



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

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

DINNER MENU

PERSONALLY CRAFTED CHEESE & CHARCUTERIE

Priced Per Portion
Served with seasonal fruit & assorted crackers
GFO

\$5	\$7	\$9
Roth Prairie Sunset Cheddar - cow	Rosewood Wagyu Jalapeno Queso Sausage - cow	Jasper Hills Sweet Vermouth Blue - cow
Beemster Hatch Pepper Gouda - cow	Milton Creamery Prairie Breeze - cow	Marin French Petite Truffle Brie - cow
Red Bear Provisions Tippy Cow Salami - cow	Fra'Mani Piccante Salametto - pork	Cocuera Baby Manchego - sheep
Fra'Mani Mortadella - pork	Busch Beef Summer Sausage - cow	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 Lentil Hummus GFO/VO smoked beet gremolata, blackened pepita, manchego, lemon oil, semolina flatbread \$15	Trumpet Mushroom Flatbread GFO/VO herb-dressed mushrooms, blistered shishito slaw, roasted garlic spread, manchego, watercress, semolina flatbread \$19
Long Island Carpaccio GFO shaved egg, cornichon, truffle-garlic oil, watercress, asiago cracker \$18	Hot Pepper Brussel Sprouts GFO/VO italian-herb vinaigrette, hot pepper jam, lardon, manchego \$14
House Made Focaccia red sauce, salted butter \$15	Wagyu Beef Sliders american cheese, roasted garlic aioli, potato bun \$25
Colossal Crab Cake pickled apple, fennel, hot pepper coulis \$27	

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

SOUP & SALADS

Smoked Beet & Citrus GF/VO red beet, orange supreme, fennel, blackened pepita, whipped ricotta, watercress, burnt-honey orange dressing \$16	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
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Add Chicken Breast (6oz) \$7 | Add Shrimp (4) \$12 | Add Long Island Strip (4oz) \$14

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DINNER MENU

ENTREES

Spiced Half Cornish Hen

GF

curried lentil hummus, crispy brussels,
apple jus

\$30

Braised Potato & Leek Ravioli

VO

n’duja arabiatta, whipped ricotta,
lemon oil, crispy shoestring leeks

\$27

Brown-Butter Black Cod

GF

cauliflower puree, french green beans, smoked
beet gremolata, roasted red grapes

\$35

Truffle & Mushroom Cassoulet

GF/VO

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

\$26

Prime Kansas City Strip 12oz

GF

herb polenta cake, french green
beans, sweet onion demi, crispy
shoestring leeks

\$61

SWEET TREATS

Bruleed Apple Crostata

GF

candied pecan custard, brandy syrup, chantilly

\$13

Pumpkin & Caramel Mousse

GF

pumpkin custard, whipped caramel, ginger snap,
PSL dust

\$12

Chocolate Chip Champagne Cake

cocoa mascarpone frosting, red wine ganache

\$15

Cranberry Crisp

GF/V

spiced streusel, vanilla bean oatmilk gelato

\$12

DINNER PRIX FIXE

\$40

AVAILABLE UNTIL 5PM

1st Course

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

2nd Course

pick 1: spiced half cornish hen | penne diablo | truffle
& mushroom cassoulet

3rd Course

choose any dessert
(half sized portion)

Beverage

enjoy a glass of sparkling wine or a spiritless beverage

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THC Beverages - Limit of 10mg Per Guest			Non-Alcoholic Wines By The Glass		
DRO Boji Berry	THC Seltzer 5mg	\$12	Hand on Heart	Chardonnay - California	\$10
DRO Hawaiian Dream	THC Seltzer 5mg	\$12	Hand on Heart	Cabernet Sauvignon - California	\$11
Houseplant Black Cherry	CBD Sparkling Water 3mg	\$13	Hand on Heart	Rose - California	\$10
Houseplant Pineapple	CBD Sparkling Water 3mg	\$13	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 Braised Cranberries Orange Juice Ginger Beer	\$16
Black Smoke Rising	- Mezcal Smoked Beet Juice Grand Marnier Lemon Juice Agave	\$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

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
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	
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

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