



64 Wines By The Glass Every Day!

Dinner Menu



Available

Monday - Thursday: 4:00PM - 9:00PM

Friday & Saturday: 4:00PM - 10:00PM

Sunday: 3:00PM - 8:00PM

WIFI: SixtyFour - Public | Password: SixtyFour

WWW.SIXTYFOURWINEBAR.COM

RAW OYSTERS (GF) - EAST OR WEST COAST

\$3.50 each | \$36 per dozen

Raw Oysters are Served with Chile Cocktail Sauce, Lemon, Tabasco & Rhubarb Mignonette

JUMBO SHRIMP COCKTAIL (GF) | \$5 Each

SNOW CRAB CLAWS (GF) | \$8 Each

Petite Lobster Tail (GF) | \$18 Each

Shrimp, Crab Claws & Lobster are Served with Chile Cocktail Sauce, Lemon, Tabasco & Whole Grain Remoulade

CAVIAR SERVICE (GF)
INDIVIDUALLY SEALED 28 GRAM JARS

American Salmon \$35

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

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

This caviar has a rich, buttery taste with a subtle nuttiness. A hint of sweetness balances the flavor, making it a mild choice for those new to caviar.

Imperial Russian Ossetra \$117

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. Expect a buttery richness, complemented by nutty notes (often reminiscent of walnuts or hazelnuts), hints of caramel, and a delicate touch of brininess.

Caviar is served with Homemade Gluten Free Blinis, Egg White, Egg Yolk, Shallot, Chive & Crème Fraîche

SixtyFour Wholesale Caviar

We exclusively serve Bemka Caviar on our menu. Now we are proud to offer our guests 16 different types of caviar at Wholesale Prices. Just ask your server for a Caviar Orders Guide to get started. Orders are placed Monday - Thursday for Overnight Delivery to SixtyFour Wine Bar & Kitchen.

CAVIAR TASTING BITES

Smoked Salmon Pave (GF) \$13

Lightly Smoked Salmon Belly | Spanish Pave |
Dijon Aioli | Salmon Caviar

Caviar Doughnut \$14

Brioche Doughnut | Whipped Crème Fraîche | Dill |
Preserved Rhubarb | Golden Whitefish Caviar

Lobster Blini (GF) \$16

Butter-Poached Lobster Tail | Crème Fraîche | Lumpfish
Caviar

CAVIAR TASTING FLIGHT (GF) \$21

¼ ounce of Lumpfish Caviar, Golden Whitefish Caviar &
Salmon Caviar served on Homemade Gluten-Free Blinis
with Crème Fraîche & Chive.

CONSERVAS - INDIVIDUAL TINS

Faroe Island Salmon \$10

Smoked Mackerel \$10

Smoked Sardine \$10

Served with Cornichons, Marinated Olives, Roasted Garlic &
House Crackers

Sippin’ Sturgeon Caviar Club

Join today to experience new caviars paired with bubbles every month. Just ask your server to get you started. Members enjoy monthly perks, parties, raffles and discounts.

Build Your Own Cheese & Charcuterie Board

\$5 EACH Irish Whiskey Cheddar Claddagh Bo - Cow Fenugreek Gouda Marieke - Cow Black Pepper Pâté Fabrique Delices - Pork Finocchiona Fennel Sausage Tempesta - Pork 5-Year Cheddar Hook's - Cow	\$7 EACH Mustard & Ale Cheese Red Dragon - Cow Cabra Romero Cheese Montesino - Goat Mortadella Fra'Mani - Pork Wagyu Jalapeno-Queso Sausage Rosewood - Cow Brie Bites Supreme - Cow	\$9 EACH Truffle Toma Point Reyes - Cow Duck Prosciutto Smoking Goose - Duck Prosciutto True Story - Pork Midnight Moon Gouda Cypress Grove - Goat Sweet Vermouth Blue Jasper Hill Farm - Cow
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Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers + \$5 | Extra Crackers + \$5
Make it Fully Loaded - Jams, Marcona Almonds, Olives, Sweet Droplet Peppers, Cornichons & Honeycomb + \$7

Shareables	
Dill Labneh (GFO) - Dill & Lemon Yogurt Sweet & Sour Carrots Marcona Almond Cucumber Grilled Pita	\$13
Roasted Dates (GF) - Prosciutto Herbed Goat Cheese Drop Pepper Jam	\$13
Mojo Octopus - Drop Pepper Aioli Sweet Corn Salsa Dressed Greens	\$22
Bruschetta Tartine (GFO) - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Peppered Bacon (GF) - Fenugreek Gouda Preserved Rhubarb Crispy Pickled Shallot	\$12
Grilled Oysters (GF) - Morita Chile Butter Gluten Free Panko Fresh Lime	\$15
Warm Duck Rillet- Nashville Hot Blue Cheese Puree Sweet Corn Salsa Herb Focaccia	\$17
Crispy Mushrooms (GF & V) - Blue Oyster Mushrooms Coconut Chili Crisp	\$14
Potato Wedges (GF) - Shredded Potato Pave Black Garlic Aioli Chile Ketchup	\$11

Dinner Entrees	
King Salmon (GF) - Green Curry Velouté Herb Rice Coconut Chili Crisp Asparagus	\$37
Harissa Glazed Duck Breast (GF) - Dill Labneh Roasted Carrots Marcona Almond	\$26
Aussie A5 (GF) - 6oz Stone Axe Wagyu Sirloin Beef Fat Chimichurri Grilled Asparagus Spanish Pave	\$45
Grilled Cauliflower Steak (GF & V) - Mole Braised Red Beans Lime Marinated Onion Sweet Corn Salsa	\$21
Black Pepper Bucatini - Lardon Cracked Black Pepper Creamy Garlic Reduction Parmesan Egg Yolk	\$23

Salads, Soup & Sides	
Sweet Corn Chowder - Sweet Corn Salsa Crispy Pickled Shallot	\$12
Dill Chop (GF) - Roasted Tomatoes Asparagus Lardon Pickled Shallot Garlic & Herb Breadcrumbs Creamy Dill Dressing	\$13
SF House (GF & VO) - Shaved Parmesan Olive Medley Cucumber Cherry Tomato Marcona Almond Lemon Herb Vinaigrette	\$13
Add Grilled Chicken Breast (+\$6) Grilled Shrimp (+\$10) Tenderloin (+\$11)	

Desserts	
Lemon Meringue Bar (GF & V) - Lemon Custard Whipped Meringue Sweet & Savory Oat Crust	\$11
Chocolate Almond Torte (GF) - Marcona Almond Thai-Tea Caramel Chantilly	\$13
Champagne Cake - Whipped Crème Fraîche Toasted Sugar Strawberry Basil Marmalade	\$12
Gelato - Ask Your Server About Today's Flavor	\$9

THC Beverages - Limit of 10mg Per Guest		
DRO Boji Berry	THC Seltzer 5mg	\$12
DRO Hawaiian Dream	THC Seltzer 5mg	\$12
Houseplant Black Cherry	CBD Sparkling Water 3mg	\$13
Houseplant Pineapple	CBD 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		
Southern Charm Old-Fashioned	- Buffalo Trace Bourbon Peach & Pecan Simple Bitters Orange Peel	\$16
OG Manhattan	- Michter’s Rye Antica Sweet Vermouth Bitters Luxardo Cherry	\$16
The Island Peel	- Bacardi White Rum Banana Puree Lime Agave Pineapple Soda	\$14
Epecially Awake	- Pearl Vanilla Vodka Kahlua Mr. Black Coffee Liqueur With or Without Baileys	\$15
Peach, Please	- Pearl Vanilla Vodka Peach Puree Lemon Muddled Mint Sparkling Float	\$15
Lady Whistledown	- Tito's Vodka Limoncello Lavender Simple Lemon Triple Sec Egg White	\$15
Bluegrass Mule	- Michter's Sour Mash Blueberry Puree Lemon Ginger Beer Mint	\$14
Mango Diablo	- Corazon Blanco Tequila Grand Marnier Mango Puree Jalapeno Simple Tajin	\$15
Strawberry Fields Fizz	- Hendrick's Gin Limoncello Lemon Strawberry Basil Marmalade Tonic	\$15
Ask your server about making these cocktails with non-alcoholic spirits.		

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
Coffee	Regular or Decaf	\$4
Hot Tea	Assorted Flavors	\$3
Lemonade or Iced Tea		\$4
Flavored Lemonade or Tea	Blueberry Guava Lychee Mango Peach	\$6

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

Beer		
Gruvi	Non-Alcoholic Golden Ale	\$9
Gruvi	Non-Alcoholic Juicy IPA	\$9
Penrose Helles	Lager	\$13
Pollyanna Eleanor	Porter	\$14
Penrose Taproom	America IPA	\$14
Maplewood Son of Juice	Hazy IPA	\$14
Old Irving	Rotating Sour	\$14
Old Irving Della	Kolsch	\$13
Big Sky Moose Drool	Brown Ale	\$12
Seipp’s	Hefeweizen	\$12
Seipp's	Extra Pale Pilsner	\$12
Beak & Skiff 1911 Original	Hard Cider	\$12
Beak & Skiff 1911 Black Cherry	Hard Cider	\$12
Beak & Skiff 1911 Seasonal	Hard Cider	\$13

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 - 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

WIFI | SixtyFour-Public
PASSWORD | SixtyFour

PRIX FIXE DINNER SPECIAL

Available Sunday - Thursday after 5pm / \$39.98 plus tax

SELECT 1 APPITIZER:

Bruschetta Tartine
Sweet Corn Chowder
Dill Chop Salad
SixtyFour House Salad

SELECT 1 ENTREE:

Black Pepper Bucatini
Grilled Cauliflower Steak
Harissa Glazed Duck Breast

SELECT 1 DESSERT:

Champagne Cake
Lemon Meringue Bar

SELECT 1 DRINK:

Cocktail or Sangria Flight
Glass of Bubbles
Mocktail

Comes as is, no substitutions

COCKTAIL & NEAT FLIGHTS

Neat Flights

0.5 oz Pours Of Each Spirit

BOURBON

\$15
Michter's
Four Roses Single Barrel
Buffalo Trace

TEQUILA

Blanco \$15 | Reposado \$16
Corazon
Casamigos
Don Julio

Comes as is, no substitutions

Cocktail Flights

3 oz Pours Of Each Cocktail
\$17

BOURBON

Strawberry Bourbon Smash
The Godfather
Bluegrass Mule
Whiskey Sunrise

VODKA

Blueberry Lemonade
Lychee Mule
Lady on the Rocks
Peach Please

SANGRIA

White Sangria
Rosé Sangria
Red Sangria
Aperol Spritz

N/A MARGARITA

Free AF Margarita
Free AF Chili Margarita
Free AF Mango Margarita
Free AF Grapefruit Margarita

MARGARITA

Regular
Spicy Mango
Guava
Strawberry

Comes as is, no substitutions