



2021-22 CLUB CABANA 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 member 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
Craft Culinary Concepts Premium Services Fax Line
Craft Culinary Concepts Administrative Offices

(623) 433-7630
(623) 433-7657
(623) 433-7656

State Farm Stadium General Information
Arizona Cardinals Premium Services
State Farm Stadium Security/Lost and Found

(623) 433-7100
(602) 379-1628
(623) 433-7147

TABLE OF CONTENTS

CUSTOM PACKAGES	5
SNACKS	5
ARIZONA GARDEN FRESH	6
TAILGATE FAVORITES	6
STADIUM STAPLES	7
TD 4 SANDWICHES	7
PIZZA AND FLATBREADS	8
SWEET NEST DESSERTS	9
BEVERAGES	11-14
EVENT DAY MENU	17-19

ALL SELECTIONS SERVE 8



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.

WARM UP 215

2 Snacks, 1 Tailgate Favorite, 1 Stadium Staple, 1 Sweet Nest Dessert

SIDELINE 230

1 Snack, 1 Arizona Garden Fresh, 1 Tailgate Favorite, 1 TD4 Sandwich, 1 Sweet Nest Dessert

BIRDCAGE 295

2 Snacks, 1 Arizona Garden Fresh, 1 Tailgate Favorite, 1 Stadium Staple, 1 Pizza/Flatbread, 1 Sweet Nest Dessert

SNACKS

FRESHLY POPPED POPCORN (V) 30

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

FITNESS MIX (GF) (V) 42

Natural almonds, cashews, and sun-dried cranberries

CRAFT CANDY BASKET 36

An assortment of Hershey® miniatures, Red Vines®, M&M's® and a specialty item

HOMEMADE KETTLE CHIPS (V) 39

Accompanied by caramelized onion dip

SOUTHWEST SNACK MIX 42

Chili lime cashews, honey roasted peanuts, wasabi peas, Cajun sesame sticks, corn nuts, and rice crackers mixed with jalapeno powder

FRESH GUACAMOLE AND SALSA (GF) (V) 57

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

CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES 49

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

(V) 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.

ARIZONA GARDEN FRESH

LOCAL VEGETABLE CRUDITÉS (GF) (V) 40

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

CLASSIC CAESAR SALAD (GF) 41

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

WITH GRILLED CHICKEN 52

CHILI PEQUIN AND GARLIC GRILLED STEAK SALAD 68

Grilled chili pequin and garlic seasoned flank steak, romaine and butter lettuce, arugula, Persian cucumbers, baby heirloom tomatoes, red onion, avocado and toasted pepita served with chimichurri ranch dressing

FRESH FRUIT AND BERRIES (GF) (V) 50

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

BAKED POTATO SALAD 30

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

FIESTA SALAD (GF) (V) 43

Mixed local greens, yellow corn, black beans, tomato, red onion, Cheddar cheese and avocado served with mango lime vinaigrette and topped with tortilla confetti

CARDINALS CHOPPED SALAD (GF) 66

Iceberg and Romaine lettuces, roasted chicken, crisp pancetta, fresh mozzarella, peppadew peppers, pepperoncini and marinated olives with herb balsamic dressing

TAILGATE FAVORITES

MINI FRIED BEEF TACOS 48

Served with Cardinal's queso

LOADED SMOKED BEEF BRISKET POTATO SKINS 71

Potato skins loaded with slow smoked beef brisket and shredded cheddar cheese, topped with crisp bacon scallion salsa and served with sour cream

STADIUM CHICKEN WINGS 60

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

CHIPOTLE HONEY HOT

Frank's hot sauce, honey, chipotle and butter – sweet with a smoky taste

TRIO OF CHICKEN WINGS

A delicious combination of the wings listed above

VEGAN PAPAS TACOS (V) 58

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

STADIUM STAPLES

CHICKEN TENDERS 77
Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce

***STADIUM BURGERS** (GF) 88
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) 62
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 80
Beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard

TD 4 SANDWICHES

Served with homemade kettle chips.

BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE 62
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 70
Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns

CARDINAL CLUB SUB 58
Genoa salami, capicola and smoked ham, provolone cheese, topped with lettuce, tomato, onion, pepperoncini and Italian vinaigrette on a soft freshly baked sub roll

THE BBQ CHICKEN SANDWICH 60
Mesquite smoked chicken topped with Colby Jack cheese, thick cut bacon, griddled red onions and our signature spicy garlic bbq sauce served on an onion Kaiser bun

CARDINAL’S CUBAN PRESSED SANDWICH 69
Slow roasted Puerco Pibil, shaved ham, Oaxaca cheese, dill pickles, yellow mustard and pickled red onions

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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

MEAT TRIO

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

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

CHICKEN PESTO

Rosemary roasted chicken, pesto, arugula and smoked Gouda

AZ RATTLESNAKE SAUSAGE

Rattlesnake and red wine sausage, smokey bacon jam, brie cheese and roasted pepper flatbread topped with arugula and shaved Honeycrisp apples

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



SWEET NEST DESSERTS

FRESHLY BAKED GOURMET COOKIES (GF) 22

COOKIE AND BROWNIE COMBO 23

CRAFT CUPCAKES 54

Eight made from scratch cupcakes

TRES LECHES

ORANGE ADREEMSICLE

BIG RED VELVET

EXTREME DARK CHOCOLATE

CUPCAKE COMBO (2 OF EACH FLAVOR ABOVE)

MINI RASPBERRY CHEESECAKE CHIMICHANGAS 33

Rolled in cinnamon sugar

CHURROS TRIO 33

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 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)



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

STONE IPA 12oz cans	35
FOUR PEAKS KILT LIFTER	42
FOUR PEAKS GOLDEN LAGER	42
MOTHER ROAD DAILY DRIVER IPA	42

OTHER

By the 6-Pack

ANGRY ORCHARD HARD CIDER	38
BUD LIGHT SELTZER Black Cherry, Mango, Lime, Strawberry	28



CRAFT
CULINARY
CONCEPTS

NON ALCOHOLIC

CANNED COKE, DIET COKE, SPRITE, MINUTE MAID LEMONADE	16
DASANI WATER	22
AHA SPARKLING Lime Watermelon	16
SMART WATER	24
RED BULL (4-PK) Original, Sugar Free	23
GATORADE	22
O'DOULS	24
DUNKIN' ICED COFFEE	32
GOLD PEAK TEA Unsweetened	25
VITAMIN WATER ZERO Dragonfruit	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 Orange, Citrus, Cherry, Melon	90
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
BUFFALO TRACE	72
JACK DANIELS	85
MAKERS MARK	88
JAMESON	90
BULLEIT RYE	90
CROWN ROYAL	90
WOODFORD RESERVE	125
WHISTLE PIG 12 YEAR	262
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, CALIFORNIA30

SONOMA-CUTRER, SONOMA66

Cabernet Sauvignon

SIMPLE LIFE, CALIFORNIA30

JORDAN, ALEXANDER VALLEY94

Please see Chairman's wine list for additional wine selections

SPECIALTY COCKTAILS

By the pitcher

ELYX ELITE MULE95

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

CANTINA-RITA73

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

HAIL MARY73

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

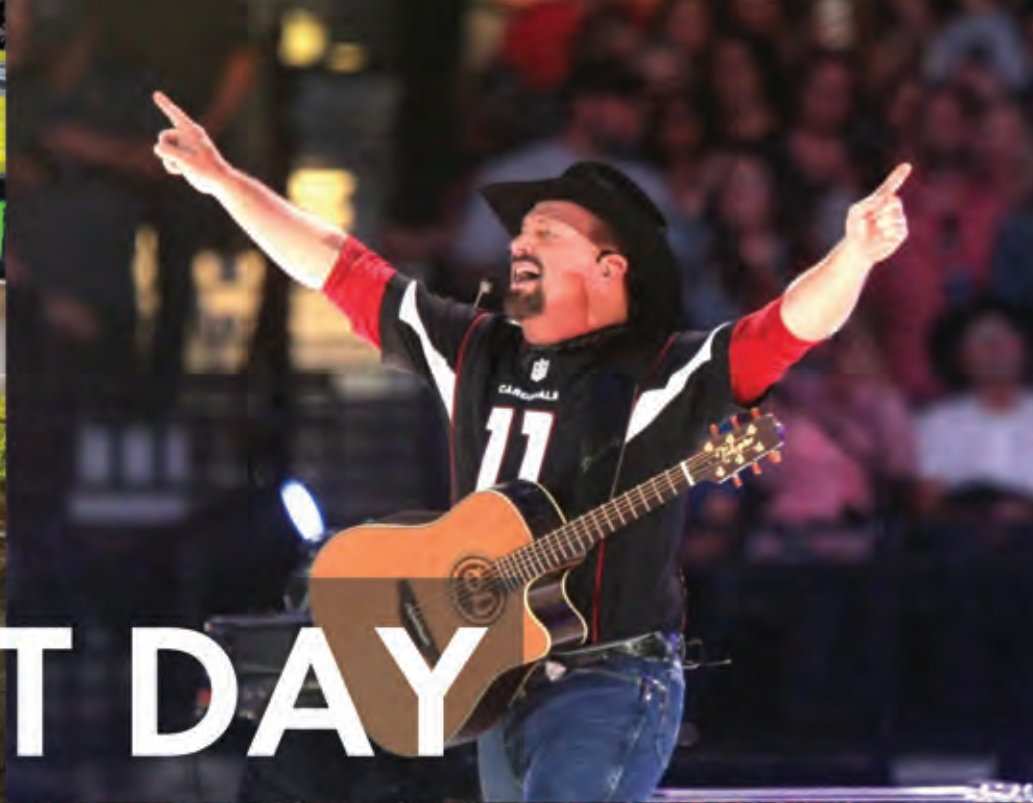
ABSOLUT
Country of Sweden
ELYX

SINGLE ESTATE
HANDCRAFTED VODKA

PRODUCED & BOTTLED IN
ÅHUS, SWEDEN



Elyx Elite Mule
pg. 14



EVENT DAY



MENU



SNACKS

FRESHLY POPPED POPCORN (V)	38
CRAFT CANDY BASKET	44
An assortment of Hershey® miniatures, Red Vines®, M&M's® and a specialty item	
HOMEMADE KETTLE CHIPS	46
Accompanied by caramelized onion dip	
SOUTHWEST SNACK MIX	50
Chili lime cashews, honey roasted peanuts, wasabi peas, Cajun sesame sticks, corn nuts, and rice crackers mixed with jalapeno powder	
FRESH GUACAMOLE AND SALSA (GF) (V)	69
Fresh avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	

ARIZONA GARDEN FRESH

LOCAL VEGETABLE CRUDITÉS	48
The season's finest local vegetables; peppers and tomatoes; herb ranch dip	
CLASSIC CAESAR SALAD	50
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing	
WITH GRILLED CHICKEN	63
FRESH FRUIT AND BERRIES (GF) (V)	60
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple	
BAKED POTATO SALAD	36
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions	

TD 4 SANDWICHES

Served with homemade kettle chips.

PINOT NOIR BRAISED SHORT RIB SANDWICH	82
Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns	
THE BBQ CHICKEN SANDWICH	72
Mesquite smoked chicken topped with Colby Jack cheese, thick cut bacon, griddled red onions and our signature spicy garlic bbq sauce served on an onion Kaiser bun	

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TAILGATE FAVORITES

MINI FRIED BEEF TACOS 58

Served with Cardinal's queso

STADIUM CHICKEN WINGS 70

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

CHIPOTLE HONEY HOT

Frank's hot sauce, honey, chipotle and butter – sweet with a smoky taste

TRIO OF CHICKEN WINGS

A delicious combination of the wings listed above

STADIUM STAPLES

CHICKEN TENDERS 87

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

*STADIUM BURGERS 98

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 74

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 90

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



CRAFT
CULINARY
CONCEPTS



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

MEAT TRIO

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

AZ RATTLESNAKE SAUSAGE

Rattlesnake and red wine sausage, smokey bacon jam, brie cheese and roasted pepper flatbread topped with arugula and shaved Honeycrisp apples

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

SWEET NEST DESSERTS

FRESHLY BAKED GOURMET COOKIES 28

COOKIE AND BROWNIE COMBO 30

MINI RASPBERRY CHEESECAKE CHIMICHANGAS 41

Rolled in cinnamon sugar

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)

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CRAFT
CULINARY
CONCEPTS

