



64 Wines By The Glass Every Day!

Lunch Menu

Available Friday to Sunday
11:00 AM until 3:00PM

WIFI: SixtyFour - Public | Password: SixtyFour

WWW.SIXTYFOURWINEBAR.COM

Sixty Four 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, horseradish creme fraiche, 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

Winter Herb Polenta

GF

horseradish creme fraiche,

lumpfish

\$12

Torched Cod Crudo

GF

hot pepper coulis, lemon oil,

paddlefish

\$14

Caviar Tasting Flight

GF

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

LUNCH MENU

PERSONALLY CRAFTED CHEESE & CHARCUTERIE

Priced Per Portion
Served with seasonal fruit & assorted crackers
GFO

\$5

Roth Prairie Sunset Cheddar - cow
Beemster Hatch Pepper Gouda - cow
Red Bear Provisions Topsy 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

Peppered Bacon

GF

hatch pepper gouda, caramelized apple mostarda, crispy
leek shoestrings

\$13

Curried Lentil Hummus

GFO/VO

smoked beet gremolata, blackened pepita, manchego,
lemon oil, semolina flatbread

\$15

Long Island Carpaccio

GFO

shaved egg, cornichon, truffle-garlic oil, watercress, asiago
cracker

\$18

House Made Focaccia

VO

red sauce, salted butter

\$15

Roasted Dates

GF

hot pepper jam, herbed goat cheese, crispy prosciutto

\$14

Colossal Crab Cake

pickled apple, fennel, hot pepper coulis

\$27

Truffle Wedges

GF

roasted garlic aioli, manchego, black winter truffle

\$19

Trumpet Mushroom Flatbread

GFO/VO

herb-dressed mushrooms, blistered shishito slaw, roasted
garlic spread, manchego, watercress, semolina flatbread

\$19

Hot Pepper Brussel Sprouts

GFO/VO

italian-herb vinaigrette, hot pepper jam, lardon, manchego

\$14

Wagyu Beef Sliders

GFO

american cheese, roasted garlic aioli, potato bun

\$25

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

SOUP & SALADS

French Onion Soup

GFO

beef broth, caramelized onion, manchego crostini

\$15

SF House Salad

GF/VO

cucumber, heirloom tomato, olive medley, manchego,
candied pecan, romaine, italian-herb vinaigrette

\$16

Smoked Beet & Citrus

GF/VO

red beet, orange supreme, fennel, blackened pepita,
whipped ricotta, watercress, burnt-honey orange
dressing

\$16

Add Chicken Breast (6oz) \$7

Add Jumbo Shrimp (4) \$12

Add Long Island Strip (4oz) \$14

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LUNCH MENU

ENTREES

Prime Long Island Strip 8oz

GF

herb polenta cake, french green beans, sweet
onion demi, crispy leek shoestrings

\$38

Truffle & Mushroom

Cassoulet

GF/VO

herb-dressed trumpet mushrooms,
braised gigante beans,
manchego, shaved winter truffle

\$26

Penne Diablo

n'duja arabiatta, whipped ricotta,
crispy leek shoestrings

\$22

SANDWICHES

GFO

Served with choice of pub chips or side salad

Shishito Pepper Melt VO

blistered shishito pepper relish, curried lentil hummus,
hatch pepper gouda, watercress, french baguette

\$17

High-End Cold Cut

summer sausage, mortadella, baby manchego, goathorn
peppers, italian-herb vinaigrette, romaine, french baguette

\$17

PBLT

grilled pepper bacon, roasted roma tomatoes, roasted
garlic aioli, romaine, herb focaccia

\$17

Fall Chicken

spice rubbed breast, sunset cheddar, caramelized apple
mostarda, watercress, herb focaccia

\$17

SWEET TREATS

Bruleed Apple Crostata

GF

candied pecan custard, brandy syrup, chantilly

\$13

Chocolate Chip Champagne Cake

cocoa mascarpone frosting, red wine ganache

\$15

Cranberry Crisp

GF/V

spiced streusel, vanilla bean oatmilk gelato

\$12

Pumpkin & Caramel Mousse

GF

pumpkin custard, whipped caramel, ginger snap, PSL dust

\$12

LUNCH PRIX FIXE

\$29

AVAILABLE UNTIL 3PM

1st Course

pick 1: bruschetta tartine | SF house salad | smoked
beet & citrus salad
(half portion)

2nd Course

pick any sandwich with pub chips or side salad

3rd Course

pick any dessert
(half portion)

Beverage

enjoy a glass of sparkling wine or a spiritless beverage

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LIBATIONS

THC Beverages - Limit of 10mg Per Guest

DRO Boji Berry THC Seltzer 5mg	\$12
DRO Hawaiian Dream THC Seltzer 5mg	\$12
Houseplant Black Cherry THC Sparkling Water 3mg	\$13
Houseplant Pineapple THC Sparkling Water 3mg	\$13

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 Red 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 Agave	\$17
Black Smoke Rising - Mezcal Smoked Beet Juice Grand Marnier Lemon Juice Agave	\$16
Cranberry Moon - Vanilla Vodka Braised Cranberries Orange Juice Ginger Beer	\$16
Autumn Leaves - Buffalo Trace Vanilla Simple Syrup 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 cocktail 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

*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

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
Free AF NA Aperol Sprits	\$8
Coffee Regular or Decaf	\$4
Hot Tea Assorted Flavor	\$3
Lemonade or Iced Tea	\$4
Flavored Lemonade or Tea	\$6
Blueberry Guava Lychee Mango Peach	

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

*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

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

Sparkling Wine

COLLET 2014 ESPRIT COUTURE - CHAMPAGNE, FR	\$189.98
KRUG N/V GRAND CUVÉE - 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 - ARG	\$183.98

New Word Red Blends

OVERTURE 2021 - NAPA VALLEY, CA	\$241.98
PAHLMAYER 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

SHAFFER 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
SHAFFER 2019 HILLSIDE SELECT - NAPA VALLEY, CA	\$429.98
SHAFFER 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