



Sixtyfour Reserve Room Menu

<https://menulist.menu>

123 Water Street Suite 105IL 60540, Naperville, United States
(+1)3314724767 - <http://www.sixtyfourreserveroom.com/>



The restaurant from [Naperville](#) offers 169 different meals and drinks on the card at an average price of \$39.2.

What [User](#) likes about Sixtyfour Reserve Room:

This is a very small place. Looks a little more fine dining than casual. The food was ok, nothing special or really creative on the menu. I think there needs to be more main course dishes. The wine part of the bar was never explained to us. [read more](#). You can use the WiFi of the restaurant at no extra cost, And into the accessible rooms also come guests with wheelchairs or physiological limitations. If the weather are right, you can also be served outside. What [User](#) doesn't like about Sixtyfour Reserve Room:

this is a very small place. looks a little more beautiful than casual. eating was ok, nothing special or really creative on the menu. I think it must be more main dishes. the weeping of the bar was never explained to us. [read more](#).

Should you wish to sample tasty **American meals like burgers or barbecue**, then Sixtyfour Reserve Room in Naperville is the ideal place for you, Also, the guests of the restaurant love the comprehensive variety of various **coffee and tea specialities** that the restaurant has to offer. You have a ceremony and want to enjoy the food at home? With the in-house *catering service*, that's easily doable, look forward to the typical delicious French cuisine.

Sixtyfour Reserve Room Menu



Soups

SOUP OF THE DAY \$6.0

Pasta

MAC N' CHEESE

Süße Desserts

TIRAMISU

Main courses

RIBS

Vegetarian

CAULIFLOWER

Salad

CAESAR SALAD

Bestseller

MAC N CHEESE

Side dishes

MASHED POTATOES

Dessert

FRESH BERRIES \$6.0

Spirits

MARTINI \$12.0

Soup

ONION SOUP \$10.0

Kraut & Rüben

MAC AND CHEESE

In the Garden

POLENTA FRIES \$9.0

Fresh Juices

CARROT

Meat Dishes

BEEF TENDERLOIN \$32.0

Classics

PALOMA \$16.0

Whiskey

BUFFALO TRACE BOURBON CREAM \$8.0

Side Order

BROWN RICE

Champagne

MÓET IMPERIAL, BRUT

Beverages

HOT COFFEE

Sweets & Desserts

BREAD PUDDING

Cereals

STARTER

Sixtyfour Reserve Room Menu



Small Plates

CRISPY COCONUT SHRIMP \$12.0

Full-On Fajitas

MIX MATCH

Champagne & Sparkling

VEUVE CLICQUOT NV BRUT, CHAMPAGNE \$80.0

Sparkling

TAITTINGER, BRUT

Comfort

BONELESS BRAISED BEEF SHORT RIB \$28.0

Signatures

SCOFFLAW \$11.0

Cocktail

MARGARITA \$14.0

Three

VEGAN RISOTTO \$19.0

Cured Meats

PROSCIUTTO DI PARMA, ITALY

Coffee

COFFEE

Picked for You

BAILEY'S ORIGINAL IRISH CREAM \$7.0

Sherry / Port

DOW'S RUBY PORT

Vino Spumante

CHANDON, BRUT

Drinks

DRINKS

Dopo Cena Bevande

KAHLUA LIQUEUR \$7.0

Condiments and Sauces

CURRY

Whisky / Bourbon

BOULEVARDIER \$13.0

Gelato Selection

VANILLA BEAN GELATO \$4.0

Essential Cocktails

BOURBON SOUR \$13.0

Alcoholic Drinks

CHARDONNAY

BEER

Sixtyfour Reserve Room Menu



Burgers

TURKEY BURGER	\$14.0
DELUXE BURGER	\$18.0

Starters & Salads

RISOTTO
SHRIMP

Port & Dessert Wines

DOW'S FINE TAWNY PORT
BLANDY'S 5 YEAR PORT

Sparkling Wine - Glass

SEGURA VIUDAS, BRUT CAVA
MOET IMPERIAL, ROSE

Sweets

CRÈME BRÛLÉE, GRAND MARNIER	\$7.0
CHOCOLATE BROWNIE, SEA SALT CARAMEL GELATO	\$6.0
STICKY TOFFEE PUDDING, CRÈME ANGLAISE	\$7.0

Bubbles

MIONETTO, PROSECCO
CHANDON, BRUT ROSE
PIPER HEIDSIECK, BRUT

Rose

ANGLÉS '17, GSM BLEND, LANGUEDOC, FR	\$39.0
LUIGI GIORDANO '17, NEBBIOLO, BARBARESCO, IT	\$42.0

DOMAINE SERENE 'R ' '17, OREGON	\$75.0
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Sauvignon Blanc

PONGA '18, NEW ZEALAND	\$35.0
CAKEBREAD '17, NAPA VALLEY, CA	\$50.0
HENRI BOURGEOIS, LES BARONNES '17, SANCERRE	\$50.0

Other Whites

BONCI '15, VERDICCHIO, MARCHE, IT	\$37.0
PASQUA '18 PINOT GRIGIO, VENETO, IT	\$33.0
BODEGAS AVANCIA '15, GODELLO, SPAIN	\$55.0

After Dinner Cheeses

RASPBERRY BELLA VITANO, SARTORI, PLYMOUTH, WISCONSIN COW
GRUYÈRE GRAND CRU, ROTH KASE, MONROE, WISCONSIN COW
PÉRAIL DE BREBIS, PAPILLON, AVEYRON, FRANCE SHEEP

Salads

HOUSE SALAD	\$6.0
CAESAR SALAD	\$6.0
CRISPY PORK BELLY WEDGE SALAD	\$8.0
SPINACH SALAD	

Appetizers

PROSCIUTTO WRAPPED SPICY FONTINA DATES	\$8.0
BEEF SHORT RIB POUTINE	\$11.0

Sixtyfour Reserve Room Menu



CRISPY TOWN DOCK CALAMARI \$12.0

MOZZARELLA FLATBREAD \$12.0

Starters

BURRATA PENNE ALL' ARRABBIATA \$18.0

BRAISED DUCK RISOTTO \$24.0

CHICKEN POT PIE \$19.0

CHARCUTERIE

Cocktails

AVIATION \$12.0

MOSCOW MULE \$10.0

NEGRONI \$12.0

WATER STREET \$12.0

Pinot Noir

MONTINORE '17, WILLAMETTE VALLEY, OR \$44.0

FEL '15, ANDERSON VALLEY, CA \$60.0

PATZ HALL '14, SONOMA, CA \$69.0

KOSTA BROWNE '17, SONOMA COAST, CA \$141.0

Sparkling Wines by the Glass

MIONETTO, MOSCATO

ADAMI, PROSECCO

PIPER HEIDSIECK, BRUT ROSÉ

LALLIER, BRUT

Restaurant Category

VEGAN

GLUTEN FREE

DESSERT

COCKTAIL

These types of dishes are being served

SALAD

SOUP

BURGER

BREAD

Beers and Ciders

MOODY TONGUE, CHOCOLATE CHURRO PORTER \$7.0

NEW HOLLAND, BARREL AGED DRAGON'S MILK

CHURCH STREET, HOLY COW MILK STOUT \$6.5

3 SHEEPS, CASHMERE HAMMER NITRO MILK STOUT \$4.5

2 FOOLS, TART CHERRY CIDER \$7.0

Special Reds

SHARECROPPERS '15, MERLOT, YAKIMA VA, WA \$41.0

2 VINTNERS '15, SYRAH, COLUMBIA VALLEY, WA \$46.0

THE PRISONER '17, RED BLEND, NAPA VALLEY, CA \$68.0

CHATEAU DE PEZ '15, SAINT-ESTAPHE, BORDEAUX \$75.0

ORIN SWIFT MACHETE '16, RED BLEND, CA \$79.0

Cabernet Sauvignon

METTLER '16, LODI, CA \$42.0

YORKVILLE RENNIE VINEYARD '16, MENDOCINO, CA \$56.0

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FARM '16, NAPA VALLEY, CA	\$63.0
FAUST '15, NAPA VALLEY, CA	\$70.0
SEQUOIA GROVE '15, NAPA VALLEY, CA	\$75.0
RAMEY '14, NAPAVALLEY, CA	\$80.0

Sparkling Wine

GRUET NV BRUT, NEW MEXICO	\$37.0
BOCELLI NV PROSECCO, ITALY	\$39.0
CHANDON NV BRUT ROSÉ, CALIFORNIA	\$45.0
J VINEYARDS NV BRUT, SONOMA	\$65.0
SCHRAMSBERG '14, BRUT ROSÉ, NAPA	\$68.0
TAITTINGER NV BRUT, CHAMPAGNE	\$70.0
PERRIER JOUET NV GRAND BRUT, CHAMPAGNE	\$80.0
DOM PERIGNON '09 BRUT, CHAMPAGNE	\$265.0

Chardonnay

MATIAS '14, SANTA LUCIA HIGHLANDS	\$44.0
ORIN SWIFT MANNEQUIN '16 CALIFORNIA	\$54.0
CHAPPELLET '14, NAPA VALLEY, CA	\$64.0
JOSEPH PHELPS '13, FREESTONE VINEYARD, CA	\$70.0
FLOWERS '15, SONOMA COAST	\$65.0
PATZ HALL '15, SONOMA COAST	\$68.0
RAMEY '13, RUSSIAN RIVER VALLEY	\$69.0
SHAFER RED SHOULDER RANCH '15, CARNEROS	\$82.0
KOSTA BROWNE ONE SIXTEEN '17, RRV	\$101.0

Charcuterie

ALL-BEEF SUMMER SAUSAGE, NUESKE, WITTENBERG, WISCONSIN

DUCK PÂTÉ, SUN DRIED CHERRY, PISTACHIO, SIXTYFOUR, NAPERVILLE, ILLINOIS

ROAST BEEF TOP ROUND (MEDIUM RARE) BOAR'S HEAD, BROOKLYN, NEW YORK

APPLEWOOD SMOKED TURKEY BREAST, NUESKE, WITTENBERG, WISCONSIN

PORK BELLY HARISSA COUNTRY STYLE PÂTÉ, SIXTYFOUR, NAPERVILLE, ILLINOIS

BLACK FOREST SMOKED HAM, NORTH COUNTRY SMOKE HOUSE, CLAREMONT, NEW HAMPSHIRE

SPANISH STYLE DRY CURED CHORIZO, BOAR'S HEAD, BROOKLYN, NEW YORK

WILD BOAR SALAMI, CREMINELLI, SALT LAKE CITY, UTAH

LAMB, ARTICHOKE SUN-DRIED TOMATO TERRINE, SIXTYFOUR, NAPERVILLE, ILLINOIS

Cheese

MERLOT BELLAVITANO, SARTORI, PLYMOUTH, WISCONSIN COW

MANCHEGO, CORAZON DE RONDA, SPAIN SHEEP

HORSERADISH CHEDDAR, BOAR'S HEAD, BROOKLYN, NEW YORK COW

BRIE, PRESIDENT, FRANCE COW

SMOKED GRUYÈRE, CLASSIC ALPINE, BOAR'S HEAD, BROOKLYN, NEW YORK COW

PERIAL DE BREBIS, PAPILLON, AVEYRON, FRANCE SHEEP

WHITE CHEDDAR, HOOK'S 4 YEAR, MINERAL POINT, WISCONSIN COW

Sixtyfour Reserve Room Menu



CALIFORNIA GOAT CHEESE, LAURA
CHENEL, SONOMA, CALIFORNIA GOAT

BAY BLUE, POINT REYES STATION,
CALIFORNIA COW

DRIFTLESS CINNAMON AND
CRANBERRY, HIDDEN SPRINGS,
WESTBY, WISCONSIN SHEEP

Dishes are prepared with



SCALLOPS

\$26.0

BUTTER

TRAVEL

BEEF

COCONUT

CHEDDAR

CRUDE

MEAT

CHEESE

SCALLOP

VEGETABLES

SALMON

PORK MEAT

POTATOES

SPINAT

CHICKEN

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123 Water Street Suite 105IL
60540, Naperville, United States

Opening Hours:
Monday 11:00 -22:00
Tuesday 11:00 -22:00
Wednesday 11:00 -22:00
Thursday 11:00 -22:00
Friday 11:00 -22:00
Saturday 11:00 -22:00
Sunday 11:00 -21:00

Made with menulist.menu

