



*64 Wines By The Glass Every Day!*

# Brunch Menu



Available Sundays  
Until 3:00PM

WIFI: SixtyFour - Public | Password: SixtyFour

WWW.SIXTYFOURWINEBAR.COM

# BRUNCH MENU - Available until 3pm on Sunday

## 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 | Resowood - 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

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
Add Seasonal Jams +\$2 | Fully Loaded - Jams, Marcona Almonds, Olives, Sweet Droplet Peppers, Cornichons & Honeycomb +\$7

## Appetizers

<b>Labneh Parfait (GF)</b> - Honey Infused Yogurt   Strawberry Basil Marmalade   Preserved Rhubarb   Cardamom Oat Crumble	\$7
<b>Roasted Dates (GF)</b> - Prosciutto   Herbed Goat Cheese   Drop Pepper Jam	\$13
<b>Bruschetta Tartine (GFO)</b> - Herbed Goat Cheese   Roasted Roma Tomatoes   Balsamic Glaze   Grilled Sourdough	\$13
<b>Biscuits &amp; Gravy (GF)</b> - Wagyu Jalapeno-Queso Sausage   Cheddar Drop Biscuits   Chive	\$11
<b>Milk Bun Cinnamon Rolls</b> - Cinnamon Syrup   Cream Cheese Frosting	\$10
<b>"Chicken" &amp; Pancakes (GF)</b> - Crispy Maitake Mushrooms   Chive Pancakes   Drop Pepper Maple Syrup	\$12

## Salads, Soup & Sandwiches

<b>Dill Chop (GF)</b> - Roasted Plum Tomatoes   Asparagus   Lardon   Pickled Shallot   Garlic & Herb Breadcrumbs   Hard Boiled Egg   Cream Dill Dressing	\$13
<b>SF House Salad (GF • VO)</b> - Shaved Parmesan   Olive Medley   Cucumber   Tomato   Marcona Almond   Greens   Lemon Herb Vinaigrette	\$13
<b>Sweet Corn Chowder (GF)</b> - Sweet Corn Salsa   Crispy Pickled Shallot	\$13
<b>Chef's Breakfast Sandwich (GFO)</b> - Fried Egg   House Bacon   Potato Wedges   American Cheese   Chile Ketchup   Grilled Brioche	\$20
<b>Mushroom Torta (VO)</b> - Blue Oyster Mushroom   Mole Beans   Marinated Onion   Crème Fraîche   Shredded Romaine   Herb Focaccia	\$15
<b>Creamy Dill Chicken</b> - Grilled Chicken Breast   Roma Tomato   Shredded Romaine   Creamy Dill Dressing   Onion Ciabatta	\$15

Chicken (+\$6) | Shrimp (+\$10) | Tenderloin (+\$11) to any salad. Sandwiches come with a side of house-made chips or a mixed green salad.

## Entrees

<b>Steak &amp; Eggs (GFO)</b> - Grilled Tenderloin Tails   Two Eggs   Grilled Focaccia   Potato Wedges	\$27
<b>French Omelet (GF)</b> - Soft Curd   Crème Fraîche   Lumpfish Caviar   Chive   Dressed Greens	\$24
<b>Strawberries &amp; Crème French Toast</b> - Custard Dipped Brioche   Cream Cheese Frosting   Strawberry Basil Marmalade   Cardamom Spiced Oats	\$20
<b>Wagyu Pastrami Skillet (GF)</b> - Caramelized Onions   Potato Wedges   Drop Peppers   Irish Whiskey Cheddar   Dijon Aioli   Two Eggs	\$27
<b>64 English Breakfast (GFO)</b> - Wagyu Jalapeno-Queso Sausage   Roasted Mushrooms   Red Beans   Grilled Sourdough   Roasted Heirloom Tomatoes   Two Eggs	\$24

## Desserts

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

## Sides

<b>Grilled Sourdough (GFO)</b> \$4	<b>Side Salad (GF)</b> \$4
<b>Two Eggs (GF)</b> \$5	<b>Potato Wedges (GF)</b> \$6
<b>House Bacon (GF)</b> \$6	<b>Potato Chips (GF)</b> \$3

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

*THC Beverages - Limit of 10mg Per Guest*

<b>DRO Bojih Berry</b>   THC Seltzer   5mg	\$12
<b>DRO Hawaiian Dream</b>   THC Seltzer   5mg	\$12
<b>Houseplant Black Cherry</b>   CBD Sparkling Water   3mg	\$13
<b>Houseplant Pineapple</b>   CBD Sparkling Water   3mg	\$13

*Non-Alcoholic Wines By The Glass*

<b>Hand on Heart</b>   Chardonnay - California	\$10
<b>Hand on Heart</b>   Cabernet Sauvignon - California	\$11
<b>Hand on Heart</b>   Rose - California	\$10
<b>Hand on Heart</b>   Sauvignon Blanc - California	\$10
<b>Codorniu Zero</b>   Brut - Spain	\$9

*Signature Cocktails*

<b>Southern Charm Old-Fashioned</b> - Buffalo Trace Bourbon   Peach & Pecan Simple   Bitters   Orange Peel	\$16
<b>OG Manhattan</b> - Michter's Rye   Antica Sweet Vermouth   Bitters   Luxardo Cherry	\$16
<b>The Island Peel</b> - Bacardi White Rum   Banana Puree   Lime   Agave   Pineapple   Soda	\$14
<b>Especially Awake</b> - Pearl Vanilla Vodka   Kahlua   Mr. Black Coffee Liqueur   With or Without Baileys	\$15
<b>Peach, Please</b> - Pearl Vanilla Vodka   Peach Puree   Lemon   Muddled Mint   Sparkling Float	\$15
<b>Lady Whistledown</b> - Tito's Vodka   Limoncello   Lavender Simple   Lemon   Triple Sec   Egg White	\$15
<b>Bluegrass Mule</b> - Michter's Sour Mash   Blueberry Puree   Lemon   Ginger Beer   Mint	\$14
<b>Mango Diablo</b> - Corazon Blanco Tequila   Grand Marnier   Mango Puree   Jalapeno Simple   Tajin	\$15
<b>Strawberry Fields Fizz</b> - Hendrick's Gin   Limoncello   Lemon   Strawberry Basil Marmalade   Tonic	\$15

Ask your server about making these cocktails with non-alcoholic spirits.

*Spiritless Beverages*

<b>Coke - Diet Coke - Sprite</b>   12oz Can	\$3
<b>Atypique</b>   Non-Alcoholic Red Sangria Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Mojito Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Margarita Sparkling Water	\$8
<b>Coffee</b>   Regular or Decaf	\$4
<b>Hot Tea</b>   Assorted Flavor	\$3
<b>Lemonade or Iced Tea</b>	\$4
<b>Flavored Lemonade or Tea</b> Blueberry   Guava   Lychee   Mango   Peach	\$6

*Sparkling Wines By The Glass*

<b>Mionetto</b>   Prosecco - Italy	\$8
<b>Codorniu</b>   Cava - Spain	\$8
<b>Domaine Chandon</b>   Brut - California	\$12
<b>Domaine Chandon</b>   Brut Rose - California	\$12
<b>Moet &amp; Chandon</b>   Brut - France	\$26
<b>Moet &amp; Chandon</b>   Brut Rose - France	\$27
<b>Vietti</b>   Moscato d'Asti - Italy	\$12
<b>Veuve Yellow Label</b>   Brut - France	\$39

*Beer*

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

*Spirits*

<b>Angel's Envy</b>   Bourbon - \$15
<b>Buffalo Trace</b>   Bourbon - \$14
<b>Bulleit</b>   Bourbon - \$14
<b>Four Roses Single Barrel</b>   Bourbon - \$13
<b>Michter's</b>   Bourbon - \$14
<b>Hendricks</b>   Gin - \$15
<b>Tanqueray</b>   Gin - \$12
<b>Inverroche</b>   Gin - \$11
<b>Bacardi Silver</b>   Rum - \$9
<b>Captain Morgan</b>   Rum - \$10
<b>Meyers Dark</b>   Rum - \$10
<b>Dalmore 12</b>   Scotch - \$19
<b>Dalmore 14</b>   Scotch - \$30
<b>Dewar's White Label</b>   Scotch - \$12
<b>Lagavulin 16</b>   Scotch - \$36
<b>21 Seeds Jalapeno</b>   Tequila - \$10
<b>Corazon Blanco</b>   Tequila - \$11
<b>Corazon Reposado</b>   Tequila - \$12
<b>Belvedere Pure Organic</b>   Vodka - \$15
<b>Kettle One</b>   Vodka - \$12
<b>Tito's</b>   Vodka - \$10
<b>Bulleit Rye</b>   Whiskey - \$14
<b>Michter's Rye</b>   Whiskey - \$14
<b>Michter's Sour Mash</b>   Whiskey - \$14
<b>Sazerac Rye</b>   Whiskey - \$12

# COCKTAIL & SPIRIT FLIGHTS

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## *Spirit Flights*

*Served Neat | 1.5 oz Pours Of Each Spirit*

### **TEQUILA**

Blanco \$15 | Reposado \$16

Corazon

Casamigos

Don Julio

### **BOURBON**

\$15

Michter's

Four Roses Single Barrel

Buffalo Trace

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## *Cocktail Flights*

*3 oz Pours Of Each Cocktail*

### **BOURBON**

\$17

Southern Charm Old-Fashioned

OG Manhattan

Bluegrass Mule

### **VODKA**

\$17

Especially Awake

Peach, Please

Lady Whistledown

### **SANGRIA**

\$16

White Sangria

Rosé Sangria

Red Sangria

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