*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

# *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
**$1o**

**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**
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**

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

**Curried Labneh**
**GFO**
smoky pepita, lemon oil, grilled flatbread
**$13**

**Rosemary Focaccia**
**VO**
red sauce, salted butter
**$15**

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

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

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

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

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

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

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

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# LUNCH 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

**Prime Long Island Strip 8oz**
**GF**
shredded potato pave, french green beans, sweet onion demi, crispy leek shoestrings
**$40**

**Truffle & Mushroom Cassoulet**
**GF/VO**
braised northern beans, manchego, shaved winter truffle
**$24**

**Penne Diablo**
n'duja arabiatta, herb dressed mushrooms, crispy leek shoestrings
**$21**

**Spiced Airline Chicken**
curried labneh, crispy brussel sprouts, apple jus
**$28**

## SANDWICHES
GFO

**Served with choice of pub chips or side salad**

**Hot Pepper Melt VO**
hot pepper slaw, hatch pepper gouda, arugula, 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, sweet red cheddar, caramelized apple mostarda, arugula, herb focaccia
**$17**

## 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**

## LUNCH PRIX FIXE
$29
AVAILABLE UNTIL 3PM

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

**2nd Course**
choice of 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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Summer

# 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 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 |
| **Cranberry Moon** - Vanilla Vodka \| Cranberry Coulis \| 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 |

## 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 |
| **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

## 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

Summer

# 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 - ARG | $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