



Sixty Vines

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Shared Plates 3PD

ITEM	PRICE
HUMMUS red beet hummus, edamame hummus, crisped flatbread	\$12.00
Brussels oven roasted, kung pao vinaigrette, scallions, cashews	\$13.00
Burrata basil pesto, wood grilled ciabatta, tomato & garlic confit, balsamic dijon vinaigrette, sea salt	\$18.00
Bacon Wrapped Dates bacon wrapped, oven roasted, balsamic glaze	\$9.00
Blistered Shishito Peppers lime, sea salt & romesco	\$13.50
Crispy Zucchini tapioca dusted, peppadew & shishito peppers, cilantro, sweet chili vinaigrette	\$13.00
Citrus Olives mixed whole olives, fennel, chiles, orange, basil	\$12.00
Beef Rissoles ginger, scallion, almond miso sauce	\$15.75
Wood Roasted Cauliflower whipped eggplant, grilled flatbread, chili oil	\$14.75
Harissa Shrimp Cracked Olives, Braised Fennel, Garlic, Parsley	\$18.00

Mains 3PD

ITEM	PRICE
Atlantic Salmon shaved brussel’s sprouts, shallot, braised peppers & smoked paprika vinaigrette	\$29.00
Double Cabernet Burger cabernet smothered wagyu patties, everything bun, white cheddar cheese, caramelized onions, worcestershire mayo, to...	\$19.00
Pork Chop roasted tri-color carrots, sage brown butter, pistachio & peppadew romesco	\$24.50
Rainbow Trout Green lentil ragout, coconut-vadouvan curry, orange, scallion, cilantro	\$28.00
Wood Grilled Bavette Steak mushroom shallot confit, crispy fingerling potatoes, chives, foie gras-zinfandel demi	\$32.00

Pizza 3PD

ITEM	PRICE
Spicy Sausage Pizza tomato sauce, house made sausage, mozzarella, provolone, pickled fresno peppers, fennel, basil	\$19.50
Shrimp and Smoked Bacon white sauce, provolone, mozzarella, garlic, scallion, lemon juice, crushed red pepper	\$20.00
Margherita Pizza San Marzano tomato, mozzarella, pecorino Romano, basil, olive oil	\$17.00
Roasted Winter Squash Pizza Bacon, Charred Onion, sage, Mozzarella, White Sauce	\$19.00

ITEM	PRICE
Fig and Prosciutto Pizza white sauce, mozzarella, honey, arugula, sesame seeds	\$18.00
Mushroom Pizza Oven roasted tomato, mixed mushrooms,roasted garlic puree, cashew cream, basil	\$22.00
Pasta 3PD	
ITEM	PRICE
Shrimp Campanelle shrimp, garlic, grape tomato, basil, white wine sauce	\$20.00
Pork Papparedlle pork shoulder, fennel, san marzano tomato, basil, pecorino romano	\$20.00
Crest di Gallo roasted chicken, mushrooms, spinach, oven-dried tomato, pesto cream	\$17.50
Rigatoni grilled eggplant, san marzano tomato, spinach, basil, crushed pepper, whipped ricotta	\$17.00
Salads 3PD	
ITEM	PRICE
House Salad spring mix, candied walnuts, fresh strawberries, peppered pecorino, citrus-honey vinaigrette	\$12.00
Beet and Herbed Goat Cheese spring mix, roasted purple, candy striped & golden beets, seasonal fruit, micro basil, white balsamic dressing	\$15.00
Caesar Salad gem lettuce, baby kale, grated egg yolk, grated egg white, pecorino croutons	\$12.00
Cali Chicken Chop wood-grilled chicken, gem lettuce, radicchio, marcona almonds, salametto piccante, fresh herbs, cracked olives	\$20.00
Shared Extras 3PD	
ITEM	PRICE
Broccolini wood grilled, anchoiade	\$8.00
Carrots roasted tri-color carrots, sage brown butter, dill	\$8.00
Potatoes smashed crispy fingerlings, chives, sea salt	\$8.00
Dessert 3PD	
ITEM	PRICE
Basque Cheesecake carmelized cheesecake, Luxardo cherries	\$9.00
Olive Oil Citrus Cake mascarpone whip, seasonal fruit	\$9.00
Sticky Toffee Cake rum cake, roasted pineapple, ginger, crème anglaise	\$9.00

Sandwiches 3PD	
ITEM	PRICE
Double Stack Vines Burger wagyu patty, american cheese, fancy sauce, gem lettuce, pickles, potato bun, crispy fingerling potatoes	\$17.00
Double Cabernet Burger (Sandwiches 3PD) cabernet smothered wagyu patties, everything bun, white cheddar cheese, caramelized onions, worcestershire mayo, to...	\$19.00
Braised Pork Sandwich slow roasted pork, avocado, worcestershire mayo, scallion, garlic, arugula, citronette, fresno peppers, crispy fingerlin...	\$16.00
Brunch 3PD	
ITEM	PRICE
Citrus Olives mixed whole olives, fennel, chiles, orange, basil	\$12.00
Bacon garam spiced, cherry-wood smoked	\$8.00
Br Sandwich	\$15.00
Cabernet Brunch Burger cabernet smothered beef patties, free range egg, everything bun, white cheddar cheese, caramelized onions, worcester...	\$19.00
Egg White and Goat Cheese Frittata wild mushrooms & spinach, herbed tomatoes, goat cheese, pecorino, arugula	\$16.00
Fruit seasonal	\$8.00
Multi Grain Toast seasonal jam, salted butter	\$3.00
Orange Morning Bread brown butter cinnamon bites, citrus icing, candied walnuts, coffee crumble	\$10.00
Ricotta Chiffon French Toast lemon curd, mascarpone whipped cream, blueberry syrup	\$13.00
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Wood Grilled Bavette Steak mushroom shallot confit, crispy fingerling potatoes, chives, foie gras-zinfandel demi	\$32.00
Filet Mignon Roasted Winter Squash, Toasted Walnuts, Shallot, Fig-Balsamic Reduction	\$44.00

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