

Libations

***HAPPY HOUR WINE - \$7 | 3 - 6 PM**

WHITE 12 | 35

NV ANDRE DELERMO Brut Champagne 187ml
(Champagne, FR)
Citrus, white flowers, crisp, dry finish

2020 CHATEAU SAIT-ROCHE Rosé (Rhone, FR) - HH*
Tart, strawberry, floral, crisp, dry, refreshing finish

2021 LAVIS VIVOLO Pinot Grigio (Dolomiti, IT) - HH*
Floral, spice, almond, tangerine, apricot, crisp finish

2021 DAOU SAUVIGNON BLANC (Paso, CA)
Citrus, Tropical peach, hints of vanilla, rich dry finish

2020 STEL-MAR Chardonnay (LODI, CA) - HH*
Fresh lemon, melon, green apple, pear, hints of smokey vanilla and spice on a textured finish

RED 15 | 45

CRAFT 64 Pinot Noir (Willamette, OR) - HH*
Cherry, Asian spice, hints of tobacco, long red fruit finish

NV LA SALITA Nebbiolo (Tuscany, IT)
Balanced blackberry, Blueberry, hints black pepper, black currants

2019 MONSALAIA Cabernet Blend (Tuscany, IT) - HH*
Ripe dark cherries, fruity, red cassis, persistent finish

2021 DAOU Pessimist Red Blend (Paso, CA)
Big wine, with Black cherry, Bay Leaf, vanilla and spices

2021 DAOU Cabernet (Paso, CA)
Black cherry, spice, cocoa powder, vanilla, Big and Bold

FEATURED CORAVIN WINES

Coravin allows us to pour from the bottle without opening it, perfect every time!

2020 ROMBAUER Chardonnay (Carneros, CA)
Bottle \$70 6 oz \$20
Rich Creamy texture with ripe peach, Citrus Fruit, Spice with hints of pie crust on a long finish with a touch of vanilla

2018 JUSTIN "Isosceles" Cabernet Blend
(Paso Robles, CA) Bottle \$105 6 oz \$30
84% Cabernet, 5% Merlot, 11% Cabernet Franc
Full bodied, nose of crème de cassis, baked blackberries, dried mulberries and preserved plums with hints of cedar box and Provence herbs, ripe fruit.

2020 CAYMUS Cabernet (Napa, CA)
Bottle \$120 (1LTR) 6 oz \$30
Crème de cassis, violets and chocolate box notes plus hints of lilacs, raspberry leaves, aniseed Cardamom

2020 TURLEY "OLD VINE" Zinfandel (Central Coast, CA)
Bottle \$65 6 oz \$20
Sleek and briary, with generous black cherry, licorice and toasty spice flavors

CRAFT COCKTAILS \$15

ROGER-RITA
El Jimador Blanco Tequila - Pineapple - Fresh Agave
Prosecco - Grand Marnier - Lime Float

64 FASHIONED
Sagamore Rye - Espresso Mallette Amaro - Rosemary
Tinctures - Orange Peel

AGED RUM XO
Bambu XO Rum - Giffard Banana - Averna Amaro
Angostura Bitters - Banna Chip

CRAFT-GRIA
Red or White Wine -Apple Puree, Lemon juice - St
Germaine Elderflower - Orange and Apple Wheel

SPICE GIRL
Silencio Mezcal- Mango Puree - Muddled Jalapenos
Tajin Rim - Orange Peel

ORANGE DRESS
Stoli Ohranj Vodka - Cointreau - Pomegranate - Prosecco
Orange Rosemarry Garnish

THE ESPRESSO MARTINI
Godiva Chocolate Liqueur - Belvedere Vodka, Kalua
Double Cold Press Espresso - 3 Espresso Beans

RAZI RASPBERRY
Stoli Razi Vodka - Lemon - Mint Syrup - Soda -
Raspberry and Mint Garnish

ST GERMAINE'S CORNER
Sapphire Gin - St Germaine Elderflower - Muddled
Cucumbers - Ginger Beer - Cucumber Ribbon

LIMONCELLO MARTINI
Local Chelly Limoncello - Deep Eddies Lemon Vodka
Lemon Juice - Lemon Garnish

SPECIALITY COCKTAIL OF THE MONTH
Rotating Cocktail, Ask your Server and Bartenders

SIGNATURE MULES \$12

All mules are made with
fresh organic lime juice & real ginger beer

THE "64"
Deep Eddy Lemon Vodka, Deep Eddy Grapefruit Vodka -
Lemon Wedge

ARIZONA PEACH
Deep Eddy Peach Vodka, Peach Bitters, Orange Wheel

RAZZMATAZZ
Stoli Vodka, Agave Nectar, Pomegranate, Lime Juice - Basil

SMOLDERING CACTUS
Mezcal, Pineapple, Tiki Bitters -Lime Wheel

NON ALCOHOLIC

Coke | Diet Coke | Dr. Pepper | Lemonade
Sprite | Seasonal Tea | Ginger Beer | Root
Beer



Edition: 07182023

FULL BEER LIST

HH* - Denotes Happy Hour Item | Wine listed light to full bodied | White wines 45° - Red wines 60°