



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!*

OKT BERGFEST

On Water Street



Authentic German Style Cuisine

Starter

- Cheddar Ale, Croutons, Scallion \$ 6
- Large Soft Pretzel, Honey Mustard \$ 3

Entrees

- Sausage Sampler** \$ 19
- White Bavarian Bratwurst, Smoked
- Thueringer, Garlic Sausage, Red Cabbage,
- Potato Pancakes, Sour Cream, Applesauce,
- Pickles, Grain Mustard

Dessert

- Apfelstrudel** \$ 5
- Whipped Cream (*Contains Nuts*)

German & Austrian Wines & Beers

Wine Flights

- (3) 3 oz pours
- German Wine Flight** \$ 24
- Graff Sweet Riesling, 2018
- Karthäuserhof Dry Riesling 2018
- Pflüger Cuvee Noir 2016
- Austrian Wine Flight** \$ 19
- Dürnberg Grüner Veltliner 2018
- Glatzer Blaufrankisch 2018
- Gobelsberg Zweigelt Red 2017

German & Austrian Wines

- German Wines**
- Graff Sweet Riesling, 2018 \$ 9/37
- Karthäuserhot Dry Riesling 2018 \$ 12/45
- Pflüger Cuvee Noir 2016 \$ 12/46
- Austrian Wines**
- Dürnberg Grüner Veltliner 2018 \$ 10/40
- Glatzer Blaufrankisch 2018 \$ 10/40
- Gobelsberg Zweigelt Red 2017 \$ 10/40

German Style Beers

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

- Solemn Oath:** Lü – Kolsch Style Ale \$ 5
- Warsteiner:** German Pilsner \$ 6
- Hacker Pschorr:** German Weissbier \$ 5
- Oktoberfest \$ 5





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 <i>GF</i>	\$ 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 <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, Roasted Shallot Sauce, 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
Cajun Chicken, Orzo Pasta, Andouille Sausage, Scallions, Sweet Pepper	\$ 22
Vegan Risotto, Butternut Squash, Arborio Rice and Asparagus <i>GF</i>	\$ 18
Boneless Braised Beef Short Rib, Whipped Potatoes, Crispy Onions, Red Wine Sauce <i>GF</i>	\$ 25
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

Black Forest Crème Brulee, Cherry Whipped Cream, Chocolate Shavings <i>GF</i>	\$ 6
Chocolate Brownie	\$ 5
Apple Strudel, <i>CN</i>	\$ 5
Sticky Toffee Pudding, <i>CN</i>	\$ 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

Bonny Doon Le Cigare Volant '18, CA
Folly of the Beast Pinot Noir '18, Central Coast
Juggernaut Cabernet Sauvignon '18, CA

\$24

Value Rosé Wine

Whispering Angel Rosé '19, FR
A to Z Rosé '19, OR
Summer Water Rosé '19, Central Coast

\$19

Reserve White Wine

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

\$59

Reserve Red Wine

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

\$79



*10% of all Rosé purchases
10/17 - 10/31 will go to
the non-profit Bright Pink!*

NO WINE SUBSTITUTIONS



As of 10/16/20

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
Seehoff Rieseling '19, Germany	\$ 11/44
Elizabeth Spencer Chenin Blanc '18, CA	\$ 12/47
Twomey Sauvignon Blanc '19, Napa/Sonoma	\$ 12/48
Taonga Sauvignon Blanc '19, New Zealand	\$ 10/39
St. Lannes Gascogne White Blend '19, FR	\$ 7/30
Lechthaler Pinot Grigio '18, IT	\$ 10/40
Carlos Serres Rioja Blanco '18, SP	\$ 8/34
A to Z Chardonnay '18, OR	\$ 9/37
Chanson Vire Clesse Chardonnay '16, FR	\$ 11/44
DeLoach Chardonnay '19, CA	\$ 9/36
WALT Chardonnay '18, CA	\$ 15/60

Reds

Folly Of The Beast Pinot Noir '18, CA	\$ 10/39
Belle Glos Clark & Tele. Pinot Noir '18, CA	\$ 16/65
Juggernaut Pinot Noir '18, RRV, CA	\$ 12/47
<u>Organic</u> : Cherries & Rainbows GSM '19, FR	\$ 11/43
Banfi Chianti Classico '18, Italy	\$ 11/43
Emmolo Merlot '18, Napa Valley, CA	\$ 15/65
Saldo by Prisoner Zinfandel '18 . CA	\$ 13/53
Tikal Malbec '16, Mendoza AR	\$ 13/53
Chappellet Mountain Cuvee '18, Napa, CA	\$ 13/52
Sean Minor Cabernet Sauvignon '18, CA	\$ 9/37
ZD Cabernet Sauvignon '17, Napa Valley	\$ 25/97
Juggernaut Cabernet Sauvignon '18, CA	\$ 12/ 47
Paxton AAA Shiraz Blend, '17, Australia	\$ 13/50
The Prisoner Red Blend '18, Napa Valley	\$ 16/65
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41

Rosé

10% of all Rosé purchases 10/17 - 10/31 will go to the non-profit Bright Pink!

Summer Water Rosé '19, Central Coast, CA	\$ 11/44
AIX Rosé '18, FR	\$ 11/43
A to Z Rosé '19, OR	\$ 9/37

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

Maplewood Son Of Juice – Hazy IPA 6.3%	\$ 6	Off Color Apex Predator – Farmhouse Ale 6.5%	\$ 6
Pulaski Pils – Pilsner 5.1%	\$ 6	Noon Whistle Leisel Weapon – Hefe 5.2%	\$ 5
Toppling Goliath Pseudo Sue – Pale Ale 5.8%	\$ 6	2 Fools Dry Cider 6.9%	\$ 6
Revolution Anti-Hero – IPA 6.7%	\$ 5	Goose Island 312 – Urban Wheat Ale 4.2%	\$ 5
Freedom of Speach – Peach Session Sour 4.5%	\$ 5	Guinness Draught Stout 4.2%	\$ 5
Half Acre Fader – Chicago Style Lager 5%	\$ 5	Coors Banquet 5%	\$ 3

Water available upon request



As of 10/20/20

COCKTAILS & SPIRITS

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SixtyFour Signature Cocktails

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

Spirits

Clears

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

Darks

Bourbon	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
Rye	Sazerac Rye	\$ 9
Scotch	Dalmore – 12 Year	\$ 12
	Glenfiddich – 15 Year	\$ 12
	Lagavulin – 16 Year	\$ 21
	Macallan – 12 Year Double Cask	\$ 14
	Macallan – 15 Year	\$ 22
Whiskey	Jack Daniels – Single Barrel	\$ 9
	Johnnie Walker – Platinum	\$ 18
	Redbreast – 12 Year	\$ 14

Water available upon request



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**