64 Wines By The Glass Every Day!

Dinner Menu

Available
Weekdays: 3:00PM - 9:00PM
Friday & Saturday: 3:00PM - 10:00PM
Sunday: 3:00PM - 8:00PM

WIFI: SixtyFour - Public | Password: SixtyFour

WWW.SIXTYFOURWINEBAR.COM

SixtyFour - Wine Bar & Kitchen

FRESHLY SHUCKED
GF

Served with apple mignonette, house cocktail, fresh lemon, tabasco

East or West Coast Oysters
$3.50 each
$36 per dozen

Oyster Enhancements
Caviar +$5 each
Caviar & Fresh Truffle +$10 each

enjoy $1 off all oysters during happy hour from 3-5pm

ON ICE
GF

Court Bouillon Poached
Served with house cocktail, fresh lemon

Jumbo Shrimp
$6 each

Jonah Crab Claw
$9 each

CONSERVAS
GFO

Served with marinated olives, cornichons, goathorn peppers, assorted crackers

Smoked Mackerel
$14

Faroe Islands Salmon
$14

Sippin' Sturgeon Caviar Club

Monthly pairing of caviars & bubbles.
Ask your server to get started today!
Members enjoy monthly perks, raffles and discounts.

SixtyFour Wholesale Caviar Ordering

We exclusively serve Bemka, House of Caviar & Fine Foods, out of Fort Lauderdale, Florida.
We are proud to offer 16 types of caviar at Wholesale Pricing.
Order Guides are available through your server!
Orders are placed Monday - Thursday & typically 1-2 days at Sixty Four Wine Bar.

CAVIAR SERVICE
28 GRAM JARS
GF

Served with shaved egg whites & yolks, fresh shallots, creme fraiche, chives, blini

Golden Whitefish
mild, clean, slight sweetness
$25

American Salmon
light brine, large pearls
$35

Paddlefish
earthy, smooth, buttery
$45

Hackleback Sturgeon
rich, nutty, mild
$75

Imperial Russian Ossetra
golden hue, rich, nutty, caramel notes
$117

enjoy 20% off all caviar service during happy hour from 3-5pm

CAVIAR AMUSE

Garnished with fresh chives & ¼ oz caviar

Shredded Potato Pave
GF
creme fraiche, lumpfish
$10

Torched Cod Crudo
GF
lemon oil, paddlefish
$10

Caviar Tasting Flight
GF
creme fraiche, lumpfish, paddlefish, golden whitefish
$23

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 FOODBORNE ILLNESS.
GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

DINNER MENU

PERSONALLY CRAFTED CHEESE & CHARCUTERIE

Priced Per Portion
Served with seasonal fruit & assorted crackers
GFO

$5
Saville Row Sweet Red Cheddar - cow
Beemster Hatch Pepper Gouda - cow
Red Bear Provisions Tipsy Cow Salami - cow
Fra'Mani Mortadella - pork

$7
Rosewood Wagyu Jalapeno Queso Sausage - cow
Milton Creamery Prairie Breeze - cow
Fra'Mani Piccante Salametto - pork
Busch Beef Summer Sausage - cow

$9
Jasper Hills Sweet Vermouth Blue - cow
Marin French Petite Truffle Brie - cow
Cocuera Baby Manchego - sheep
True Story Prosciutto - pork
Tempesta N'Duja Salami - pork

Fully Loaded $7

Served with caramelized apple mostarda, hot pepper jam, candied pecans, marinated olives, cornichons & goathorn peppers

Additional Add Ons

jams $2 | olives $3 | goathorn peppers $3 | cornichons $3 | candied pecans $3 | crackers $4

SHAREABLES FOR THE TABLE

Bruschetta Tartine
GFO/VO
herbed goat cheese, roasted roma tomatoes, balsamic glaze, grilled sourdough
$15

Roasted Dates
GF
hot pepper jam, herbed goat cheese, crispy prosciutto
$14

Peppered Bacon
GF
hatch pepper gouda, caramelized apple mostarda, crispy leek shoestrings
$13

Truffle Wedges
GF
roasted garlic aioli, manchego, black winter truffle
$19

Curried Labneh
GFO
smoky pepita, lemon oil, grilled flatbread
$15

Trumpet Mushroom Flatbread
GFO/VO
herb-dressed mushrooms, hot pepper slaw, roasted garlic spread, arugula, semolina flatbread
$17

Steak & Egg Satay
GF
blackened, sauce gribiche, crispy leek shoestring
$18

Hot Pepper Brussel Sprouts
GFO/VO
italian-herb vinaigrette, hot pepper jam, lardon, manchego
$14

Rosemary Focaccia
VO
red sauce, salted butter
$15

Wagyu Beef Sliders
american cheese, roasted garlic aioli, potato bun
$25

enjoy 20% off all sharables during happy hour from 3-5pm

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 FOODBORNE ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

DINNER MENU

SOUP & SALAD

French Onion Soup
GFO
beef broth, caramelized onion, manchego crostini
$15

SF House Salad
GF/VO
house greens, cucumber, heirloom tomato, olive medley, manchego, candied pecan, romaine, italian-herb vinaigrette
$16

Salad Protein Add Ons: Chicken (6oz) $7 | Jumbo Shrimp (4) $12 | Long Island Strip (4oz) $14

ENTREES

Spiced Airline Chicken
GF
curried labneh, crispy brussels, apple jus
$30

Penne Diablo
VO
n'duja arabiatta, herb dressed mushrooms, lemon oil, crispy shoestring leeks
$25

Brown-Butter Black Cod
GF
cauliflower pilaf, french green beans, roasted red grapes
$35

Truffle & Mushroom Cassoulet
GF/VO
braised northern beans, garlic-herb breadcrumb, manchego, shaved winter truffle
$26

Prime Long Island Strip 8oz
GF
shredded potato pave, french green beans, sweet onion demi, crispy shoestring leeks
$44

SWEET TREATS

Bruleed Apple Tart
candied pecan custard, brandy syrup
$13

Flourless Chocolate Torte
GF/V
cranberry coulis, red wine ganache
$14

Pumpkin & Caramel Mousse
GF
whipped caramel, ginger snap, PSL dust
$12

DINNER PRIX FIXE

$39

AVAILABLE UNTIL 5PM

1st Course
pick 1: bruschetta tartine | SF house salad (half sized portion)

2nd Course
pick 1: spiced airline chicken | penne diablo | truffle & mushroom cassoulet

3rd Course
choose any dessert

Beverage
enjoy a glass of sparkling wine or a spiritless beverage

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 FOODBORNE ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

Spring

LIBATIONS

2026

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

Prohibition Old-Fashioned - Michter's Bourbon | Simple | Bitters | Orange Peel	$16
OG Manhattan - Michter's Rye | Antica Sweet Vermouth | Bitters | Luxardo Cherry	$16
New York State of Mind - Bulleit Rye | Lemon Juice | Egg White | Bitters | Vanilla-Vermouth Wine Reduction	$17
Especially Awake - Pearl Vanilla Vodka | Kahlua | Mr. Black Coffee Liqueur | With or Without Baileys	$17
Apple Tree - Buffalo Trace | Apple Cider | Egg White | Lemon Juice | Pecan Simple Syrup	$17
Cranberry Moon - Vanilla Vodka | Cranberry Coulis | Orange Juice | Ginger Beer	$16
Autumn Leaves - Buffalo Trace | Vanilla Simple | Bitters | Apple Cider	$17
Found God in a Tomato - Hendrick's | Heirloom Cherry Tomato Juice | Basil | Olive Juice | Lemon Oil | S&P	$17
Cosmic Love - Tito's | Blood Orange Juice | Lemon Juice | Sage Simple	$17

enjoy 20% off all signature cocktails during happy hour from 3-5pm

Social Hour Cocktails
(3-5 pm everyday)
$9 each

Cucumber Matcha Mojito

Navy Strength Gin & Tonic

Yuzu Sunset Fizz

Sparkling Wines By The Glass

Mionetto | Prosecco - IT	$8
Codorniu | Cava - ES	$8
Domaine Chandon | Brut - CA	$12
Domaine Chandon | Brut Rose - CA	$12
Moet & Chandon | Brut - FR	$26
Moet & Chandon | Brut Rose - FR	$27
Vietti | Moscato d'Asti - IT	$12
Veuve Yellow Label | Brut - FR	$39

Beer

Gruvi | Non-Alcoholic Golden Ale	$9
Gruvi | Non-Alcoholic Juicy IPA	$9
Penrose Helles | Lager	$13
Penrose Taproom | America IPA	$14
Maplewood Pulaski | Pills	$13
Maplewood Son of Juice | Hazy IPA	$14
Old Irving Cushy | Rotating Sour	$14
Old Irving Della | Kolsch	$13
Delirium Tremens | Golden Strong Ale	$ 17
Hinterland | Blueberry Wheat Ale	$13
Hinterland |Nitro Coffee Stout	$14
1911 Original | Hard Cider	$12
1911 Raspberry | Hard Cider	$12
1911 Seasonal | Hard Cider	$13

Cocktail Flights
3oz of each cocktail

Bourbon $23
Strawberry Bourbon Smash
The Godfather
Apple Cider Mule
Whiskey Sunrise

Vodka $23
Cosmic Love
Cranberry Moon
Vanilla Silk
Cherry Limeade

Spirit Flights
0.5oz of each cocktail

Bourbon $15
Michters
Four Roses Single Barrel
Buffalo Trace

Tequilla - Blanco $15 | Repsado $17
Corazon
Casamigos
Don Julio

Spiritless Beverages

Coke - Diet Coke - Sprite | 12oz Can	$3
Free AF | NA Margarita	$8
Free AF | NA Mango Margarita	$8
Free AF | NA Chili Margarita	$8
Free AF | NA Paloma	$8
Coffee | Regular or Decaf	$4
Hot Tea | Assorted Flavors	$3
Lemonade or Iced Tea	$4
Flavored Lemonade or Tea	$6

Blueberry | Guava | Lychee | Mango | Peach

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

Spring

RESERVE WINES

2026

Sparkling Wine

COLLET 2014 ESPRIT COUTURE - CHAMPAGNE, FR	$189.98
KRUG N/V GRAND CUVEE - CHAMPAGNE, FR	$229.98
DOM PERIGNON 2013 BRUT - CHAMPAGNE, FR	$379.98
CRISTAL 2004 BRUT - CHAMPAGNE, FR	$419.98
CRISTAL 2005 BRUT - CHAMPAGNE, FR	$439.98

Grand Cru Wine Club

Join today to experience new, unique and hard to find wines. Three different membership levels with zero monthly subscriptions. Membership also saves you 10% on all retail to-go purchases, zero corkage fee, invite to our monthly pick-up party, entry into the Monthly Magnum Raffle and more. Just ask a server for details!

Whites

AMELIA 2019 CHARDONNAY - VALLE DEL LIMARI, CL	$100.98
ROMBAUER 2022 PROPRIETOR SELECTION CHARDONNAY - CA	$109.98
ZD 2019 RESERVE CHARDONNAY - CARNEROS, CA	$118.98
PETER MICHAEL 2022 'L'APRES-MIDI' SAUVIGNON BLANC - KNIGHTS VALLEY, CA	$116.98
ALBERT BICHOT 2022 'AUX QUARTS' POUILLY-FUISSE PREMIER CRU - MACONNAIS, FR	$129.98
EISELE VINEYARDS 2016 SAUVIGNON BLANC - NAPA VALLEY. CA	$154.98
PETER MICHAEL 2020 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	$159.98
PETER MICHAEL 2023 'BELLE COTE' CHARDONNAY - KNIGHTS VALLEY, CA	$170.98
PETER MICHAEL 2021 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	$186.98
ALBERT BICHOT 2022 'LES CLOS' CHABLIS GRAND CRU - LONG-DEPAQUIT, FR	$253.98
ALBERT BICHOT 2022 'MOUTONNE' CHABLIS GRAND CRU - MONOPOLE, FR	$403.98

New World Reds

SOTER 2019 PINOT NOIR - YAMHILL-CARTON, OR	$109.98
LEONETTI CELLARS 2017 MERLOT - WALLA WALLA, WA	$134.98
LEONETTI CELLARS 2020 MERLOT - WALLA WALLA, WA	$139.98
LEONETTI CELLARS 2021 MERLOT - WALLA WALLA, WA	$139.98
NO GIRLS 2019 GRENACHE - WALLA WALLA, WA	$171.98
P.MICHAEL 23 'LE CAPRICE' PINOT NOIR - FORT ROSS, CA	$211.98
HORSEPOWER 2020 SYRAH - WALLA WALLA, WA	$236.98
P.MICHAEL 2017 'MA DANSEUSE' PINOT NOIR - SONOMA, CA	$271.98

International Reds

LA RIOJA ALTA 2015 GRAN RESERVA RIOJA - SPAIN	$123.98
GHEDDO 2018 BAROLO DOCG - ITALY	$125.98
ALLENDE 2016 GAMINDE RIOJA - SPAIN	$132.98
ACHAVAL FERRER 2018 FINCA MIRADOR MALBEC - ARGENTINA	$183.98

New Word Red Blends

OVERTURE 2021 - NAPA VALLEY, CA	$241.98
PAHLMEYER 2018 PROPRIETARY RED - NAPA VALLEY, CA	$249.98
QUINTESSA 2021 - RUTHERFORD, CA	$319.98
DOMINUS 2018 - YOUNTVILLE, CA	$369.98
DOMINUS 2019 - YOUNTVILLE, CA	$449.98
DOMINUS 2020 - YOUNTVILLE, CA	$469.98
OPUS ONE 2022 - OAKVILLE, CA	$589.98
OPUS ONE 2014 - OAKVILLE, CA	$687.98
DOMINUS 2018 - YOUNTVILLE, CA (1.5L)	$799.98
HARLAN ESTATES 2021 - NAPA VALLEY, CA	$2,147.98

New World Cabernet Sauvignons

SHAFER 2021 TD-9 - NAPA VALLEY, CA	$114.98
ROMBAUER 2017 DIAMOND SELECT - NAPA VALLEY , CA	$169.98
SEBASTIANI CHERRYBLOCK 2019 - SONOMA, CA	$173.98
BOICH 2014 MOUNT VEEDER - NAPA VALLEY, CA	$248.98
SPOTTSWOODE 2018 - NAPA VALLEY, CA	$264.98
PETER MICHAEL 2019 'LES PAVOTS' - KNIGHTS VALLEY, CA	$269.98
MAYACAMAS 2007 - MOUNT VEEDER, CA	$278.98
DAVIS ESTATE 2017 PHASE V - CALISTOGA, CA	$285.98
BUCCELLA 2020 - NAPA VALLEY, CA	$317.98
CLIFF LEDE 2018 POETRY - NAPA VALLEY, CA	$319.98
PETER MICHAEL 2022 'LES PAVOTS' - KNIGHTS VALLEY, CA	$337.98
GAGNON-KENNEDY OLD FEDERAL BLOCK - NAPA VALLEY, CA	$409.98
SHAFER 2019 HILLSIDE SELECT - NAPA VALLEY, CA	$429.98
SHAFER 2021 HILLSIDE SELECT - NAPA VALLEY, CA	$446.98
ALEJANDRO BULGHERONI 2021 - NAPA VALLEY, CA	$487.98
HUNDRED ACRE 2017 'ARK VINEYARD' - ST. HELENA, CA	$829.98

WIFI | SixtyFour-Public
PASSWORD | SixtyFour