

**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, Itay. 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.

**2019 MONSALAIA SUPER TUSCAN RED BLEND**

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

**CRAFT COCKTAILS \$14.5**

**FRENCH 64**

Western Son grapefruit vodka, elderflower liqueur, lemon juice, sparkling wine.

**ROGER-RITA**

Tequila, orange liqueur, lime juice and sparkling wine.

**64 FASHONED**

Four Roses bourbon, Luxardo cherry syrup, peach bitters.

**PASSION FRUIT SPRITZ**

Passion fruit liquor, lime juice, and a splash of lemon-lime soda.

**SPICE GIRL**

Rum, mango puree, lime juice, habanero bitters, lemon lime soda, tajin rim.

**ENGLISH BREEZE**

Western Son gin, elderflower liqueur, lime juice, tonic.

**RAZZI RAZBERRY**

Western Son raspberry vodka, mint syrup, and lemon juice.

**ESPRESSO MARTINI**

Vanilla vodka, chocolate liqueur, cold brew espresso.

**SIGNATURE MULES \$10.5**

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

**THE "64" SINCE 2015**

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**

**MOCKTAIL - NON ALCOHOLIC \$8.5**

Italian Soda: Choice of lemon, lime, strawberry, mango 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% AVB

**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**

**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 extra virgin olive oil.

**ITALIAN HUMMUS \$10.5**

Prepared with Italian cannellini beans and served with artisan bread, please ask your server for the current hummus flavors.

**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, olives and fig jam. Served with toasted artisan bread.