

Fall/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

CRAB CLAWS | \$8 Each

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

CAVIAR - 28 GRAM JARS

AMERICAN SALMON

\$35

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.

PADDLEFISH

\$45

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.

HACKLEBACK STURGEON

\$75

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.

CALIFORNIA PREMIUM WHITE STURGEON

\$87

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.

ROYAL SIBERIAN OSSETRA

\$96

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.

IMPERIAL RUSSIAN OSSETRA

\$117

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.

Caviar is served with Homemade Chips, 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 Montevaga, Spain - Sheep ¶ ✱	Truffle Gouda Marieke, WI - Cow ^
All Beef Summer Sausage Nesuke's, WI - Cow *	Merlot Cheddar Bella Vitano, WI - Cow ¶	Mezcal & Lime Salami Brooklyn Cured, NY
Smoked Gouda Marieke, WI - Cow ^	Spreadable Goat Cheese Laura Chenel, CA ¶	Prosciutto di Parma Busseto, IL
Capicola Tempesta Artisan Salumi, IL *	Triple Cream Brie Marin French, CA - Cow ¶	
Jalapeno Burnt End Sausage LL Ranch - Cow	Hot Calabrese Salami Creminelli, UT	
	Bay Blue Point Reyes, CA - Cow ¶	
	Sangiovese Red Wine Salami Giorgio's, IL	

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

Hummus - Sun Dried Tomato Pine Nuts Crispy Garbanzo Micro Herbs Pita	\$13
Dates - Cranberry Goat Cheese Orange Rosemary Honey Walnut	\$14
Goat Cheese Bruschetta - Goat Cheese Spread Roasted Tomato Balsamic Grilled Sourdough	\$15
Mussels - White Wine Garlic Shallot Butter Grilled Sourdough	\$21
Margherita Focaccia - Red Sauce Bruschetta Tomatoes Fresh Mozzarella Pesto	\$19

SALADS, SOUP & SIDES

Caesar Salad - Romaine Crouton Parmesan	\$9 \$15
House Salad - Mixed Greens Red Onion Carrot Cucumber Crouton	\$7 \$13
Soup - Ask Your Server About Chef's Soup of the Day	\$7
Brussel Sprouts - Pancetta Parmesan	\$13

Add Bacon (+3) | Chicken (+5) | Shrimp (+11) | Halibut (+17) | Hanger Steak (+ 23) to any salad

ENTREES

Shrimp or Chicken Scampi - Linguine Heirloom Tomato Lemon Parsley Butter	\$25
Chicken Pot Pie - Carrot Onion Celery Leek Vermouth Tarragon Cream Pastry Crust	\$29
Braised Mushroom & Spinach Ravioli - Broccoli Cherry Tomato Pesto	\$27
Short Rib - Mashed Potato Braised Carrot Crispy Shallot Red Wine Jus	\$31
Kurobuta Bone-In Pork Chop - Broccoli Puree Broccoli Radish Sweet Potato Crisp Red Wine Jus	\$29

DESSERTS

Cornbread Cake - Carmel Popcorn Whipped Cream	\$13
Dirty Chai Crème Brulee - Vanilla Whipped Cream Chocolate	\$11

WIFI | SixtyFour-Public
PASSWORD | SixtyFour

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.
^DENOTES UNPASTEURIZED CHEESE. ✱ DENOTES ITEM CONTAINS EGG *DENOTES ITEM CONTAINS NITRATES. ¶ DENOTES PASTURIZED

WIFI | SixtyFour-Public

LIBATIONS

Password | SixtyFour

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
The Godfather - Dewar's White Label Amaretto Di Saronno Bitters Orange Peel	\$16
Spiced Rum Punch - Spiced Rum Apple Cider Cranberry Lemon Cinnamon-Vanilla Simple	\$14
Epecially Awake - Pearl Vanilla Kahlua Mr. Black Coffee Liqueur With or Without Baileys	\$14
Berry Bourbon Blues - Michter's Bourbon Blueberry Puree Cinnamon-Vanilla Simple Lime Mint	\$14
Strawberry Bourbon Smash - Four Roses Single Barrel Strawberry Lime Basil Simple	\$15
Just Peachy - Pearl Vanilla Peach-Ginger Puree Ginger Liqueur Lemon Chandon Brut	\$14
El Pepino Picante - 21 Seeds Jalapeno Tequila Lemon Lime Simple Soda	\$14
Fuzzy Lemon - Tanqueray Gin Limoncello Lime Thyme Simple	\$14
Sour by the Fireside - Michter’s Sour Mash Cranberry Lemon Lime Egg White	\$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

WIFI | SixtyFour-Public
PASSWORD | SixtyFour