

CRAFT 64 August Specials

Pizza Specials:

- Tommy Boy Pizza -

This little gem begins as our classic Blanco white pizza w/ salami soppressata, smoked onions & garlic complimented by fresh arugula and a touch of honey.

Beer Pairing: CRAFT 64 Hopalicious West Coast IPA.

- Burrata Fresca Pizza -

This one begins as our original margarita pizza w/ ricotta cheese and is dressed w/ garden greens, heirloom cherry tomatoes, fresh burrata cheese & a balsamic glaze. Delish!

Beer Pairing: CRAFT 64 Surf's Up Tropical Golden Ale

Ensalada Special:

- Cucumber Fresca -

Fresh spinach w/ mandarin oranges, cucumbers, cherry tomatoes & candied walnuts.

Served w/ a side of cucumber & honey vinaigrette.

Wine Pairing: Horologist Sauvignon Blanc, Marlborough, NZ.

Seasonal Cocktails:

Melon-choly Magic

Kick back w/ this light and refreshing twist on the classic margarita

w/ 1800 Reposado tequila, fresh lime and watermelon puree.

Garnished w/ orange and a sugar rim.

OR

104 Proof Crafty Paloma

104 proof blanco tequila w/ fresh grapefruit, lime & agave nectar.

Served on the rocks w/ lime and a Tajin rim.

Check Out Our House Made Focaccia Bread

Sandwich Menu for Lunch! 11am-3pm