

LATE NIGHT

9 PM - 12 AM THUR-FRI-SAT

\$3 OFF CHEF'S BOARD

Pepperoni, Salami (Soppressata), Prosciutto, Triple Cream Brie, Smoked Gouda, Drunken Goat Iberico Cheese, Castelvetrano Olives, Marcona Almonds, Grapes, Dried Fruit, Fig Jam, Cornichons, Focaccia Bread

BUBBLES AFTER DARK

Want a FREE Chef's Board? Included with a Bottle Purchase From Below:

GRUET Brut (Albuquerque, NM) \$45

SANTOMÈ Brut Prosecco (Treviso, IT) \$45

LE CONTESSA Brut Rosé Prosecco (Vazola, IT) \$65

CANARD-DUCHENE Brut (Champagne, FR) \$85

PERRIER JOUET Brut (Champagne, FR) \$95

\$5 ALL CRAFT 64 BREWED BEERS

\$7 - THE "64" MULE

\$7 WINES BY THE GLASS

Rose -Patelin Tablas
Creek (CA)

or

Chardonnay - Del-Mar
(CA)

or

Sangiovese/Cab -
Monsalaia (Italy)

or

Craft 64 Pinot Noir (OR)

WOOD FIRED PIZZA

8" PIZZETTA Personal Size Pizza. Includes up to 1 additional Topping, Add \$4 for Prosciutto. \$2 each additional Topping.

CHOOSE:

MARGHERITA STYLE \$12

Mozzarella, Parmigiano-Reggiano, Tomato Sauce, Basil

BLANCO STYLE (white) \$12

Mozzarella, Parmigiano-Reggiano, Garlic

Mozzarella made in-house daily.

Since many fresh ingredients are sourced from local farms, supplies are not guaranteed.

ADDITIONAL TOPPINGS

Mushrooms, Wild Arugula, Spinach, Artichokes, Ricotta, Smoked Onions, Anchovies, Jalapeños, Red Pepper, Frescatrano (Green) Olives, Sliced Tomatoes

*1 Egg, House Smoked Bacon, Salami, Fennel Sausage, Pepperoni

Prosciutto di Parma



BEER



WINE



COCKTAILS



Happy Hour

3 - 6 PM



FOOD

\$3 OFF ALL BRUSCHETTA

HAPPY
HOUR

CLASSIC TOMATO

Local Organic Tomatoes, Garlic, Sea Salt, Cracked Pepper, Mozzarella, Basil, EVOO

MASCARPONE FIG

Mascarpone Cheese, Fig Sauce, Prosciutto, Rosemary

MANZO

Arizona Grilled Beef, Horseradish Cream Cheese, Roasted Red Pepper Purée, Chimichurri

GARLIC CHEESE BREAD

Provolone, Parmesan, Basil, Oregano, Hot Tomato Sauce

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Craft 64 - Pinot Noir (OR)
Monsalaia - Sangiovese/Cab (Italy)

\$7 - THE "64" MULE COCKTAIL

Craft 64

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

@Craft64chandler | Info@Craft64.com | (480) 946-0542