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Sixty Vines

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Menu Prices — October 24, 2026

Sixty Vines menu with prices in United States, updated April 2020: 83 items across 9 categories, prices from $3.00 to $44.00.

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Sixty Vines Menu with Prices (United States)

Sixty Vines menu with prices in United States, updated April 2020: 83 items across 9 categories, prices from $3.00 to $44.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/sixty-vines

Menu categories: Shared Plates 3PD · Mains 3PD · Pizza 3PD · Pasta 3PD · Salads 3PD · Shared Extras 3PD · Dessert 3PD · Sandwiches 3PD · Brunch 3PD

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 — **$19.50**
tomato sauce, house made sausage, mozzarella, provolone, pickled fresno peppers, fennel, basil

Shrimp and Smoked Bacon — **$20.00**
white sauce, provolone, mozzarella, garlic, scallion, lemon juice, crushed red pepper

Margherita Pizza — **$17.00**
San Marzano tomato, mozzarella, pecorino Romano, basil, olive oil

Roasted Winter Squash Pizza — **$19.00**
Bacon, Charred Onion, sage, Mozzarella, White Sauce

Fig and Prosciutto Pizza — **$18.00**
white sauce, mozzarella, honey, arugula, sesame seeds

Mushroom Pizza — **$22.00**
Oven roasted tomato, mixed mushrooms,roasted garlic puree, cashew cream, basil

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 — $9.00
carmelized cheesecake, Luxardo cherries

Olive Oil Citrus Cake — $9.00
mascarpone whip, seasonal fruit

Sticky Toffee Cake — $9.00
rum cake, roasted pineapple, ginger, crème anglaise

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

Shared Plates 3PD

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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**

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**
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 — **$20.00**
shrimp, garlic, grape tomato, basil, white wine sauce

Pork Papparedlle — **$20.00**
pork shoulder, fennel, san marzano tomato, basil, pecorino romano

Crest di Gallo — **$17.50**
roasted chicken, mushrooms, spinach, oven-dried tomato, pesto cream

Rigatoni — **$17.00**
grilled eggplant, san marzano tomato, spinach, basil, crushed pepper, whipped ricotta

Salads 3PD

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