CRAFT 64 EST. 2015 WOOD FIRED PIZZA · BREWERY · COCKTAILS CHANDLER | SCOTTSDALE

SPICE FEST

WOOD-FIRED PIZZAS

Tandoori Chicken 🌶

A fragrant tikka base topped with mozzarella, parmesan, and house-smoked tandoori chicken. Finished with fresh red onion, a drizzle of sweet tandoori sauce, cilantro leaves, and a fresh lemon wedge for a bright, flavorful finish.
Beer Pairing: **Craft 64 Pilsner**

The España 🌶🌶

A house-made harissa sauce base layered with mozzarella, parmesan, spicy soppressata, and kalamata olives. Finished with toasted almonds.
Beer Pairing: **Craft 64 Wheat the People Hefeweizen**

Fuego Verde 🌶🌶🌶

A vibrant Aji Verde sauce base topped with melted mozzarella, parmesan, house-smoked chicken, roasted red peppers, and red onion. A smoky, savory pizza balanced with a fresh, zesty kick.
Beer Pairing: **Craft 64 Surfs Up Golden Ale**

BRUSCHETTA

Calabrian Orange & Smoked Sausage Bruschetta 🌶

Toasted ciabatta bread with garlic-rosemary cream cheese, vibrant Calabrian orange jam, and sliced house-smoked sausage. Finished with fresh rosemary.

SALAD

Calabrian Orange Spring Salad 🌶

Fresh spring mix topped with mandarin orange slices, sweet-and-spicy pickled onions, sliced radishes, and fresh jalapeños. Tossed in our house-made Calabrian orange vinaigrette for a refreshing balance of citrus, sweetness, and heat.

DESSERT

Caramel & Spiced Apple Cannoli

House-made caramel and spiced apple filling.

COCKTAILS

Blushing Matcha Martini

Matcha liqueur and whipped vodka, topped with strawberry whipped cream and a dusting of matcha powder.

Spice Fest is for everyone!

Spice is about more than heat; it's about bold flavors, fragrant herbs, and delicious discoveries. From mild and savory to fiery and adventurous, explore the menu and find your favorite way to spice things up.