gobelsberg Zweigelt Red 2017	

### German & Austrian Wines

<b>German Wines</b>	
Valckenberg Sweet Riesling, 2018	\$ 9/37
Karthäuserhot Dry Riesling 2018	\$ 12/45
Pflüger Cuvee Noir 2016	\$ 12/46
<b>Austrian Wines</b>	
Dürnberg Grüner Veltliner 2018	\$ 10/40
Glatzer Blaufränkisch 2017	\$ 10/40
Gobelsberg Zweigelt Red 2017	\$ 10/40

### German Style Beers

*Add a Beer Stein for \$9 to any beer and take it home!*

<b>Goose Island:</b> Oktoberfest – Märzen	\$ 5
<b>Solemn Oath:</b> Lü – Kolsch Style Ale	\$ 5
<b>Miskatonic:</b> Oktoberfest - Märzen	\$ 5
<b>Warsteiner:</b> German Pilsner	\$ 6
German Oktoberfest	\$ 5
<b>Hacker Pschorr:</b> German Weissbier	\$ 5

As of 9/16/20





As of 9/9/20

# 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

Bierkugel, Stiglmeier Sausage, Wheeling, IL

All-Beef Summer Sausage, Nueske's, Wisconsin *GF*Jaeger Sausage, Stiglmeier Sausage, Wheeling, IL *CN*Prosciutto di Parma, Parma, Italy *GF*

Teli Hungarian Salami, Stiglmeier Sausage, Wheeling, IL

## Starters

Goat Cheese Bruschetta, Roasted Tomato, Balsamic, Grilled Sourdough Bread \$ 8

Prosciutto Wrapped Dates, Fontina, Wild Mushroom, Madeira Reduction *GF* \$ 8

Lump Crab Cakes, Lemongrass, Aioli, Pickled Melon \$ 18

Flammenkuchen Flatbread, Bacon, Gruyere, Caramelized Onions, Sour Cream \$ 16

Crispy Town Dock Calamari, Bloody Mary Cocktail Sauce, Parmesan, Lemon Gremolata \$ 14

## Salads

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, Roasted Shallot Sauce, 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

Cajun Chicken, Orzo Pasta, Andouille Sausage, Scallions, Sweet Pepper \$ 22

Vegan Risotto, Butternut Squash, Arborio Rice and Asparagus *GF* \$ 18Boneless Braised Beef Short Rib, Whipped Potatoes, Crispy Onions, Red Wine Sauce *GF* \$ 25Grilled 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

Black Forest Crème Brulee, Cherry Whipped Cream, Chocolate Shavings *GF* \$ 6

Chocolate Brownie \$ 5

Apple Strudel, *CN* \$ 5Sticky Toffee Pudding, *CN* \$ 6

*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 Flights

ENJOY 3 WINES INSTEAD OF 1!

\* 3 OZ OF EACH WINE PER FLIGHT\*

## Value White Wine

Taonga Sauvignon Blanc '19, NZ  
Chardonnay of the Day (See Server)  
Terredora Dipaolo Falanghina '19, IT

**\$19**

## Value Red Wine

Pessimist Red Blend '18, Paso Robles  
Juggernaut Cabernet Sauvignon '17, CA  
Folly of the Beast Pinot Noir '18, Central Coast

**\$24**

## Value Rosé Wine

AIX Rosé '18, Provence, FR  
A To Z Rosé '19, OR  
Summer Water Rosé '19, Central Coast

**\$19**

## Reserve White Wine

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

**\$59**

## Reserve Red Wine

Odette Cabernet Sauvignon '17, Napa Valley  
Justin Isosceles Bordeaux Red Blend '16, Paso Robles  
Caymus Cabernet Sauvignon '18, Napa Valley

**\$79**

## Rosé Wine Tower

Enjoy your own personal tasting tower at your table filled with Rosé! Scroll to our regular Drink Menu for options and pricing.

**\$29/\$44/\$69**

NO WINE SUBSTITUTIONS



As of 9/15/20

# WINE & BEER LIST

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## Sparkling Wine

Mionetto Prosecco, 187 ml	\$ 7
Mionetto Moscato, 187 ml	\$ 7
Chandon Brut, CA	\$ 12/45
Moet & Chandon Brut, FR	\$ 22/70
Chandon Brut Rosé, CA	\$ 13/47
Moet & Chandon Brut Rosé, FR	\$ 24/80

## Whites

Seven Daughters Moscato NV, IT	\$ 8/35
Antxiola Txakolina '19, SP	\$ 11/42
La Croix Belle White Blend '18, FR	\$ 9/36
Seehoff Rieseling '19, Germany	\$ 11/44
A to Z Chardonnay '18, OR	\$ 9/37
Rombauer Chardonnay '18, Carneros	\$ 16/65
DeLoach Chardonnay '18, CA	\$ 9/36
Chanson Vire Clesse Chardonnay '16, FR	\$ 11/44
Twomey Sauvignon Blanc '19, Napa/Sonoma	\$ 12/48
Taonga Sauvignon Blanc '19, New Zealand	\$ 10/39
Lechthaler Pinot Grigio '18, IT	\$ 10/40
Carlos Serres Rioja Blanco '19, SP	\$ 8/34
Terredora Falanghina '18, IT	\$ 11/42

## Rosé

AIX Rosé '19, Provence, FR	\$ 11/43
Whispering Angel Rosé '18, FR	\$ 12/45
Summer Water Rosé '19, Central Coast, CA	\$ 11/44

## Reds

Chappellet Moutain Cuvee '18, Napa, CA	\$ 13/52
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
The Prisoner Red Blend '18, Napa Valley	\$ 16/65
Trefethen Cabernet Sauvignon '17, Napa	\$ 16/65
DeLoach Cabernet Sauvignon '18, CA	\$ 9/36
Juggernaut Cabernet Sauvignon '17, CA	\$ 12/47
Belle Glos Clark & Tele. Pinot Noir '18, CA	\$ 16/65
Folly Of The Beast Pinot Noir '18, CA	\$ 10/39
Juggernaut Pinot Noir '16, RRV, CA	\$ 12/45
Tikal Malbec '15, Mendoza AR	\$ 13/53
<u>Organic</u> : Cherries & Rainbows GSM '19, FR	\$ 11/43
Andis Grenache '16, CA	\$ 12/47
Saldo by Prisoner Zinfandel '18, CA	\$ 13/53
Emmolo Merlot '18, Napa Valley, CA	\$ 15/65
Banfi Chianti Classico '18, IT	\$ 11/43
Carlos Serres Tempranillo '14, SP	\$ 10/41

## Rosé Tower

1 Bottle Of Rosé All Day	\$ 29
2 Bottles Of Rosé All Day (Groups of 3+)	\$ 44
2 Bottles Of AIX Rosé (Groups of 3+)	\$ 69

*\*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!*

## Beer

<b>Maplewood</b> Son Of Juice – Hazy IPA 6.3%	\$ 6	<b>Off Color</b> Apex Predator – Farmhouse Ale 6.5%	\$ 6
Pulaski Pils – Pilsner 5.1%	\$ 6	<b>Whiner</b> Le Tub – Wild Ale 6.5%	\$ 5
<b>Toppling Goliath</b> Pseudo Sue – Pale Ale 5.8%	\$ 6	<b>2 Fools</b> Dry Cider 6.9%	\$ 6
<b>Revolution</b> Anti-Hero – IPA 6.7%	\$ 5	<b>Goose Island</b> 312 – Urban Wheat Ale 4.2%	\$ 5
Freedom of Speech – Peach Session Sour 4.5%	\$ 5	<b>Guinness</b> Draught Stout 4.2%	\$ 5
<b>Half Acre</b> Fader – Chicago Style Lager 5%	\$ 5	<b>Coors Banquet</b> 5%	\$ 3

Water available upon request



As of 8/15/20

# COCKTAILS & SPIRITS

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## SixtyFour Signature Cocktails

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

## Spirits

### Clears

<b>Gin</b>	
Hendrick's	\$ 10
Tanqueray Ten	\$ 9
<b>Rum</b>	
Flor de Cana	\$ 8
Zaya Gran Reserva	\$ 9
<b>Tequila</b>	
Milagro Anejo – Barrel Select	\$ 16
Patron Silver	\$ 12
<b>Vodka</b>	
Ketel One	\$ 10
Wheatley	\$ 8
Tito's	\$ 8

### Darks

<b>Bourbon</b>	1792	\$ 9
	Blade & Bow	\$ 11
	Blanton's	\$ 18
	Buffalo Trace	\$ 8
	Eagle Rare	\$ 11
	E. H. Taylor	\$ 11
	Weller – Special Reserve	\$ 13
	Weller – Antique 107	\$ 16
	Woodford – Double Oaked	\$ 13
<b>Rye</b>	Sazerac Rye	\$ 9
<b>Scotch</b>	Dalmore – 12 Year	\$ 12
	Glenfiddich – 15 Year	\$ 12
	Lagavulin – 16 Year	\$ 21
	Macallan – 12 Year Double Cask	\$ 14
	Macallan – 15 Year	\$ 22
<b>Whiskey</b>	Jack Daniels – Single Barrel	\$ 9
	Johnnie Walker – Platinum	\$ 18
	Redbreast – 12 Year	\$ 14

*Water available upon request*

# TUCK BECKSTOFFER WINE DINNER

*in our  
Weingarten Tent  
6:30pm*

**Email  
info@  
sixtyfourwinebar.com  
to inquire!**

*We are taking ALL the  
precautions to keep  
you safe!*

For a full list of  
our wine dinners  
visit our "Events"  
tab on our site!

Thursday, September 17th  
\$98++ Per Person

## AMUSE-BOUCHE

Hogwash Rose

## SEA SCALLOPS SAKE À LA NAGE

Ginger, Lemongrass, Noodles

Semper Chardonnay Sonoma Coast

## CAJUN GRILLED CAESAR SALAD

Andouille Sausage, Sassafras Dressing

Semper Pinot Noir Sonoma Coast

## BRAISED LAMB SHOULDER

Eggplant & Sweet Pepper Ratatouille, Saffron Crêpe

Mad Hatter Napa Valley Red Wine

## BUCHERON CRUSTED BEEF MEDALLION

Roasted Garlic Polenta, Tarragon, Tomato & Red Wine Reduction

Amulet Napa Valley Red Wine

## DARK CHOCOLATE SOUFFLÉ

Crème Anglaise, Fresh Berries

# BOOK YOUR EVENT



*Book your socially  
distanced event  
with us!*

Showers  
Birthdays  
Bachelorette  
Holiday Parties  
Business Dinners  
Anniversaries  
Retirement  
and More!



**Email Lydia at [lsslaker@sixtyfourwinebar.com](mailto:lsslaker@sixtyfourwinebar.com) to inquire**