



# OUR DINING GUIDELINES

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**FACE MASKS REQUIRED WHEN NOT SEATED AT TABLE**

**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!*

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# DAILY SPECIAL!

## TUNA TUESDAY



\$29

**\$39** WITH SALAD,  
TUNA ENTREE & DESSERT!



As of 7/14/20

# OUTDOOR DINING MENU

www.sixtyfourwinebar.com | 630.780.6464



## Cheese & Charcuterie

**Select any 5 for \$ 19***Comes with fruit, olives, crackers & preserves*

### Cheese *GF*

Manchego, Spain – Sheep

Marin French Brie, Petaluma, California – Cow

Smoked Gouda, Basic Kitchen, Schiller Park, Illinois – Cow

White Cheddar, Hook's 4 Year, Wisconsin – Cow

Gruyere Gran Cru, Mineral Point, Wisconsin - Cow

### Charcuterie *GF*

All-Beef Summer Sausage, Nueske's, Wisconsin

Landjaeger, Nueske's, Wisconsin

Applewood Smoked Ham, Nueske's, Wisconsin

Spicy Calabrese Soppresata, Mastro, Ontario

Prosciutto di Parma, Parma, Italy

## 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
Shrimp Scampi Flatbread, Roasted Garlic, Lemon, Parsley, Mozzarella	\$ 16
Crispy Town Dock Calamari, Bloody Mary Cocktail Sauce, Parmesan, Lemon Gremolata	\$ 14
Golden Tomato Gazpacho, Yellow Pepper, Cucumber, Oregano <i>GF</i>	\$ 5

## 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

*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
<i>Sandwiches served with Lettuce, Tomato, Pickle. Choice of French Fries or Caesar Salad</i>	
Catch Of The Day, <i>Please See Your Server</i>	MP
Chicken Truffle Alfredo, Capellini Pasta, Zucchini, Cream, Mozzarella	\$ 22
Vegan Roasted Cauliflower & Sticky Shitake Brown Rice, Citrus Sambal Sauce <i>GF</i>	\$ 18
Boneless Braised Beef Short Rib, Roasted Garlic Whipped Potatoes, 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
Truffle Mac & Cheese	\$ 7
Teriyaki Glazed Roasted Brussels Sprouts <i>GF</i>	\$ 7

## Desserts

Chocolate Brownie	\$ 5
Sticky Toffee Pudding, <i>Contains nuts</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.*



# Wine Flights

ENJOY 3 WINES INSTEAD OF 1!

\* 3 OZ OF EACH WINE PER FLIGHT \*

## Value White Wine

Taonga Sauvignon Blanc '19, NZ  
A to Z Chardonnay '18, OR  
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  
Patz & Hall Chardonnay '16, Hyde Vineyard  
Chappellet Chenin Blanc '18, Napa Valley

**\$59**

## Reserve Red Wine

Chateau Montelena Estate Cabernet Sauvignon '16  
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

WWW.SIXTYFOURWINEBAR.COM





# OUTDOOR WINE, BEER & COCKTAILS



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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

7 Daughters Moscato '18, Veneto, IT	\$ 8/35
Morgadío Albariño '18, Rias Baixas, SP	\$ 11/43
Seehoff Rieseling '18, Germany	\$ 11/44
Matchbook Chardonnay '18, CA	\$ 9/36
Rombauer Chardonnay '18, Carneros	\$ 16/65
Sean Minor Chardonnay '18, CA	\$ 9/36
Chanson Vire Clesse Chardonnay '16, FR	\$ 11/44
Sean Minor Sauvignon Blanc '18, CA	\$ 8/35
Taonga Sauvignon Blanc '19, New Zealand	\$ 10/39
Lechthaler Pinot Grigio '18, IT	\$ 10/40
Antxiola Txakolina '19, SP	\$ 11/42
Terredora Falanghina '18, IT	\$ 11/42

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

## Reds

Chappellet Mountain Cuvee '18, Napa, CA	\$ 13/52
Pessimist Red Blend '18, Paso Robles, CA	\$ 10/41
The Prisoner Red Blend '18, Napa Valley	\$ 16/65
Caymus Cabernet Sauvignon '18, Napa, CA	\$ 30/120
DeLoach Cabernet Sauvignon '18, CA	\$ 9/36
Juggernaut Cabernet Sauvignon '17, CA	\$ 12/47
Belle Glos Clark & Tele. Pinot Noir '18, FR	\$ 16/65
Folly Of The Beast Pinot Noir '18, CA	\$ 10/39
Juggernaut Pinot Noir '16, RRV, CA	\$ 12/45
Tikal Malbec '15, AR	\$ 13/53
Meribets St.-Joseph Syrah '16, FR	\$ 15/57
Andis Grenache '16, CA	\$ 12/47
Seghesio Zinfandel '17, Dry Creek, CA	\$ 14/55
Raymond "R" Merlot '18, CA	\$ 8/35
Banfi Chianti Classico '16, IT	\$ 11/43
Carlos Serres Tempranillo '14, SP	\$ 10/41

## Rosé

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

## 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

## Cocktails

<b>SixtyFour's In-House Made Cocktails</b>	\$ 9
Gin Rickey, Gin, Lime, Soda	
Rum Punch, Pineapple, Orange, Grenadine, Lime	
Margarita, Tequila, Cointreau, Agave, Lime	
Whiskey Sour, Simple Syrup, Lemon & Lime Juice	

Water available upon request

# TURN BULL WINE DINNER

Email  
info@  
sixtyfour  
winebar.com  
to inquire!

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

Thursday, August 27th  
\$98++ Per Person

CHEESE & CHARCUTERIE SELECTION  
Turnbull Rose

SMOKED SALMON CARPACCIO  
Pea Shoots, Sauce Gribiche  
Turnbull Sauvignon Blanc Napa Valley 2019

PORK BELLY  
Burrata, Autumn Squash, Sorrel, Roasted Rosemary Brown Butter  
Clos Du Val Estate Merlot Napa Valley 2016

DUCK BREAST Á LA ROUENNAISE  
Herb Roasted Potatoes, Braised Brussels Sprouts  
Turnbull Cabernet Sauvignon Napa Valley 2018

BLACK PEPPER BRUSHED HANGER STEAK  
Lobster Bordelaise, Spicy Broccolini  
Turnbull Cabernet Reserve 2017

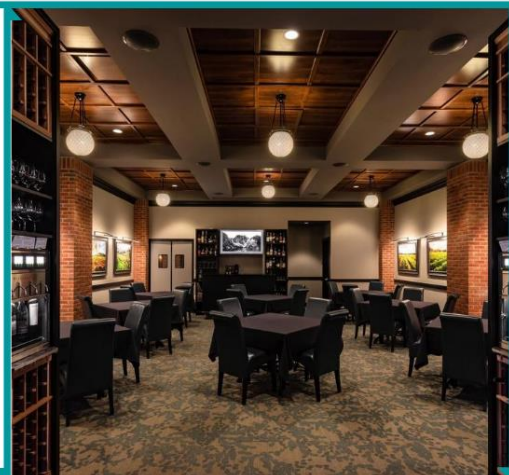
RICOTTA LEMON CHEESECAKE  
Berry Coulis

## BOOK YOUR 2020 EVENT



Book before 9/4  
and get a  
**FREE champagne  
toast at your event  
PLUS a free bottle  
of wine for you!**

*\*Must be a buyout of our  
Reserve Room or Tent*



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