



2021-2022 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 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

(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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Barbeque Trio
pg. 18

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

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	
HATCH GREEN CHILE DEVEILED EGGS	52
Topped with crispy corn salsa	
CRAFT CANDY BASKET	36
An assortment of Hershey® miniatures, Red Vines®, M&M's® and a specialty item	
CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	49
HOMEMADE KETTLE CHIPS (V)	39
Accompanied by caramelized onion dip	
AZ CINNAMON ROASTED NUTS (V)	84
6 packs of house roasted cinnamon pecans & 6 packs of roasted cinnamon almonds	
SOUTHWEST SNACK MIX	42
Chili lime cashews, honey roasted peanuts, wasabi peas, Cajun sesame sticks, corn nuts, and rice crackers mixed with jalapeno powder	
FITNESS MIX (GF) (V)	42
Natural almonds, cashews, and sun-dried cranberries	
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	

(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.

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 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

MEXICAN STREET CORN DIP 75

A creamy blend of sweet corn, Sonoran seasonings, green onions and Cotija cheese; served with tortilla chips

BUDWEISER BEER CHEESE75

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®

DIP TRIP COMBO 80

Four of each of the above delicious dips



7-Layer Dip

ARIZONA GARDEN FRESH

LOCAL VEGETABLE CRUDITÉS ^{GF} ^V 78

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

CHILI PEQUIN AND GARLIC GRILLED STEAK SALAD 135

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



Roasted Seasonal Vegetables and House Made Vegan Cheeses

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



CRAFT
CULINARY
CONCEPTS



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
MEDITERRANEAN GRILLED CHICKEN SALAD	115
Fresh herb grilled chicken breast, romaine lettuce, kalamata olives, roasted artichokes, feta cheese, bell peppers, red onion, cucumber, roma tomatoes and toasted pita; served with an oregano red wine vinaigrette	
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	



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TAILGATE FAVORITES

MINI FRIED BEEF TACOS 94

Served with Cardinal's queso

BIRD GANG POPPERS 128

Jumbo jalapenos stuffed with Oaxaca and cream cheeses, smoked chicken and wrapped in bacon then smoked; accompanied by roasted garlic sriracha bbq sauce

LOADED SMOKED BEEF BRISKET POTATO SKINS 128

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

THE GRANDE BEEF NACHO DIP 157

The perfect tailgating dip baked with beef barbacoa, roasted poblano queso, shredded cheddar cheese, diced tomatoes, corn, and chili beans garnished with green onions and red jalapenos; served with 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 119

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

CHICKEN SKEWERS (GF) 110

MISO GLAZED

Served with blistered Shishito peppers and Secret Weapon sauce

HULI HULI

Hawaiian style grilled turned chicken skewers served with grilled pineapple and bacon fried rice



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Bird Gang Poppers
pg. 12



Chili Pequin and Garlic Grilled Steak Salad
pg. 10



BBQ Pulled Pork Mac & Cheese Grilled Cheese
pg. 16



Strawberry Trifle Mason Jars
pg. 20

STADIUM STAPLES

CHICKEN TENDERS Half Order 77 | Full Order 129

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

***STADIUM BURGERS** (GF) Half Order 88 | Full Order 165

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 80 | Full Order 150

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

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.

LOBSTER SHACK TAQUITOS 225

Tender butter poached Maine lobster, Menonita cheese, red pepper, green onions and spices wrapped in tortillas and served with chipotle queso, cilantro crema and guacamole

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

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

MUSHROOM AND SWISS 140

Seasoned beef griddled with mushrooms, onions and lots of melted Swiss cheese on King's Hawaiian Buns with garlic butter and sesame seeds

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 on freshly baked slider buns

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

THE BBQ CHICKEN SANDWICH 120

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 135

Slow roasted Puerco Pibil, shaved ham, Oaxaca cheese, dill pickles, yellow mustard and pickled red onions

PORTER PORTOBELLO SANDWICH ^(V) 135

Grilled portobello mushrooms and local porter beer grilled onions topped with roasted red peppers, arugula and choice of smoked gouda or Daiya vegan cheese served on toasted herb focaccia

CHILLED SANDWICHES

Served with homemade kettle chips.

CHILLED BEEF TENDERLOIN 136

Sliced beef tenderloin, fire roasted roma tomato jam, shaved red onions, baby spinach and Blue Castello cheese spread served on toasted herb focaccia

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



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

BONELESS "BABY BACK" RIBS 120

A "how did they do that" version of the traditional favorite; grilled with crispy onions and our signature sauce

MAINE LOBSTER CORN DOGS 142

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

***CHEF DOUG'S CHEESEBURGER GRINDER** 120

Specially seasoned ground Angus chuck and brisket beef, griddled and served on a soft toasted grinder roll with melted American cheese, ketchup, mustard, diced onions and local dill pickles



Chilled Lobster Tacos



CHEF'S SELECT ENTREES

THE 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

CAVATAPPI WITH SMOKED CHICKEN AND MASCARPONE CREAM 200

Smoked chicken and cavatappi pasta, sundried tomatoes, basil and toasted pine nuts tossed in a rich Mascarpone cream sauce and garlic herb bread sticks

*PORCINI CRUSTED BEEF TENDERLOIN 450

Carved and served with herb roasted marble potatoes, seasonal vegetables, horseradish cream, tarragon beef essence and soft dinner rolls and butter

BARBECUE TRIO 325

3/2/1 smoked baby back ribs; 18 hour mesquite smoked beef brisket and smoked pulled chicken; 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 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



CRAFT
CULINARY
CONCEPTS



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.



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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 RASPBERRY CHEESECAKE CHIMICHANGAS	65
Rolled in cinnamon sugar	
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
Six individual cakes and raspberry sauce	
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
STRAWBERRY TRIFLE MASON JARS	65
All the flavors of the classic strawberry shortcake, but with a soft cake layer instead of a biscuit	
BAKED APPLE ROSES (V)	48
Eight cinnamon sugar baked apple "roses" in pastry crust served with vegan lavender whipped cream	





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

NON ALCOHOLIC

By the 6-Pack

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, 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



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EVENT DAY



MENU



PACKAGE

TWO MINUTE WARNING PACKAGE* 625

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

FRESHLY POPPED POPCORN (V) 38

HOMEMADE KETTLE CHIPS 46

Accompanied by caramelized onion dip

CRAFT CANDY BASKET 44

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

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 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

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(V) MENU ITEM IS, OR CAN BE, VEGAN UPON REQUEST.

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STADIUM STAPLES

CHICKEN TENDERS Half Order 87 | Full Order 150

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

***STADIUM BURGERS** Half Order 98 | Full Order 185

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 90 | Full Order 170

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

TAILGATE FAVORITES

MINI FRIED BEEF TACOS 109

Served with Cardinal's queso

STADIUM CHICKEN WINGS 140

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 bite

TRIO OF CHICKEN WINGS

A delicious combination of the wings listed above



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CULINARY
CONCEPTS





Churros Trio
pg.31



Fresh Fruit and Berries
pg.27



Trio of Chicken Wings
pg.28



Fresh Guacamole and Salsa
pg.27

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

THE BBQ CHICKEN SANDWICH 145

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

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.



DESSERTS

FRESHLY BAKED GOURMET COOKIES 52

COOKIE AND BROWNIE COMBO 56

MINI RASPBERRY CHEESECAKE CHIMICHANGAS 78

Rolled in cinnamon sugar

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)



(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.

C
CRAFT
CULINARY
CONCEPTS

