

WHITE WINE

\$12.5 PER GLASS \$46 PER BOTTLE
HH 3-6PM - HAPPY HOUR WINES \$7.5

NV ANDRE DELERMO BRUT CHAMPAGNE

Champagne, France - Split Size 187.
Citrus, white flowers, crisp dry finish.

ROSE - ROTATING

Ask server for current selection. **HH**

2020 LAVIS VIVOLO PINOT GRIGIO

Delle Venezie, Italy. Deep golden-yellow color, rich warm and inviting aromas of ripe fruits & honey. **HH**

2022 THE HOROLOGIST SAUVIGNON BLANC

Marlborough, NZ: Deliciously fresh and crisp aromas of lemon, limes with rich fruit flavours.

2021 STEL-MAR CHARDONNAY

Lodi, CA. Chardonnay, with a strong streak of toasty, buttery oak flavours. Floral notes compete with wood char and coconut on the palate.

2022 BADENHORST FAMILY WINES

Blend of Chenin Blanc, Chardonnay, Viognier & Colombard. Coastal Region South Africa. Aromas of dried peaches, apricots & ripe citrus.

RED WINE

\$12.5 PER GLASS \$46 PER BOTTLE
HH 3-6PM HAPPY HOUR WINES \$7.5

2022 HAHN CALIFORNIA PINOT NOIR

Bright flavors of plum & black cherry.
HH

2019 MONSALAI SUPER TUSCAN RED BLEND

Toscana, Italy. Round & easy going, shows black fruit & vanilla alongside ripe tannins.

2021 LA SALITA NEBBIOLO BLEND NV

Verduno, Italy. Balanced blackberry & blueberry with hints of black pepper & black currants.

2021 BAROSSA VALLEY ESTATE GSM

Classic blend of Grenache, Shiraz & Mourvèdre. A luscious wine bursting with bright redberry fruits, spice & soft tannins. **HH**

2021 SEAN MINOR CABERNET SAUVIGNON

Paso Robles. Warm raspberry pie & black currents combine with cedar & spice.

2021 MAGGIO FAMILY ZINFANDEL

Oak Ridge, Lodi, California.
Ripe blackberry & dark cherry flavors.

CRAFT COCKTAILS \$15.5

ROGER-RITA

Blanco tequila, agave, with a chambord float.

64 FASHONED

Four Roses bourbon, demerara syrup, trifecta bitters (Angostura, Regan's Orange and Cardamom).

CRAFTY SPRING SANGRIA

Red or White - apple puree, lemon, St. Germain elderflower, topped with lemon-lime soda.

ESPRESSO MARTINI

Western Son vodka, chocolate and vanilla liqueurs, cream liqueur and cold brew.

RASPBERRY COOLER

Western Son Raspberry vodka, lemon, mint syrup, topped with lemon lime soda.

SUNDAY DRIVER

Western Son Gin, cointreau, crème de violette, fresh lemon juice.

MENTAL HEALTH DAY

Four roses bourbon, lemon, honey, egg white, red wine float.

9TH FLOOR

St. Germain elderflower, French nectarine and peach liqueur, prosecco, club soda, rosemary.

SIGNATURE MULES \$12.5

All Mules are made with fresh lime juice and ginger beer.

THE "64"

Western Son grapefruit and lemon vodkas, lemon wedge, with ginger beer.

PHOENIX COLADA

Coconut-infused spiced rum, pineapple, demerara syrup, tiki bitters, lime, topped with ginger beer.

STRAWBERRY FRESCA

Western Son strawberry vodka, lemon, agave, muddled strawberry and basil, topped with ginger beer.

SPICY BURRO

Jalapeno infused tequila, lime, hellfire bitters, topped with ginger beer.

NON ALCOHOLIC

MOCKTAIL - NON ALCOHOLIC \$ 8.5

Italian Soda: Choice of lemon, lime, strawberry, mango, passion fruit, blueberry and heavy cream.

NON ALCOHOLIC BEER

Ask your server for the latest NA selection.

CRAFT 64 BEERS

HAPPY HOUR EVERYDAY 3-6PM

HH \$5.5 CRAFT 64 BEERS

BUZZ LITE BEER

Lager, - American Light, 4.5% ABV

PILSNER 64

Czech Style Pilsner, 6% ABV

THA' JUICE BOX IPA

New England IPA, 6% ABV

TROPICAL HOPERATOR IPA

American IPA, 7% ABV

FROLIC PALE ALE

American Pale Ale, 4.8% AVB

LA CERVEZA ÁMBAR

Mexican Style Amber Lagar, 4.5% ABV

WHEAT THE PEOPLE

Bavarian style wheat ale, 5.5% ABV

BOMB POP SOUR

Fruited Sour, 5% ABV

HAPPY HOUR

EVERYDAY!!! 3PM TO 6PM

CAPRESE \$10.5

Sliced fresh Tomatoes, handmade Mozzarella (made daily), Basil, Extra Virgin Olive Oil, Cracked Pepper and Sea Salt.

MARCAPONE FIG BRUSCHETTA \$10.5

Fresh Ciabatta Bread, Mascarpone Cheese, Fig Jam and Prosciutto.

CLASSIC TOMATO BRUSCHETTA \$10.5

Tomatoes, garlic, sea salt, pepper, house mozzarella, basil, and EVOO.

ITALIAN HUMMUS DUO \$10.5

The Duo: Made from scratch with Italian cannellini beans. Served with artisan bread. Ask your sever for current selections.

SPINACH ARTICHOKE DIP \$10.5

Whole spinach, parmesan cheese, artichokes and secret seasonings!

CHEF'S BOARD \$15.5

Chef's seasonal cheese selections, plus pepperoni, salami, prosciutto, mixed nuts & fruits, olive pate' and fig jam. Served with toasted artisan bread.

BEER/WINE/COCKTAILS

BEER:

CRAFT 64 BREWS \$ 5.5

WINE:

ROSE, PINOT GRIGIO, PINOT NOIR OR
RED BLEND \$ 7.5

COCKTAILS:

THE 64 MULE \$ 7.5

CRAFT SIGNATURE COCKTAILS \$ 12.5



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WESTERN SON
VODKA