



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 untill 3pm on Sunday

Build Your Own Cheese & Charcuterie Board

\$5 EACH

Irish Whiskey Cheddar | Claddagh Bo - Cow
Fenugreek Gouda | Marieke - Cow
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

\$9 EACH

Petite Truffle Brie | Marin French - 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

Labneh Parfait (GF) - Honey Infused Yogurt Strawberry Basil Marmalade Preserved Rhubarb Cardamom Oat Crumble	\$9
Roasted Dates (GF) - Prosciutto Herbed Goat Cheese Drop Pepper Jam	\$14
Bruschetta Tartine (GFO) - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$15
Biscuits & Gravy (GF) - Wagyu Jalapeno-Queso Sausage Cheddar Drop Biscuits Chive	\$13
"Chicken" & Pancakes (GF) - Crispy Maitake Mushrooms Chive Pancakes Drop Pepper Maple Syrup	\$12

Salads, Soup & Sandwiches

Dill Chop (GF) - Roasted Plum Tomatoes Asparagus Lardon Pickled Shallot Garlic & Herb Breadcrumb Hard Boiled Egg Cream Dill Dressing	\$15
SF House Salad (GF • VO) - Shaved Parmesan Olive Medley Cucumber Tomato Marcona Almond Greens Lemon Herb Vinaigrette	\$15
Sweet Corn Chowder (GF) - Sweet Corn Salsa Crispy Pickled Shallot	\$13
Chef's Breakfast Sandwich (GFO) - Fried Egg House Bacon Potato Wedges American Cheese Chile Ketchup Grilled Brioche	\$21
Mushroom Torta (VO) - Blue Oyster Mushroom Mole Beans Marinated Onion Crème Fraîche Shredded Romaine Herb Focaccia	\$16
Creamy Dill Chicken - Grilled Chicken Breast Roma Tomato Shredded Romaine Creamy Dill Dressing Onion Ciabatta	\$16

Chicken (+\$7) | Shrimp (+\$11) | Tenderloin (+\$13) to any salad. Sandwiches come with a side of house-made chips or a mixed green salad.

Entrees

Steak & Eggs (GFO) - Grilled Tenderloin Tails Two Eggs Grilled Focaccia Potato Wedges	\$29
French Omelet (GF) - Soft Curd Crème Fraîche Lumpfish Caviar Chive Dressed Greens	\$25
Wagyu Pastrami Skillet (GF) - Caramelized Onions Potato Wedges Drop Peppers Irish Whiskey Cheddar Dijon Aioli Two Eggs	\$28
64 English Breakfast (GFO) - Wagyu Jalapeno-Queso Sausage Roasted Mushrooms Red Beans Grilled Sourdough Roasted Heirloom Tomatoes Two Eggs	\$26

Desserts

Lemon Meringue Bar (GF & V) - Lemon Custard Whipped Meringue Sweet & Savory Oat Crust	\$12
Chocolate Almond Torte (GF) - Marcona Almond Thai-Tea Caramel Chantilly	\$14
Champagne Cake - Whipped Crème Fraîche Toasted Sugar Strawberry Basil Marmalade	\$14
Gelato - Ask Your Server About Today's Flavor	\$9

Sides

Grilled Sourdough (GFO) \$5	Side Salad (GF) \$5
Two Eggs (GF) \$6	Potato Wedges (GF) \$7
House Bacon (GF) \$7	Potato Chips (GF) \$5

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

LIBATIONS

THC Beverages - Limit of 10mg Per Guest

DRO Bojih 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 Flavor	\$3
Lemonade or Iced Tea	\$4
Flavored Lemonade or Tea	\$6
Blueberry Guava Lychee Mango Peach	

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

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

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
