



*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](http://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 &amp; Rhubarb Mignonette

**JUMBO SHRIMP COCKTAIL (GF) | \$5 Each****SNOW CRAB CLAWS (GF) | \$8 Each****Petite Lobster Tail (GF) | \$18 Each**

Shrimp, Crab Claws &amp; Lobster are Served with Chile Cocktail Sauce, Lemon, Tabasco &amp; 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.

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

## 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

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

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

## Dinner Entrees

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

## Salads, Soup & Sides

<b>Sweet Corn Chowder</b> - Sweet Corn Salsa   Crispy Pickled Shallot	\$12
<b>Dill Chop (GF)</b> - Roasted Tomatoes   Asparagus   Lardon   Pickled Shallot   Garlic & Herb Breadcrumb   Creamy Dill Dressing	\$13
<b>SF House (GF &amp; VO)</b> - Shaved Parmesan   Olive Medley   Cucumber   Cherry Tomato   Marcona Almond   Lemon Herb Vinaigrette	\$13

Add Grilled Chicken Breast (+\$6) | Grilled Shrimp (+\$10) | Tenderloin (+\$11)

## 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

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 Boji 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>Epecially 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 Flavors	\$3
<b>Lemonade or Iced Tea</b>	\$4
<b>Flavored Lemonade or Tea</b>	\$6
Blueberry   Guava   Lychee   Mango   Peach	

*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

*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*

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

# COCKTAIL & SPIRIT FLIGHTS

---

## *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

---

## *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

---