64 Wines By The Glass Every Day!

Lunch Menu

Available Monday to Saturday
Until 4:00PM

WIFI: SixtyFour - Public | Password: SixtyFour

WWW.SIXTYFOURWINEBAR.COM

RAW BAR

RAW OYSTERS (GF) - EAST OR WEST COAST

$3.50 each | $36 per dozen

Caviar Dressed Oyster +$7 each

Chef Dressed Oyster (Caviar & Fresh Truffle) +$12 each

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

JUMBO SHRIMP COCKTAIL (GF) | $6 Each

SNOW CRAB CLAWS (GF) | $8 Each

Petite Lobster Tail (GF) | $19 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) $15

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

Lobster Blini (GF) $17

Butter-Poached Lobster Tail | Crème Fraîche | Lumpfish Caviar

Caviar Tasting Flight (GF) $23

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 $14

Smoked Mackerel $14

Smoked Sardine $14

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

Summer

LUNCH MENU

2026

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 | Rosewood - 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 | Japer 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

Dill Labneh (GFO) - Dill & Lemon Yogurt | Sweet & Sour Carrots | Marcona Almond | Cucumber | Grilled Pita	$14
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
Peppered Bacon (GF) - Fenugreek Gouda | Preserved Rhubarb | Crispy Pickled Shallot	$12
Grilled Oysters (GF) - Morita Chile Butter | Gluten Free Panko | Fresh Lime	$16
Warm Duck Rillet - Nashville Hot | Blue Cheese Puree | Sweet Corn Salsa | Herb Focaccia	$17
Crispy Mushrooms (GF & V) - Blue Oyster Mushrooms | Coconut Chili Crisp	$16
Truffle Wedges (GF) - Shredded Potato Pave | Black Garlic Aioli | Parmesan | Shaved Summer Truffle	$19
Mojo Octopus - Drop Pepper Aioli | Sweet Corn Salsa | Dressed Greens	$23

Add ¼ Ounce of Fresh Shaved Truffle to Any Dish for $25

Lunch Entrees

Create Your Own Perfect Lunch Pairing by Picking Two Entrees with Chips or Mixed Green Salad for $25

Harissa Sausage - Harissa Glazed Jalapeno Beef Sausage | Caramelized Onions | Dijon Aioli | Sausage Roll	$17
Grilled Ham & Cheese - Seared Mortadella | Fenugreek Gouda | Drop Pepper Jam | Black Garlic Aioli | Arugula | Herb Focaccia	$17
Mushroom Torta (VO) - Blue Oyster Mushroom | Mole Beans | Marinated Onion | Crème Fraîche | Shredded Romaine | Herb Focaccia	$17
Grilled Tenderloin - Caramelized Onions | Beef Fat Chimichurri | Arugula | Onion Ciabatta	$17
Creamy Dill Chicken - Grilled Chicken Breast | Roma Tomato | Shredded Romaine | Creamy Dill Dressing | Onion Ciabatta	$17
Sweet Corn Chowder - Sweet Corn Salsa | Crispy Pickled Shallot	$12
Dill Chop Salad (GF) - Roasted Tomatoes | Asparagus | Lardon | Pickled Shallot | Garlic & Herb Breadcrumb | Creamy Dill Dressing	$15
SF House Salad (GF & VO) - Shaved Parmesan | Olive Medley | Cucumber | Cherry Tomato | Marcona Almond | Lemon Herb Vinaigrette	$15

Lunch Sandwiches Are Served With Your Choice Of House-Made Chips Or Mixed Green Salad.
Gluten Free Bread Available Upon Request For Sandwiches
Add Grilled Chicken Breast (+$7) | Grilled Shrimp (+$11) | Tenderloin (+$13) To Any Salad

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

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Summer

LIBATIONS

2026

THC Beverages - Limit of 10mg Per Guest

DRO Boji Berry | THC Seltzer | 5mg	$12
DRO Hawaiian Dream | THC Seltzer | 5mg	$12
Houseplant Black Cherry | THC Sparkling Water | 3mg	$13
Houseplant Pineapple | THC 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
Especially 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

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

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

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

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