



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 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.

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

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



APPETIZERS

INDIVIDUAL DIP TRIP

7-LAYER DIP GF V75

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 V85

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 CHEESE75

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

BUFFALO CHICKEN DIP85

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

DIP TRIP COMBO80

Four of each of the above delicious dips



7-Layer Dip

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

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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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CARDINALS CHOPPED SALAD (GF)	132
Iceberg and Romaine lettuces, roasted chicken, crisp pancetta, fresh mozzarella, peppadew peppers, pepperoncini and marinated olives with herb balsamic dressing	
CLASSIC CAESAR SALAD (GF)	82
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing	
WITH GRILLED CHICKEN	104
GROWN UP FRUIT "COCKTAIL" (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	
FRESH FRUIT AND BERRIES (GF) (V)	100
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple	
BAKED POTATO SALAD	60
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions	
WATERMELON AND STRAWBERRY SALAD (GF) (V)	55
Fresh torn mint, balsamic syrup and cashew "parmesan"	
BROCCOLI SLAW WITH TOASTED CASHEWS (GF)	55
Tossed in lemon buttermilk dressing	



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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** (GF) 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 (GF) 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 (GF) 160

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

GRILLED MAHI MAHI FISH TACOS (GF) 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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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 ^{GF} 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 ^V 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



Leo's Island Flair

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



SWEET NEST DESSERTS

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

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

MIXERS

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

HOT BEVERAGES

COFFEE/TEA, AIR POT	25
HOT BEVERAGE PACKAGE	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 BARBAN COURT 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



Elyx Elite Mule
pg. 24



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



CRAFT
CULINARY
CONCEPTS





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 GF52

COOKIE AND BROWNIE COMBO56

MINI DULCE DE LECHE CHIMICHANGAS78

Strawberry kiwi salsa and bourbon caramel sauce

CHURROS TRIO78

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 PINTS18

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



