



## 2019 LOFT MENU

# WELCOME

Craft Culinary Concepts would like to welcome you and your guests to State Farm Stadium.

As the exclusive purveyor of food and beverage, Craft Culinary Concepts provides a memorable experience by offering a wide variety of menu options. We proudly offer ingredients from local artisans and farms within 150 miles of the stadium as well as craft brews from around Arizona. If there is an item not offered on the menu, and you wish to have it for your event, please contact a Craft Culinary Concepts representative. We will make every effort to accommodate your request.

Craft Culinary Concepts  
1 Cardinals Drive  
Glendale, AZ 85305  
(623) 433-7630

## **Advance Ordering**

Orders may be placed at [orders@craftculinary.com](mailto:orders@craftculinary.com) or by calling (623) 433-7630. You may also fax your order to (623) 433-7657. Advance day menu orders are due 5 days prior to each event.

## **Cancellations**

Order cancellations must be received in writing 4 days before each event or will be charged in full to the credit card on file.

## **Event Day Ordering**

A limited event day menu is available after the advance menu deadline and during the event.  
Your loft attendant will assist with all of your event day orders.

## **Food and Beverage Delivery**

All beverages and snacks will be in the loft upon guests arrival unless noted otherwise. Hot food will be delivered once the first guest arrives or at a previously requested time to ensure maximum freshness and quality.

## **Payment Policy**

A credit card must be on file with Craft Culinary Concepts for all advance loft orders prior to each event.  
After each event, a detailed final summary will be emailed to you within 7 days.

## **Service Charge/Tax**

A 19% service charge will be added to all food and beverage orders. This service fee is retained to defray administrative costs; it is not intended to be a tip or gratuity and will not be distributed to employees.  
Sales tax of 10.2 % will be added to the total charges. Tax is subject to change without notice.

## **Alcoholic Beverages**

In accordance with state liquor laws, no alcohol may be brought into or taken out of the stadium.  
State law prohibits those under the age of 21 from consuming alcoholic beverages. It is the responsibility of the loft holder or their representative to monitor and control alcohol consumption within their loft.

## **\*Consumer Advisory**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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Craft Culinary Concepts Food & Beverage Premium Services

(623) 433-7630

Craft Culinary Concepts Premium Services Fax Line

(623) 433-7657

Craft Culinary Concepts Administrative Offices

(623) 433-7656

State Farm Stadium General Information

(623) 433-7100

Arizona Cardinals Premium Services

(602) 379-1628

State Farm Stadium Security/Lost and Found

(623) 433-7147

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Miso Glazed Chicken Skewers  
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Hatch Green Chile Deviled Eggs  
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Barbeque Trio  
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## PACKAGES

### CUSTOMIZE A PACKAGE IN ADVANCE AND SAVE\*

Choose any of the items from each category to customize a package that will please your guests.

**HALF BACK** ..... SAVE 50

3 Snacks, 1 Appetizer, 1 Arizona Garden Fresh, 2 Half Orders Stadium Staples, 1 Sweet Nest Dessert

**FULL BACK** ..... SAVE 75

3 Snacks, 1 Appetizer, 1 Arizona Garden Fresh, 2 Full Orders Stadium Staples, 2 Sweet Nest Desserts

**ROOKIE** ..... SAVE 100

3 Snacks, 1 Appetizer, 1 Red Sea, 2 Arizona Garden Fresh, 1 Slider House, 1 Tailgate Favorite, 1 Rise Up,  
1 Sweet Nest Dessert

**VETERAN** ..... SAVE 200

3 Snacks, 2 Appetizers, 2 Arizona Garden Fresh, 2 Rise Up, 1 Chef's Select Entree, 2 Sweet Nest Desserts

\*If you choose one of the above, we will deduct the amount shown on the right from the package total on your bill.

ALL PACKAGES AND MENU ITEMS ARE DESIGNED TO FEED 16 PEOPLE.



# SNACKS

<b>BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN</b> (V)	27
<b>KETTLE KORN</b>	34
<b>CRAZY CORN</b>	38
A delicious mix of white and dark chocolate drizzled popcorn, caramel corn, M&M's®, candied local pecans, and chocolate drizzled peanut butter pretzel pralines	
<b>HABAS CON CHILE Y LIMON</b> (V)	32
Fried broad beans seasoned with sea salt, chile and lemon	
<b>HATCH GREEN CHILE DEVEILED EGGS</b>	42
Topped with crispy corn salsa	
<b>CRAFT CANDY BASKET</b>	34
An assortment of Hershey® miniatures, Red Vines®, M&M's® and a rotating specialty item	
<b>CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES</b>	49
<b>HOMEMADE KETTLE CHIPS</b> (V)	39
Accompanied by caramelized onion dip	
<b>AZ CINNAMON ROASTED NUTS</b> (V)	79
6 packs of house roasted cinnamon pecans & 6 packs of roasted cinnamon almonds	
<b>SOUTHWEST SNACK MIX</b>	42
<b>MIXED NUTS</b> (GF) (V)	42
<b>FRESH GUACAMOLE AND SALSA</b> (GF) (V)	57
Fresh avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	
<b>PRETZEL BITES</b>	38
Served with honey mustard dip and roasted poblano queso dip	



MENU ITEM IS, OR CAN BE, GLUTEN FREE UPON REQUEST.



MENU ITEM IS, OR CAN BE, VEGAN UPON REQUEST.

A 19% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS. APPLICABLE SALES TAX WILL BE ADDED TO THE TOTAL CHARGES.

## APPETIZERS

### **SWEET & SPICY SHRIMP LETTUCE WRAPS** ..... 98

White Mexican Gulf shrimp marinated in spicy coconut milk and grilled; served in crisp lettuce and topped with mango basil salsa

### **BRUSCHETTA BOARD** ..... 94

#### **CAPRESE**

Locally sourced tomatoes, house made fresh mozzarella, basil; Queen Creek Olive Mill® olive oil

#### **LOCAL EGGPLANT CAPONATA**

Local eggplant and tomatoes, roasted garlic, capers, raisins; topped with aged balsamic

#### **HOUSE MADE BURNT MOZZARELLA**

Fresh basil pesto; lightly topped with Queen Creek Olive Mill extra virgin olive oil

#### **CROW'S DAIRY GOAT'S CHEESE**

Sonoran Desert honey finished with balsamic macerated figs

#### **HOMEMADE BURRATA CHEESE AND PROSCIUTTO DI PARMA**

Duncan Family Farms® rocket arugula



Bruschetta Board





# APPETIZERS

## INDIVIDUAL DIP TRIP

**7-LAYER DIP** GF V .....75

Seasoned vegetarian refried beans, guacamole, sour cream, pico de gallo, shredded cheddar cheese, green onions, and black olives; served with crisp corn tortilla chips

**MEDITERRANEAN 3 LAYER DIP** V .....85

Claudine’s Kitchen® Lebanese Style hommous, tabbouleh, and baba ghannouge; served with toasted pita chips... so authentic, we even spell them the Lebanese way

**FOUR PEAKS KILT LIFTER BEER CHEESE** .....75

Topped with bacon and pickled mustard seeds; served with pretzel chips

**BUFFALO CHICKEN DIP** .....85

Layers of ranch cream cheese, celery salsa, buffalo chicken, crumbled blue cheese and green onions; served with Fritos® Scoops

**DIP TRIP COMBO** .....80

Four of each of the above delicious dips



## ARIZONA GARDEN FRESH

### LOCAL VEGETABLE CRUDITÉS (GF) (V) ..... 78

The season's finest local vegetables; peppers and tomatoes; herb ranch dip

### GRILLED BUFFALO CHICKEN SALAD ..... 98

Grilled chicken breast tossed in chipotle honey buffalo wing sauce on a bed of crisp lettuces; with slivered red onion, carrots, celery, sweet peppers, baby heirloom tomatoes and mild blue cheese. Ranch and Blue cheese dressing



Roasted Seasonal Vegetables and House Made Vegan Cheeses



Grilled Buffalo Chicken Salad

### ROASTED SEASONAL VEGETABLES AND HOUSE MADE VEGAN CHEESES (V) ..... 122

A display of local seasonal vegetables, herb roasted and accompanied with vegan cashew cheese spread, pistachio cheese and smoked cashew "Gouda" and served with toasted baguettes and lavosh

### FIESTA SALAD (GF) (V) ..... 82

Mixed local greens, yellow corn, black beans, tomato, red onion, Cheddar cheese and avocado served with Mango Lime Vinaigrette and topped with tortilla confetti

### STRAWBERRY SPINACH SALAD ..... 72

Fresh spinach and strawberries tossed with Crow's Dairy® feta cheese, toasted almonds and raspberry vinaigrette



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<b>CARDINALS CHOPPED SALAD</b> (GF) .....	132
Iceberg and Romaine lettuces, roasted chicken, crisp pancetta, fresh mozzarella, peppadew peppers, pepperoncini and marinated olives with herb balsamic dressing	
<b>CLASSIC CAESAR SALAD</b> (GF) .....	82
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing	
<b>WITH GRILLED CHICKEN</b> .....	104
<b>GROWN UP FRUIT "COCKTAIL"</b> (V) .....	140
A beautiful arrangement of alcohol compressed fruit for the adults in your loft: Fireball® compressed watermelon, Malibu Coconut Rum® compressed pineapple, Green Apple Jolly Rancher® infused Tito's Vodka® compressed honeydew, tequila lime compressed cantaloupe, and Strawberry Jolly Rancher® infused Tito's Vodka® compressed strawberries	
<b>FRESH FRUIT AND BERRIES</b> (GF) (V) .....	100
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple	
<b>BAKED POTATO SALAD</b> .....	60
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions	
<b>WATERMELON AND STRAWBERRY SALAD</b> (GF) (V) .....	55
Fresh torn mint, balsamic syrup and cashew "parmesan"	
<b>BROCCOLI SLAW WITH TOASTED CASHEWS</b> (GF) .....	55
Tossed in lemon buttermilk dressing	

## TAILGATE FAVORITES

### ROLLED KOREAN BEEF TACOS ..... 110

Korean Beef Bulgogi with cabbage, carrots, and cilantro rolled tacos served with Asian slaw and Gochujang aioli

### GRILLED PIG WINGS ..... 148

Beer braised mini pork shanks grilled with our famous roasted garlic Sriracha BBQ Sauce; topped with crispy onions; Mrs. Klein's® horseradish black peppercorn pickles

### SOUTHWEST BLACKENED PRIME RIB NACHOS ..... 160

Tender prime rib cubed and blackened with flavors of the southwest; roasted poblano queso, red jalapeños, green onions, pico de gallo, cilantro crema, fresh guacamole; served with crisp corn tortilla chips

### VEGAN PAPAS TACOS (V) ..... 115

Seasoned potatoes and Daiya® cheese wrapped in corn tortillas served with roasted avocados, warm tomato salsa; accompanied by marinated kale and corn salad

### STADIUM CHICKEN WINGS ..... 99

Served with celery sticks, ranch and blue cheese dips

#### OLD SCHOOL

Traditional style with Frank's Hot Sauce® and butter, that's it

#### FAMOUS BBQ

Tossed in our famous roasted garlic Sriracha BBQ sauce

#### TERIYAKI

Glazed with our gluten free teriyaki sauce

#### TRIO OF CHICKEN WINGS

A delicious combination of the wings listed above

### MISO GLAZED CHICKEN SKEWERS (GF) ..... 110

Served with blistered Shishito peppers and Secret Weapon sauce



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## STADIUM STAPLES

### CHICKEN TENDERS ..... Half Order 72 | Full Order 124

Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce

### \*STADIUM BURGERS <sup>GF</sup> ..... Half Order 88 | Full Order 155

Ground Angus chuck and brisket smash patty burger; accompanied by Mrs. Klein's® horseradish black peppercorn pickles, lettuce, tomatoes, onions and American cheese; served with freshly baked buns

### VIENNA BEEF® HOT DOGS <sup>GF</sup> ..... Half Order 70 | Full Order 120

Vienna Beef all beef hot dogs served with toasted caraway sauerkraut and soft buns; accompanied by diced onions, shredded cheese, sport peppers, diced tomatoes, dill pickles, ketchup, yellow mustard, relish and celery salt

### WITH STADIUM CHILI ..... Half Order 80 | Full Order 140

### JOHNSONVILLE® STADIUM BRATWURST ..... Half Order 93 | Full Order 165

Beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard

### 4TH AND LONG ..... 50

22" Vienna Beef hot dog in a full baguette with traditional condiments

### THE BOOTLEG ..... 60

22" Vienna Beef hot dog topped with apple pie moonshine griddled onions, smoked bacon and spicy mustard in a full baguette

### THE GUNSLINGER ..... 60

22" Vienna Beef hot dog topped with chili, chopped slaw, and Arizona Gunslinger jalapeño pepper sauce in a full baguette

## RED SEA

All of our seafood offerings are sourced from sustainable and responsible harvesting methods which follow the recommendations of Monterey Bay Aquarium Seafood Watch.

### DUNGENESS CRAB EMPANADAS FUNDIDO ..... 225

Savory Dungeness crab meat and Oaxaca cheese stuffed empanadas; lightly fried and served with roasted garlic Serrano chili queso fundido

### CHILLED SHRIMP COCKTAIL <sup>GF</sup> ..... 160

Tender poached White Mexican Gulf shrimp; citrus cocktail sauce, lemon, and Tabasco

### GRILLED MAHI MAHI FISH TACOS <sup>GF</sup> ..... 135

Citrus marinated grilled Mahi Mahi with corn tortillas; served with pico de gallo, cotija cheese, shredded cabbage, cilantro and San Diego white sauce

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CONCEPTS

## SLIDER HOUSE

Served with sidewinder fries.

### **SLOW SMOKED BRISKET** ..... 144

Slow smoked beef brisket sliced and topped with pickled vegetables on freshly baked slider buns with tanker sauce

### **DOUBLE COVERAGE** ..... 166

Two beef slider smash patties with melted cheese, grilled onions and a pickle on a brioche slider bun

### **KOREAN FRIED CHICKEN** ..... 142

Tender fried chicken thigh meat tossed in Korean BBQ sauce and topped with Gochujang aioli and Kim-chi slaw on Hawaiian sweet rolls

### **THE ORIGINAL** ..... 136

Grilled beef smash patty; cheddar cheese and a pickle

### **PULL-A-PART MEATBALL** ..... 144

Italian style meatballs with marinara sauce and melted mozzarella in soft slider rolls



Pull-A-Part Meatball Sliders



## TD 4 SANDWICHES

### WARM SANDWICHES

Served with homemade kettle chips.

#### **BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE** ..... 122

Sharp cheddar mac & cheese, Sriracha roasted garlic BBQ pulled pork and caramelized onions; stuffed into two perfectly buttered and grilled slices of white bread

#### **PINOT NOIR BRAISED SHORT RIB SANDWICH** ..... 138

Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns

#### **BIG RED BIRD FARMS® CHICKEN BREAST SANDWICH** ..... 121

Marinated and grilled Red Bird Farms® natural antibiotic-free chicken breast with sautéed spinach, tomato jam, and melted smoked Gouda cheese

#### **TAILGATE TORTA** ..... 135

Slow-smoked beef brisket Birria de Res, caramelized onions, refried bean spread, Oaxaca and Cotija cheeses, roasted poblano chile and grilled tomatoes on a soft bolillo roll

#### **GREEN GODDESS GRILLER SANDWICH** (V) ..... 135

Nutty basil pesto, creamy avocado, tender fresh spinach and vegan cheese; grilled with coconut oil on spelt bread

### CHILLED SANDWICHES

Served with homemade kettle chips.

#### **SMOKED CHICKEN BREAST AND TARRAGON SALAD CROISSANT** ..... 136

Smoked chicken breast salad with fresh tarragon on a freshly baked croissant with local butter lettuce, sliced tomato, and avocado

#### **CARDINAL CLUB SUB** ..... 115

Genoa salami, capicola and smoked ham, provolone cheese, topped with lettuce, tomato, onion, pepperoncini and Italian vinaigrette on a soft freshly baked sub roll



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## RISE UP

Traditional football favorites raised up a notch.

### **\*PAN SEARED BEEF TENDERLOIN BURGER** ..... 176

Seared beef tenderloin wrapped in ground chuck, Herbs de Provence grilled onions and mushrooms, black truffle aioli on a brioche bun; accompanied by herb roasted teeny tiny potatoes and grilled asparagus

### **CHILLED LOBSTER TACOS** ..... 142

Marinated Maine lobster in won ton taco shells topped with papaya salsa

### **THE 7TH CULINARY SIN** ..... 120

Macaroni & Cheese "waffles" with Hennessy Black® BBQ smoked pork and crispy onions

### **MAINE LOBSTER CORN DOGS** ..... 142

Maine lobster deep fried corn dog style; served with ginger ketchup, citrus saffron aioli, horseradish cucumber salad



Chilled Lobster Tacos



## CHEF'S SELECT ENTREES

### THE TAMALE STORE TAMALES <sup>GF</sup> ..... 240

Served with cilantro corn rice, borracho beans, The Tamale Store's Roasted Sauce Roja and Salsa Verde

#### 4 CHICKEN MOLE

Shredded chicken breast in a sweet and savory mole sauce

#### 4 PORK GREEN CHILE

Shredded pork in a delicious salsa verde

#### 4 TEX MEX

Ground beef, Monterey Jack cheese; mild red chile sauce

#### 4 VEGAN SOUTHWEST VEGGIE

A great combination of fresh mushrooms, local organic spinach, corn and red chile salsa

### VEGAN GNOCCHI WITH ROASTED VEGETABLES AND BASIL OIL <sup>V</sup> ..... 168

Vegan potato gnocchi with roasted seasonal vegetables, vegan Daiya cheese sauce and drizzled with basil oil; accompanied by garlic herb bread sticks

### \*GARLIC HERB ROASTED RIB CAP OF BEEF ..... 450

Tender carved Rib Cap steak with Madeira caramelized cipollini onions and wild mushrooms served with seasonal vegetables, grilled potatoes, and sea salt dinner rolls with whipped butter

### BARBECUE TRIO ..... 325

3/2/1 smoked baby back ribs; 18 hour mesquite smoked beef brisket and smoked pulled pork; served with our famous roasted garlic Sriracha BBQ sauce, gratin potatoes, country coleslaw, horseradish black peppercorn pickles, corn bread and soft rolls with Sonoran Desert Honey butter

### GRILLED FAJITAS ..... 240

#### CHAR GRILLED GARLIC AND HERB MARINATED STEAK

#### CHAR GRILLED HERRADURA ANEJO TEQUILA LIME CHICKEN

Served with warm tortillas, peppers and onions, burnt scallion crema, fresh guacamole, roasted tomato salsa, limes, homemade escabeche; cilantro corn brown butter rice and borracho beans



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# PIZZA & FLATBREADS

## 16" PIZZA ..... 44

### PEPPERONI

House made sauce using San Marzano tomatoes, loaded with mozzarella cheese and pepperoni

### MARGHERITA

Basil pesto sauce, fresh mozzarella, Roma tomatoes, fresh torn basil leaves

### CHEESE

House made sauce using San Marzano tomatoes, loaded with mozzarella and provolone cheeses

### CARNE

House made sauce using San Marzano tomatoes, spicy Italian fennel sausage, pepperoni, bacon and mozzarella cheese

## FLATBREADS ..... 40

### TOMATO BASIL

Vine ripe tomato, basil and fresh mozzarella, aged balsamic

### VEGAN FLATS V

Vegan spinach, potato, shiitake mushroom and Daiya cheese, truffle oil

### CHICKEN PESTO

Rosemary roasted chicken, pesto, arugula and smoked Gouda

### LEO'S ISLAND FLAIR

Smoked Gouda, Huli Huli chicken, grilled pineapple, sweet Maui onion with secret weapon sauce



A 12" gluten free and keto friendly cauliflower crust can be substituted on any of the above selections.



## SWEET NEST DESSERTS

<b>SALTED CARAMEL BROWNIES WITH PRETZEL CRUST</b> .....	48	
<b>FRESHLY BAKED GOURMET COOKIES</b> (GF) .....	44	
<b>COOKIE AND BROWNIE COMBO</b> .....	47	
<b>CRAFT CUPCAKES</b> .....	80	
A dozen made from scratch cupcakes		
TRES LECHES		
ORANGE ADREEMSICLE		
BIG RED VELVET		
EXTREME DARK CHOCOLATE		
CUPCAKE COMBO (3 OF EACH FLAVOR ABOVE)		
<b>MINI DULCE DE LECHE CHIMICHANGAS</b> .....	65	
Strawberry kiwi salsa and bourbon caramel sauce		
<b>WHITE CHOCOLATE MOUSSE AND SEASONAL BERRY "TACOS"</b> .....	83	
Almond Florentine cookie "taco shell" filled with white chocolate mousse and topped with seasonal berries		
<b>SUNDAE BAR</b> .....	88	
Vanilla, chocolate and strawberry ice creams; chocolate brownies, whipped cream, cherries, rainbow sprinkles, and cookie pieces; with chocolate, caramel and strawberry sauces		
<b>DOC'S ARTISAN GELATO AND SORBET PINTS</b> .....	12	
A selection of locally owned and produced varieties by the pint.		
CHOCOLATE GELATO (GF)	SWEET CREAM AND SOUR CHERRY GELATO (GF)	SALTED CARAMEL GELATO (GF)
STRAWBERRY SORBET (GF) (V)	MANGO SORBET (GF) (V)	
<b>GLUTEN FREE INDIVIDUAL 3'' FLOURLESS CHOCOLATE CAKE</b> (GF) .....	52	
Raspberry sauce (6 each)		
<b>CHURROS TRIO</b> .....	65	
Crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle and strawberry sauce		
<b>LEMON CAKE WITH ITALIAN CREAM AND FRESH RASPBERRIES</b> .....	65	
<b>CRÈME BRULEE CHEESECAKE WITH MACERATED BERRIES</b> .....	75	

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# BEVERAGES

We are proud to provide an extensive list of premium liquors, beers, wines and non-alcoholic beverages to compliment your dining experience.

For your convenience, we offer a par stocking service in your Loft. If you wish to maintain a consistent beverage inventory, a Par Bar will be used to restock any beverages consumed during an event so that your on-hand inventory will be the same at the beginning of each event. When we restock your Loft, the charges will appear on the final invoice that will be emailed to you after the event. All restock beverages are sold in units of 6-packs unless otherwise noted. Any additional requirements above this Par Bar order should be requested along with your pre-order for each event.



# BEER

16oz cans by the 6-pack (unless noted)

BUDWEISER	35
MILLER LITE	35
BUD LIGHT	35
MICHELOB ULTRA	35
COORS LIGHT	35
CORONA 12oz cans	35
CORONA LIGHT 12oz cans	35
BLUE MOON	38
STELLA ARTOIS 14.9oz cans	38
HEINEKEN	38
DOS EQUIS	38

# CRAFT BEER

By the 6-Pack

FOUR PEAKS KILT LIFTER	42
STONE IPA	42
FOUR PEAKS HOP KNOT	42
FOUR PEAKS GOLDEN LAGER	42
MOTHER ROAD DAILY DRIVER IPA	42
805	42

# OTHER

By the 6-Pack

ANGRY ORCHARD HARD CIDER	38
SPIKED SELTZER Grapefruit, Cranberry	38



## NON ALCOHOLIC

By the 6-Pack

<b>CANNED COKE, DIET COKE, SPRITE, MINUTE MAID LEMONADE</b>	16
<b>DASANI WATER</b>	22
<b>DASANI SPARKLING</b> Berry	16
<b>SMART WATER</b>	24
<b>RED BULL (4-PK)</b> Original, Sugar Free, and Red, Blue or Orange Editions	23
<b>GATORADE</b>	22
<b>O'DOULS</b>	24

## MIXERS

<b>CLUB SODA</b>	13
<b>TONIC WATER</b>	13
<b>GINGER ALE</b>	13
<b>BLOODY MARY MIX</b>	16
<b>SWEET &amp; SOUR</b>	16
<b>GRENADINE</b>	11
<b>LIME JUICE</b>	11
<b>JUICES</b> Orange, Pineapple, Grapefruit, Cranberry	12

## HOT BEVERAGES

<b>COFFEE/TEA, AIR POT</b>	25
<b>HOT BEVERAGE PACKAGE</b>	45

Brewing system touch brewer for coffees, hot chocolate and tea

## BOTTLE SERVICE

### VODKA

\*includes limes

ABSOLUT . . . . .	70
TITO'S . . . . .	79
KETEL ONE . . . . .	85
GREY GOOSE . . . . .	100
WOODY CREEK RESERVE . . . . .	270

### COGNAC

HENNESSY VS . . . . .	105
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### GIN

\*includes lemons

BEEFEATER . . . . .	65
TANQUERAY . . . . .	78
BOMBAY SAPPHIRE . . . . .	94
WOODY CREEK . . . . .	105
NO. 209 . . . . .	120

### RUM

\*includes limes

BACARDI SUPERIOR . . . . .	48
CAPTAIN MORGAN . . . . .	68
RHUM BARBANCOURT 15 YEAR . . . . .	150
DON PANCHO ORIGENES 18 YEAR . . . . .	210

### BOURBON/WHISKEY

FIREBALL . . . . .	54
JACK DANIELS . . . . .	85
MAKERS MARK . . . . .	88
JAMESON . . . . .	90
BULLEIT RYE . . . . .	90
CROWN ROYAL . . . . .	90
WOODFORD RESERVE . . . . .	125
JAMESON 18 YEAR . . . . .	400

### SCOTCH

GLENLIVET . . . . .	89
CHIVAS REGAL . . . . .	89
SCAPA SINGLE MALT . . . . .	220
JOHNNIE WALKER BLUE LABEL . . . . .	425

### TEQUILA

\*includes limes

THREE AMIGOS . . . . .	73
PATRON . . . . .	100
CASAMIGOS ANEJO . . . . .	250
CLASE AZUL REPOSADO . . . . .	255

### CORDIALS

RUMCHATA . . . . .	50
JAGERMEISTER . . . . .	83
GRAND MARNIER . . . . .	100

### ADD ONS

ORANGES, LIMES, LEMONS AND OLIVES . . . . .	5
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## HOUSE WINE

Chardonnay

**SIMPLE LIFE, CALIFORNIA** ..... 30

**SONOMA-CUTRER, SONOMA** ..... 66

Cabernet Sauvignon

**SIMPLE LIFE, CALIFORNIA** ..... 30

**JORDAN, ALEXANDER VALLEY** ..... 94

Please see Chairman's wine list for additional wine selections

## SPECIALTY COCKTAILS

By the pitcher

**ELYX ELITE MULE** ..... 95

Absolut Elyx Vodka mixed with lime juice and ginger beer; presented with two copper mugs

**CANTINA-RITA** ..... 73

Three Amigos Tequila mixed with Bone Daddy Margarita Mix; accompanied by salt, limes and prickly pear nectar

**HAIL MARY** ..... 73

Absolut Vodka with Bloody Mary Mix, served with celery sticks, limes and olives

If you prefer a special liquor and don't see it on our menu, please let us know at least 5 days in advance.

Craft Culinary Concepts will be happy to order it for your Loft.

Private Bartender/Attendant \$125

**ABSOLUT**  
*Country of Sweden*  
**ELYX**

SINGLE ESTATE  
HANDCRAFTED VODKA

PRODUCED & BOTTLED IN  
ÅHUS, SWEDEN







# EVENT DAY



# MENU



## PACKAGE

### TWO MINUTE WARNING PACKAGE\* ..... 605

Ran out of time? Save some money with our Two Minute Warning Package!

\*available only after order deadline

Popcorn, Kettle Chips with Caramelized Onion Dip, Fresh Guacamole and Salsa, Fresh Fruit and Berries, Trio of Wings, Half Order Stadium Burger, Half Order Vienna Beef All Beef Hot Dogs with Cookie and Brownie Combo

## SNACKS

### BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN (V) ..... 35

### HOMEMADE KETTLE CHIPS ..... 46

Accompanied by caramelized onion dip

### CRAFT CANDY BASKET ..... 42

An assortment of Hershey® Miniatures, Red Vines®, M&M's®, and rotating specialty item

### SOUTHWEST SNACK MIX ..... 50

### FRESH GUACAMOLE AND SALSA (GF) (V) ..... 69

Fresh avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips

### HABAS CON CHILE Y LIMON (V) ..... 40

Fried broad beans seasoned with sea salt, chile and lemon

## ARIZONA GARDEN FRESH

### LOCAL VEGETABLE CRUDITÉS (GF) ..... 94

The season's finest local vegetables; peppers and tomatoes; herb ranch dip

### CLASSIC CAESAR SALAD ..... 100

Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing

### WITH GRILLED CHICKEN ..... 130

### BAKED POTATO SALAD ..... 72

Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions

### FRESH FRUIT AND BERRIES (GF) (V) ..... 120

A beautiful display of seasonal fruits, melons, berries, grapes and pineapple



MENU ITEM IS, OR CAN BE, GLUTEN FREE UPON REQUEST.



MENU ITEM IS, OR CAN BE, VEGAN UPON REQUEST.

A 19% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS. APPLICABLE SALES TAX WILL BE ADDED TO THE TOTAL CHARGES.



CRAFT  
CULINARY  
CONCEPTS

## STADIUM STAPLES

### CHICKEN TENDERS ..... Half Order 82 | Full Order 145

Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha BBQ sauce

### \*STADIUM BURGERS ..... Half Order 98 | Full Order 175

Ground Angus chuck and brisket smash patty burger; accompanied by Mrs. Klein's horseradish black peppercorn pickles, lettuce, tomatoes, onions and American cheese; served with freshly baked buns

### VIENNA BEEF® HOT DOGS ..... Half Order 80 | Full Order 140

Grilled Vienna Beef all beef hot dogs served with toasted caraway sauerkraut and soft buns; accompanied by diced onions, shredded cheese, sport peppers, diced tomatoes, dill pickles, ketchup, yellow mustard, relish and celery salt

### JOHNSONVILLE® STADIUM BRATWURST ..... Half Order 103 | Full Order 185

Beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard

### 4TH AND LONG ..... 60

22" Vienna Beef hot dog in a full baguette with traditional condiments

## TAILGATE FAVORITES

### GRILLED PIG WINGS ..... 175

Beer braised mini pork shanks grilled with our famous roasted garlic Sriracha BBQ Sauce; topped with crispy onions; Mrs. Klein's horseradish black peppercorn pickles

### STADIUM CHICKEN WINGS ..... 120

Served with celery sticks, ranch and blue cheese dips

#### OLD SCHOOL

Traditional style with Frank's Hot Sauce® and butter, that's it

#### FAMOUS BBQ

Tossed in our famous roasted garlic sriracha BBQ sauce

#### TERIYAKI

Glazed with our gluten free teriyaki sauce

#### TRIO OF CHICKEN WINGS

A delicious combination of the wings listed above

### ROLLED KOREAN BEEF TACOS ..... 131

Korean Beef Bulgogi with cabbage, carrots, and cilantro rolled tacos served with Asian slaw and Gochujang aioli







## TD 4 SANDWICHES

Served with homemade kettle chips.

### **PINOT NOIR BRAISED SHORT RIB SANDWICH** ..... 158

Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns

### **BIG RED BIRD FARMS® CHICKEN BREAST SANDWICH** ..... 145

Marinated and grilled Red Bird Farms® natural antibiotic-free chicken breast with sautéed spinach, tomato jam, and melted smoked Gouda cheese

## PIZZA & FLATBREADS

### **16" PIZZA** ..... 60

#### **PEPPERONI**

House made sauce using San Marzano tomatoes, loaded with mozzarella cheese and pepperoni

#### **MARGHERITA**

Basil pesto sauce, fresh mozzarella, Roma tomatoes, fresh torn basil leaves

#### **CHEESE**

House made sauce using San Marzano tomatoes, loaded with mozzarella and provolone cheeses

#### **CARNE**

House made sauce using San Marzano tomatoes, spicy Italian fennel sausage, pepperoni, bacon and mozzarella cheese

### **FLATBREADS** ..... 55

#### **TOMATO BASIL**

Vine ripe tomato, basil and fresh mozzarella, aged balsamic

#### **VEGAN FLATS** (V)

Vegan spinach, potato, shiitake mushroom and Daiya cheese, truffle oil

#### **CHICKEN PESTO**

Rosemary roasted chicken, pesto, arugula and smoked Gouda

#### **LEO'S ISLAND FLAIR**

Smoked Gouda, Huli Huli chicken, grilled pineapple, sweet Maui onions with secret weapon sauce

A 12" gluten free and keto friendly cauliflower crust can be substituted on any of the above selections.



**CRAFT**  
CULINARY  
CONCEPTS



DESSERTS

FRESHLY BAKED GOURMET COOKIES GF .....52

COOKIE AND BROWNIE COMBO .....56

MINI DULCE DE LECHE CHIMICHANGAS .....78

Strawberry kiwi salsa and bourbon caramel sauce

CHURROS TRIO .....78

Crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle and strawberry sauce

DOC’S ARTISAN GELATO AND SORBET PINTS .....18

A selection of locally owned and produced varieties by the pint.

CHOCOLATE GELATO GF SWEET CREAM AND SOUR CHERRY GELATO GF SALTED CARAMEL GELATO GF

STRAWBERRY SORBET GF V MANGO SORBET GF V



