

CRAFT 64 Pineapple Festival

Pizza Specials:

Adobo Pina'

Wood fired tomatillo sauce, marinated Adobo pork, fire roasted pineapple, mozzarella & aged parmesan. Garnished w/ pickled red onion & cilantro.

Beer Pairing: CRAFT 64 "64" Pilsner

Southwest Hawaiian

Smokey pineapple & jalapeno salsa, Canadian bacon, fire roasted pineapple, mozzarella & aged parmesan. Garnished w/ dried oregano.

Beer Pairing: CRAFT 64 Rocky Point Pina' Lager

Figgy Piggy

Sweet and tangy fig sauce, cherry wood smoked bacon, fire roasted pineapple, mozzarella, aged parmesan & smooth ricotta. Garnished w/ fresh basil.

Beer Pairing: CRAFT 64 La Cerveza Ambar

Bruschetta: Prosciutto & Pina'

Toasted ciabatta bread w/ mascarpone cheese, pineapple marmalade & aged prosciutto. Garnished w/ fresh rosemary.

Beer Pairing: CRAFT 64 Surf's Up Tropical Blonde Ale.

Dolce: Pineapple & Coconut Cannoli

House made cannoli filling w/ fresh coconut & pineapple. Drizzled w/ honey.

Seasonal Cocktails:

- The Castaway -

Spiced Rum, whipped vodka, pineapple puree & juice w/ fresh cinnamon.

- Pina' Old Fashioned -

House Bourbon w/ pineapple puree & juice & cherry bitters.

Smoked and garnished w/ roasted pineapple & cherry.

HAPPY HOUR Mon.-Fri. 3PM-6PM