



# Happy Hour

## MENU

4PM - 6PM ● SIX DAYS A WEEK  
TUESDAYS - SUNDAYS

### RAW BAR

**15% OFF** All Caviar Service

**\$1 OFF** All Oysters

**\$3 OFF** Snow Crab Claws

**\$2 OFF** Stone Crab Claws

### APPETIZERS

Bruschetta Tartine

Chicken Za'atar

Short Rib Arancini

Roasted Garlic Hummus

Grilled Dates



*Dine-In Only*

Winter

RAW BAR

2025

RAW OYSTERS

\$3.50 each | \$36 per dozen

WEST COAST OYSTERS

Indulge in the diverse and often sweeter flavors of West Coast oysters. These oysters are prized for their complex profiles, influenced by the warmer, less saline waters of the Pacific Ocean.

EAST COAST OYSTERS

Experience the robust and diverse flavors of the Atlantic with our selection of East Coast oysters. These oysters are known for their distinct characteristics, shaped by the colder, briny waters where they thrive.

Raw Oysters are served with Cocktail Sauce, Lemon, Hot Sauce & Pomegranate Mignonette

JUMBO SHRIMP COCKTAIL | \$5 Each

STONE CRAB CLAWS | \$11 Each

CRAB CLAWS | \$8 Each

Shrimp & Crab Claws are Served with Cocktail Sauce, Lemon & Remoulade

CAVIAR - 28 GRAM JARS

AMERICAN SALMON

American Salmon Caviar, or Ikura as it's known in Japanese cuisine, is a vibrant and popular choice for caviar enthusiasts. Harvested from various salmon species found in North America, particularly the Pacific Northwest, it's known for its appealing color and satisfying texture. American Salmon Caviar has a delicate, pure flavor with a touch of sweetness and a pleasant, balanced brine that is not overly salty.

\$35

PADDLEFISH

American Paddlefish caviar is a popular and sustainable alternative to traditional sturgeon caviar. This caviar boasts a mild and earthy flavor profile, often described as smooth and buttery. It offers a delicate touch of brininess without being excessively salty.

\$45

HACKLEBACK STURGEON

Hackleback Sturgeon caviar, sourced from the Shovelnose Sturgeon, found in the Mississippi River system, is a delicious and sustainable option. It has a rich, buttery taste with a subtle nuttiness, similar to Ossetra or Sevruga caviar. A hint of sweetness balances the flavor, making it a mild choice for those new to caviar. Expect a pleasant earthiness and a balanced brininess, reminiscent of the river environment where the sturgeon live.

\$75

CALIFORNIA PREMIUM WHITE STURGEON

Sourced from the Pacific White Sturgeon farmed in California, this caviar is a domestically produced luxury. It offers a delicate and refined flavor profile that's often compared to some European sturgeon caviars. Expect a clean and delicate flavor profile with subtle notes. The primary flavor is often described as nutty and buttery, with a creamy finish. A gentle hint of brininess compliments the rich flavor without being overwhelming.

\$87

ROYAL SIBERIAN OSSETRA

Royal Siberian Ossetra caviar comes from the Siberian Sturgeon. It's a popular choice for caviar enthusiasts, appreciated for its nuanced flavor and smooth texture. This caviar offers a refined taste, with subtle notes of nuttiness and a creamy finish. Expect a delicate touch of salinity, along with an earthy quality, reminiscent of the sturgeon's river habitat.

\$96

IMPERIAL RUSSIAN OSSETRA

Imperial Russian Ossetra is renowned for its complex and nuanced flavor profile. Expect a buttery richness, complemented by nutty notes (often reminiscent of walnuts or hazelnuts), hints of caramel, and a delicate touch of brininess. The flavor is often described as both bold and refined. This caviar features large, firm pearls that offer a satisfying pop when gently pressed, releasing a burst of flavor followed by a smooth, creamy sensation that melts in your mouth. Imperial Ossetra is distinguished by its golden hue, which can range from light amber to a rich, luminous gold. This prized color, historically reserved for royalty, contributes to its exclusivity.

\$117

Caviar is served with Homemade Blinis, Egg White, Egg Yolk, Shallot & Crème Fraiche

Love Caviar? Looking to Serve Caviar at Home? Ask Your Server About Our Retail Caviar Orders & Special Pricing.

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.



BUILD YOUR OWN CHEESE & CHARCUTERIE BOARD

\$5 EACH	\$7 EACH	\$9 EACH
5 Year Cheddar   Hook's, WI - Cow ☿	Manchego   Montevega, Spain - Sheep ☿ ☼	Truffle Gouda   Marieke, WI - Cow ^
All Beef Summer Sausage   Nesuke's, WI - Cow *	Merlot Cheddar   Bella Vitano, WI - Cow ☿	Prosciutto di Parma   Busseto, IL
Smoked Gouda   Marieke, WI - Cow ^	Supreme Brie Bites   Savencia, IL - Cow ☿	N'duja Spread   Smoking Goose, IN - Pork
Capicola   Tempesta Artisan Salumi, IL *	Hot Calabrese Salami   Creminelli, UT	Garlic & Fine Herb Boursin   France - Cow ☿
Jalapeno Burnt End Sausage   LL Ranch - Cow	Bay Blue   Point Reyes, CA - Cow ☿	
	Finocchiona Salami   Red Bear, IL - Pork ^	

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
Add Seasonal Jams +\$2 | Fully Loaded – Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

APPETIZERS

Roasted Garlic Hummus - Blistered Tomato Salad   Za’atar   Chickpea Dust   Crudit�   Grilled Pita	\$12
Grilled Dates - Prosciutto   Manchego   Drop Pepper Honey   Candied Pecan Crumble	\$13
Bruschetta Tartine - Herbed Goat Cheese   Roasted Roma Tomatoes   Balsamic Glaze   Grilled Sourdough	\$13
N'duja Tartine - N'duja Spread   Point Reyes Bay Blue   Pickled Shallot   Drop Pepper Honey   Grilled Sourdough	\$15
Margherita Focaccia - Red Sauce   Roasted Roma Tomatoes   Fresh Mozzarella   Pesto	\$19
Short Rib Arancini - Caramelized Onion   Black Garlic Aioli   Parmesan	\$14
Lobster Blini - Butter Poached Lobster   Blini   Cr�me Fraiche   Lumpfish Caviar	\$18
Chicken Za’atar - Mint Crema   Pickled Shallot   Chickpea Dust   Grilled Pita	\$13

SALADS, SOUP & SIDES

Caesar Salad - Soft Boiled Egg   Shaved Red Onion   Cracked Black Pepper   Crouton   Romaine   Caesar Dressing	\$9   \$16
SF House Salad - Manchego   Olive Medley   Cucumber   Tomato   Candied Pecan   Lemon Herb Vinaigrette   Greens	\$9   \$16
Lobster Bisque - Butter Poached Lobster   Parsley	\$13
Brussel Sprouts - Pancetta   Parmesan	\$13

Add Burnt End Sausage (+6) | Chicken (+6) | Shrimp (+11) | Hanger Steak (+ 12) to any salad or entr e.

ENTREES

Pan Seared Halibut - Pumpkin Puree   Seared Brussel Sprouts   Lemon-Caper Pan Sauce	\$38
Black Truffle Risotto - Confit Mushroom   Herb Risotto   Shaved Black Truffle   Sumac Onions	\$31
Miso Pork Belly - Miso Brown Butter   Herb Gnocchi   Broccolini	\$28
Hanger Steak - Eight-Ounce   Au Poivre   Whipped Potato   Saut�ed Spinach	\$35
Linguine alla Vodka - Creamy Guajillo Vodka Sauce   Confit Mushrooms   Broccolini	\$23
Coffee Braised Short Rib - Coffee & Sage Demi   Roasted Root Vegetables   Whipped Potato	\$31

DESSERTS

Flourless Chocolate Torte - Red Wine Chocolate Ganache   Vanilla Whipped Cream	\$11
Cr�me Br�lee Cheesecake - Vanilla Whipped Cream	\$12
Olive Oil Cake - Vegan Spice Cake   Orange Simple Syrup   Vegan Whipped Cream	\$10

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^DENOTES UNPASTEURIZED. ☼DENOTES ITEM CONTAINS EGG \*DENOTES ITEM CONTAINS NITRATES. ☿ DENOTES PASTURIZED

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LIBATIONS

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THC BEVERAGES - Limit of 10mg Per Guest

DRO Kush Berry   THC Seltzer   5mg	\$12
DRO Grapefruit Lime Haze   THC Seltzer   5mg	\$12
Recess Blood Orange   CBD Sparkling Water   10mg	\$13
Recess Peach Ginger   CBD Sparkling Water   10mg	\$13
Stiiizy Mango   Delta-9 Seltzer   5mg	\$12
Stiiizy Strawberry Kiwi   Delta-9 Seltzer   5mg	\$12

NON-ALCOHOLIC WINES BY THE GLASS

Hand on Heart   Chardonnay - California	\$10
Hand on Heart   Cabernet Sauvignon - California	\$11
Hand on Heart   Rose - California	\$10
Hand on Heart   Sauvignon Blanc - California	\$10
Codorniu Zero   Brut - Spain	\$9

SIGNATURE COCKTAILS

Buffalo Trace Old-Fashioned - Buffalo Trace Bourbon   Bitters   Orange Peel   Simple	\$16
OG Manhattan - Michter’s Rye   Antica Sweet Vermouth   Bitters   Luxardo Cherry	\$16
Spiced Rum Punch - Spiced Rum   Apple Cider   Cranberry   Lemon   Cinnamon-Vanilla Simple	\$14
Especially Awake - Pearl Vanilla Vodka   Kahlua   Mr. Black Coffee Liqueur   With or Without Baileys	\$14
Berry Bourbon Blues - Michter's Bourbon   Blueberry Puree   Cinnamon-Vanilla Simple   Lime   Mint	\$14
Blackberry Bourbon Smash - Four Roses Single Barrel   Blackberries   Lime   Basil   Simple	\$15
Gingerbread Moscow Mule - Pearl Vanilla Vodka   All Spice Simple   Lime   Ginger Beer	\$14
Heat Miser-Rita- 21 Seeds Jalapeno Tequila   Cranberry   Lime   Simple	\$14
Cardamom Gin Fizz - Tanqueray Gin   Orange Cardamom Simple   Lemon Juice   Rosemary   Tonic	\$14

SPIRITLESS BEVERAGES

Coke - Diet Coke - Sprite   12oz Can	\$3
Atypique   Non-Alcoholic Red Sangria Sparkling Water	\$8
Atypique   Non-Alcoholic Mojito Sparkling Water	\$8
Atypique   Non-Alcoholic Margarita Sparkling Water	\$8
Maple Leaf Coffee   Roselle, Illinois	\$4
Hot Tea   Assorted Flavors	\$3
Lemonade or Iced Tea	\$4
Flavored Lemonade or Tea	\$6
Guava   Mango   Peach   Passion Fruit   Raspberry   Watermelon   Blueberry	
"TEQUILA” Mockingbird - Clean Co. NA Tequila	\$13
Lychee Puree   Grapefruit Soda   Lemon   Fire Tincture	
Gin-less Delight - Clean Co. NA Gin   Passion Fruit	\$13
Lime   Codorniu NA Cava	
Not a Booze Cruise - Clean Co. NA Rum   Lemon	\$13
Apple Cider   Cranberry   Cinnamon-Vanilla Simple	

SPARKLING WINES BY THE GLASS

Mionetto   Prosecco - Italy	\$8
Codorniu   Cava - Spain	\$8
Domaine Chandon   Brut - California	\$12
Domaine Chandon   Brut Rose - California	\$12
Moet & Chandon   Brut - France	\$26
Moet & Chandon   Brut Rose - France	\$27
Vietti   Moscato d’Asti - Italy	\$12
Veuve Yellow Label   Brut - France	\$39

SPIRITS

Angel's Envy   Bourbon - \$15
Buffalo Trace   Bourbon - \$14
Bulleit   Bourbon - \$14
Four Roses Single Barrel   Bourbon - \$13
Michter’s   Bourbon - \$14
Hendricks   Gin - \$15
Tanqueray   Gin - \$12
Inverroche   Gin - \$11
Bacardi Silver   Rum - \$9
Captain Morgan   Rum - \$10
Meyers Dark   Rum - \$10
Dalmore 12   Scotch - \$19
Dalmore 14   Scotch - \$30
Dewar's White Label   Scotch - \$12
Lagavulin 16   Scotch - \$36
21 Seeds Jalapeno   Tequila - \$10
Corazon Blanco   Tequila - \$11
Corazon Reposado   Tequila - \$12
Belvedere Pure organic   Vodka - \$15
Kettle One   Vodka - \$12
Tito’s   Vodka - \$10
Bulleit Rye   Whiskey - \$14
Michter’s Rye   Whiskey - \$14
Michter’s Sour Mash   Whiskey - \$14
Sazerac Rye   Whiskey - \$12

BEER

Gruvi   Non-Alcoholic Golden Ale	\$7
Gruvi   Non-Alcoholic Juicy IPA	\$7
Penrose Helles   Lager	\$9
Twisted Hippo Puffy Parka   Dark Lager	\$8
Penrose Taproom   America IPA	\$9
Maplewood Son of Juice   Hazy IPA	\$9
Old Irving   Rotating Sour	\$10
Old Irving Della   Kolsch	\$9
Big Sky Moose Drool   Brown Ale	\$9
Maplewood Bavarian Dream   Hefeweizen	\$9
Seipp's   Extra Pale Pilsner	\$8
Beak & Skiff 1911 Original   Hard Cider	\$8
Beak & Skiff 1911 Black Cherry   Hard Cider	\$8

# RESERVE WINES

09.08.2025

## SPARKLING WINE

COLLET N/V ESPRIT COUTURE - CHAMPAGNE, FR	\$111.98
RUINART N/V BLANC DE BLANC - CHAMPAGNE, FR	\$117.98
DELAMOTTE 2008 BLANC DE BLANC - CHAMPAGNE, FR	\$119.98
KRUG N/V GRAND CUVEE - CHAMPAGNE, FR	\$209.98
DOM PERIGNON 2013 BRUT - CHAMPAGNE, FR	\$359.98
CRISTAL 2004 BRUT - CHAMPAGNE, FR	\$399.98
CRISTAL 2005 BRUT - CHAMPAGNE, FR	\$419.98

## PLATINUM CARD MEMBERSHIP

Join today and save 10% on all retail to-go purchases & wine station card reloads, zero corkage fee, use exclusive Reidel wine glasses, get early access to special events & join us for our member appreciation on the first Saturday of every month. Just ask a server for details!

## WHITES

KOSTA BROWNE 2017 '116' CHARDONNAY - RUSSIAN RIVER VALLEY, CA	\$80.98
AMELIA 2019 CHARDONNAY - VALLE DEL LIMARI, CL	\$80.98
ROMBAUER 2022 PROPRIETOR SELECTION CHARDONNAY - CA	\$89.98
ZD 2019 RESERVE CHARDONNAY - CARNEROS, CA	\$98.98
PETER MICHAEL 2022 'L'APRES-MIDI' SAUVIGNON BLANC - KNIGHTS VALLEY, CA	\$96.98
ALBERT BICHOT 2022 'AUX QUARTS' POUILLY-FUISSE PREMIER CRU - MACONNAIS, FR	\$109.98
EISELE VINEYARDS 2016 SAUVIGNON BLANC - NAPA VALLEY. CA	\$134.98
PETER MICHAEL 2020 'BELLE COTE' CHARDONNAY - KNIGHTS VALLEY, CA	\$139.98
PETER MICHAEL 2020 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$139.98
PETER MICHAEL 2021 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$166.98
ALBERT BICHOT 2022 'LES CLOS' CHABLIS GRAND CRU - LONG-DEPAQUIT, FR	\$233.98
ALBERT BICHOT 2022 'MOUTONNE' CHABLIS GRAND CRU - MONOPOLE, FR	\$383.98

## NEW WORLD REDS

SOTER 2019 PINOT NOIR - YAMHILL-CARTON, OR	\$89.98
LEONETTI CELLARS 2017 MERLOT - WALLA WALLA, WA	\$114.98
LEONETTI CELLARS 2020 MERLOT - WALLA WALLA, WA	\$119.98
LEONETTI CELLARS 2021 MERLOT - WALLA WALLA, WA	\$119.98
SHAFER 2019 RELENTLESS SYRAH - NAPA, CA	\$121.98
NO GIRLS 2019 GRENACHE - WALLA WALLA, WA	\$151.98
P.MICHAEL 23 'LE CAPRICE' PINOT NOIR - FORT ROSS, CA	\$191.98
HORSEPOWER 2020 SYRAH - WALLA WALLA, WA	\$216.98
P.MICHAEL 2017 'MA DANSEUSE' PINOT NOIR - SONOMA, CA	\$251.98

## INTERNATIONAL REDS

ACHAVAL FERRER 2018 FINCA MIRADOR MALBEC - ARG	\$163.98
A.BICHOT 2022 'LES EVOCELLES' GEVREY-CHAMBERTIN - FR	\$181.98
TIGNANELLO 2021 RED BLEND - TUSCANY, IT	\$197.98
CHATEAU HAUT BRION 2014 PREMIER GRABD CRU - FR	\$885.98

## NEW WORD RED BLENDS

OPUS 2019 'OVERTURE' - OAKVILLE, CA	\$173.98
PAHLMAYER 2018 PROPRIETARY RED - NAPA, CA	\$229.98
RIDGE 2018 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$249.98
RIDGE 2019 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$258.98
QUINTESSA 2021 - RUTHERFORD. CA	\$299.98
RIDGE 2020 MONTE BELLO - SANTA CRUZ MOUNTAINS, CA	\$341.98
DOMINUS 2018 - YOUNTVILLE, CA	\$349.98
DOMINUS 2019 - YOUNTVILLE, CA	\$429.98
DOMINUS 2020 - YOUNTVILLE, CA	\$449.98
OPUS ONE 2014 - OAKVILLE, CA	\$667.98
DOMINUS 2018 - YOUNTVILLE, CA (1.5L)	\$779.98

## NEW WORLD CABERNET SAUVIGNONS

SHAFER 2021 ONE POINT FIVE - NAPA, CA	\$141.98
ROMBAUER 2017 DIAMOND SELECT - NAPA, CA	\$149.98
SEBASTIANI CHERRYBLOCK 2019 - SONOMA, CA	\$153.98
ODETTE ESTATE 2019 - STAGS LEAP DISTRICT, CA	\$198.98
BOICH 2014 MOUNT VEEDER - NAPA, CA	\$228.98
SPOTTSWOODE 2018 - NAPA VALLEY, CA	\$244.98
CADE RESERVE 2018 - HOWELL MOUNTAIN, CA	\$249.98
PETER MICHAEL 2019 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$249.98
MAYACAMAS 2007 - MOUNT VEEDER, CA	\$258.98
DAVIS ESTATE 2017 PHASE V - CALISTOGA, CA	\$265.98
BUCCELLA 2020 - NAPA VALLEY, CA	\$297.98
CLIFF LEDE 2018 POETRY - NAPA, CA	\$299.98
HEITZ CELLARS 2015 - MARTHA'S VINEYARD, CA	\$314.98
PETER MICHAEL 2022 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$317.98
GAGNON-KENNEDY OLD FEDERAL BLOCK - NAPA VALLEY, CA	\$389.98
SHAFER 2019 HILLSIDE SELECT - NAPA, CA	\$409.98
SHAFER 2021 HILLSIDE SELECT - NAPA, CA	\$446.98
FORTUNATE SON 2021 - NAPA VALLEY, CA	\$459.98
ALEJANDRO BULGHERONI 2021 - NAPA, CA	\$467.98
HUNDRED ACRE 2017 'ARK VINEYARD' - ST. HELENA, CA	\$809.98
HUNDRED ACRE 2014 'DEEP TIME' - NAPA VALLEY, CA	\$842.98
HUNDRED ACRE 2021 'DARK ARK' - NAPA VALLEY, CA	\$865.98
HUNDRED ACRE 2021 'WRAITH' - ST. HELENA, CA	\$867.98

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