

CRAFT 64 Oktoberfest

Pizza Specials:

Flammekueche

Garlic oil & rosemary infused cream cheese, smoked bacon, red onion, mozzarella & aged parmesan. Everything bagel crust. Garnished w/ rosemary.

Beer Pairing: CRAFT 64 Pilsner "64"

The Bavarian

Fig jam & rosemary infused cream cheese, prosciutto, dried figs, mozzarella & aged parmesan. Garnished w/ basil leaves & rosemary.

Beer Pairing: CRAFT 64 Oktoberfest Lager

The Shotsy

House Smoked Sausage & onions, sauerkraut, mozzarella & aged parmesan.

Honey mustard glazed crust.

Beer Pairing: CRAFT 64 Pilsner "64"

Insalata: Alpine Apple and Walnut

Spring mix, red cabbage, sliced apples, red onions, walnuts & feta cheese.

Dressed w/ sweet apple vinaigrette

Beer Pairing: CRAFT 64 Apple Crumble Cider

Dolce: Black Forest Bliss

House made cannoli filled w/ fresh Black Forest cream. Topped w/ Luxardo cherry, & chocolate chips. Drizzled w/ chocolate.

Beer Pairing: CRAFT 64 Apple Crumble Cider

Seasonal Cocktails:

- Maple after Dark -

House Bourbon w/ maple syrup & orange bitters.

Garnished w/ orange & brown butter salt.

- Sweater Weather -

House Bourbon w/ spiced apple cider, fig puree & cranberry bitters.

Garnished with cinnamon and an orange.

Wine Special: Taken Red Blend

NAPA Red Blend showcasing Cabernet, Zinfandel & Merlot \$40 a bottle