

## WHITE WINE

\$12.5 PER GLASS \$45 PER BOTTLE

### ST KILDA BRUT SPARKLING WINE

South Eastern Australia.

Chardonnay, Pinot Noir blend.

### ROSE - ROTATING

Ask server for current selection.

### 2020 LAVIS VIVOLO PINOT GRIGIO

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

### 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 \$45 PER BOTTLE

### 2022 HAHN CALIFORNIA PINOT NOIR

Bright flavors of plum & black cherry.

### 2021 MAGGIO FAMILY ZINFANDEL

Oak Ridge, Lodi, California.

Ripe blackberry & dark cherry flavors.

### 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.

### 2021 SEAN MINOR CABERNET SAUVIGNON

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

### 2019 MONSALIA SUPER TUSCAN RED BLEND

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

\*\*\*Ask about our Reserve Bottle List.

## CRAFT COCKTAILS \$14.5

### "64" FASHONED

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

### SPICY MANGO-RITA

House Jalapeno tequila, mango puree and fresh lime, with a tajin rim.

### 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.

### RAIN CHECK

Malfy blood orange gin, fresh blood orange juice, prosecco and club soda.

### MENTAL HEALTH DAY

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

### 9TH FLOOR

St. Germain elderflower, French melon liqueur, prosecco, club soda, rosemary.

### BORN TO RUM PUNCH

Bacardi, Disaronno, OJ, pineapple juice, passion fruit, topped with lemon-lime soda.

### EL DOMINO

Reposado tequila, lime, cilantro, grapefruit bitters, agave, grapefruit soda, with a black salt rimmer

### "64" BLOODY MARY

Pepper vodka, house bloody mary mix, pepperoni and bacon garnish with a tajin rim.

## SIGNATURE MULES \$10.5

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

### THE "64"

Western Son grapefruit and lemon vodkas, lemon wedge.

### PHOENIX COLADA

Coconut-infused spiced rum, pineapple, demerara syrup, tiki bitters, lime.

### STRAWBERRY FRESCA

Western Son strawberry vodka, lemon, agave, muddled strawberry and basil.

### SINGIN' THA' BLUES

Western Son blueberry vodka, lemon, rosemary syrup.

## NON ALCOHOLIC

### MOCKTAIL - NON ALCOHOLIC \$ 8.5

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

### NON ALCOHOLIC BEER \$ 6.5

Ask your server for the latest NA selection.

## CRAFT 64 BEERS

### ROCKY POINT LIGHT

Lager, - Mexican Light, 4.5% ABV

### PILSNER 64

Czech Style Pilsner, 6% ABV

### THA' JUICE BOX IPA

New England IPA, 6% ABV 40 IBUs

### HOPALICIOUS IPA

West Coast IPA, 6.5% ABV 65 IBUs

### FROLIC PALE ALE

American Pale Ale, 4.8% ABV

### LA CERVEZA ÁMBAR

Mexican Style Amber Lager, 4.5% ABV

### WHEAT THE PEOPLE

Bavarian Style Wheat Ale, 5.5% ABV

### BOMB POP SOUR

Fruited Sour, 5% ABV

\* Ask about our Seasonal Brews

## HAPPY HOUR

EVERYDAY!!! 3PM TO 6PM

## BEER/WINE/COCKTAILS

CRAFT 64 BREWS \$ 5.5

ALL WINES BY THE GLASS \$ 7.5

THE 64 MULE \$ 7.5

COCKTAIL SPECIALS \$ 7.5

## NIBBLES

### CAPRESE \$10.5

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

### 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 server 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.



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@craft64az

WESTERN SON  
VODKA