

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.

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.

2021 VILLA PILLO TUSCAN BLEND

The captivating scents of violet, blackcurrant, and rosemary are beautifully complemented by hints of licorice and tobacco.

CRAFT COCKTAILS \$14.5

"64" FASHIONED

Four Roses bourbon, simple syrup, trifecta bitters, garnished with a Luxardo cherry and orange peel.

WATERMELON MARGARITA

Blanco tequila, orange liquor watermelon puree, fresh lime juice, agave nectar with a Tajín rim.

CRAFTY SANGRIA

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

ESPRESSO MARTINI

Vanilla vodka, chocolate liqueur, cold brew espresso.

CUCUMBER COLLINS

Western Son gin, muddled cucumber, lime juice, agave nectar, topped with club soda.

STRAWBERRY APEROL SPRITZ

Aperol, strawberry puree, prosecco, splash of club soda. Garnished with orange peel.

FRENCH 64

St. Germain elderflower, Western Son gin, prosecco, lemon juice, agave nectar, club soda. Garnished with lemon peel.

104 CRAFTY PALOMA

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

CUCUMBER SPLASH

Western Son cucumber infused vodka, lime juice.

SINGIN' THA' BLUES

Western Son blueberry vodka, lemon, rosemary syrup.

RAZZMATAZZ

Western Son raspberry vodka, lime juice.

NON ALCOHOLIC

N/A CRAFT COCKTAILS \$9.5

0% ABV choice of Mango Margarita, Berry Mule, Prickly Pear Paloma, and Strawberry Daiquiri.

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

MONDAY-FRIDAY 3PM TO 6PM

BEER/WINE/COCKTAILS

CRAFT 64 BREWS \$5.5

WINE BY THE GLASS \$7.5

**CRAFT 64 COCKTAILS
OR MULES \$9.5**

**HAPPY HOUR
BITES**

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 extra virgin olive oil.

SPINACH ARTICHOKE DIP \$10.5

Whole spinach, parmesan cheese, artichokes and secret seasonings!

MOZZARELLA A LA PESTO \$15.5

Aged prosciutto, fresh mozzarella drizzled with house-made pesto. Served with a balsamic fig glaze and focaccia bread.

CHEF'S BOARD \$15.5

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



Insta:@craft64scottsdale



@craft64az



WESTERN SON
VODKA