

# CABANA MENU

**C** | **CRAFT**  
CULINARY CONCEPTS

IN PARTNERSHIP WITH

 **State Farm**  
**STADIUM**

# WELCOME

Craft Culinary Concepts would like to welcome you & your guests to



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 listed on our 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, Arizona 85305  
623.433.7630

## **ADVANCE ORDERING**

Orders may be placed online at [suites.myvenue.com](https://suites.myvenue.com).  
Advance day menu orders are due 5 days in advance of event.  
For any questions, email [orders@craftculinary.com](mailto:orders@craftculinary.com).

## EVENT DAY ORDERING

A limited **Event Day Menu** is available after the **Advance Day Menu** deadline and during the event. Your cabana attendant can assist you with your event day orders.

## FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your cabana 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.

## SERVICE CHARGE/TAX

A 22% 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. 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 the alcohol consumption within their cabana.

## PACKAGE & MENU SIZING

All packages and menu items are designed to feed 8 people.

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

Craft Culinary Concepts Food & Premium Services 623.433.7630  
Craft Culinary Concepts Administrative Office 623.433.7656  
State Farm Stadium General Information 623.433.7100

Arizona Cardinals Premium Services 602.379.1628  
State Farm Stadium Security / Lost & Found 623.433.7147



# CABANA PACKAGES



## MVP

350



### FRESHLY POPPED POPCORN



### HOME MADE KETTLE CHIPS

Accompanied by Caramelized Onion Dip



### LOCAL VEGETABLE CRUDITÉ

The season's finest Local Vegetables with Arizona Salsa Verde Hummus



### TRIO OF CHICKEN WINGS

### SLOW SMOKED BEEF BRISKET SANDWICH

Served with our House Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls

### FRESH COOKIE & BROWNIE COMBO

### CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce

## VETERANS

400



### FRESHLY POPPED POPCORN



### CRAFT'S FRESH GUACAMOLE & SALSAS

Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips

### CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE

Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil



### FRESH FRUIT & BERRIES

A beautiful display of Seasonal Fruits

### OMAHA STEAKS® HOT DOGS

Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish

### HONEY HOT FRIED CHICKEN SANDWICH

Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips

### FRESH COOKIE & BROWNIE COMBO



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

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# A LA CARTE MENU





## SNACKS

<b>V</b>	<b>GF</b>	<b>FRESHLY POPPED POPCORN</b>	<b>30</b>
		<b>CRAFT CANDY BASKET</b>	<b>45</b>
		An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	
		<b>CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES</b>	<b>52</b>
	<b>GF</b>	<b>HOMEMADE KETTLE CHIPS</b>	<b>47</b>
		Accompanied by Caramelized Onion Dip	
<b>V</b>	<b>GF</b>	<b>TRAIL MIX</b>	<b>42</b>
		Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	
		<b>BOTANAS BALL</b>	<b>47</b>
		Sonoran Snack Mix, Cheddar and Flaming Hot Cheetos, Chile Lime Nuts and Seeds	
<b>V</b>	<b>GF</b>	<b>CRAFT'S FRESH GUACAMOLE &amp; SALSAS</b>	<b>70</b>
		Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	

## APPETIZERS

		<b>CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE</b>	<b>70</b>
		Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	
		<b>CHARCUTERIE, SAUSAGE &amp; PRETZEL BOARD</b>	<b>188</b>
		Giant House-Made Ben's Pretzel® served with Andouille Sausage, Beer Braised Bratwurst, Prosciutto Ham, Sopressata, Aged Gouda, Marinated Olives, Roasted Vegetables, Sweet Peppers, Local Honeycomb, Beer Cheese and Grain Mustard Dips	
<b>GF</b>		<b>SHRIMP COCKTAIL</b>	<b>160</b>
		Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	



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## ARIZONA GARDEN FRESH

<b>V</b>	<b>GF</b>	<b>LOCAL VEGETABLE CRUDITE</b>	45
		The season's finest Local Vegetables with Arizona Salsa Verde Hummus	
<b>GF</b>		<b>CHILI PEQUIN &amp; GARLIC GRILLED STEAK SALAD</b>	70
		Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing	
<b>GF</b>		<b>STRAWBERRY SPINACH SALAD</b>	43
		Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	
		<b>CLASSIC CAESAR SALAD</b>	45
		Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	
		<b>58 WITH GRILLED CHICKEN</b>	
<b>V</b>	<b>GF</b>	<b>FRESH FRUIT &amp; BERRIES</b>	55
		A beautiful display of Seasonal Fruits	

## STADIUM STAPLES

		<b>CHICKEN TENDERS</b>	95
		Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	
		<b>OMAHA STEAKS® STADIUM BURGER</b>	100
		Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	
		<b>OMAHA STEAKS® HOT DOGS</b>	80
		Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish	
		<b>OMAHA STEAKS® BRATWURST</b>	85
		Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	



## TAILGATE FAVORITES

<b>V</b>	<b>GF</b>	<b>VEGAN PAPAS TACOS</b> Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	<b>76</b>
	<b>GF</b>	<b>STADIUM CHICKEN WINGS</b> Served with Celery Sticks, Ranch and Blue Cheese Dips  <b>OLD SCHOOL</b>   Traditional Style with Frank's Hot Sauce® and Butter—that's it! <b>CRAFT BBQ</b>   Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce <b>SOON TO BE FAMOUS HICKORY RANCH</b>   A Combination of Smokey, Sweet with a tiny bit of Heat <b>TRIO OF CHICKEN WINGS</b>   A delicious combination of the wings flavors listed above	<b>74</b>

## SPECIALTY SANDWICHES

**\*FOUR SANDWICHES CUT IN HALF**

### WARM SANDWICHES

<b>*HONEY HOT FRIED CHICKEN SANDWICH</b> Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips	<b>65</b>
<b>*SLOW SMOKED BEEF BRISKET</b> Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	<b>98</b>

### CHILLED SANDWICHES

<b>*CARDINAL CLUB SUB</b> Genoa Salami, Capicola and Smoked Ham, Provolone Cheese, topped with Lettuce, Tomato, Onion, Pepperoncini and Italian Vinaigrette on a Soft Freshly-Baked Sub Roll	<b>75</b>
<b>V</b> <b>*CRISP GARDEN VEGETABLE WRAP</b> Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla	<b>52</b>

## CHEF'S SELECT ENTRÉES

<b>GRILLED FAJITAS</b> Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese	<b>150</b>
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## SWEET NEST DESSERTS

### ASSORTED FRESH BAKED GOURMET COOKIES

28

### FRESH COOKIE & BROWNIE COMBO

30

### CRAFT CUPCAKE COMBO

8 Made from scratch: Tres Leches, Orange Adreemsicle, Big Red Velvet and Extreme Dark Chocolate

62

### MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

40

### CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce

40



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

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# BEVERAGE OFFERINGS



## BEER

12oz cans by the 6 pack, unless otherwise noted.

<b>BUD LIGHT 160Z</b>	<b>36</b>
<b>MICHELOB ULTRA 160Z</b>	<b>36</b>
<b>COORS LIGHT 160Z</b>	<b>36</b>
<b>MILLER LITE 160Z</b>	<b>36</b>
<b>DOS EQUIS</b>	<b>38</b>
<b>ESTRELLA JALISCO</b>	<b>38</b>
<b>STELLA ARTOIS</b>	<b>38</b>
<b>MODELO ESPECIAL</b>	<b>38</b>
<b>FIRESTONE WALKER BREWING 805, BLONDE</b>	<b>42</b>
<b>KONA BIG WAVE, GOLDEN ALE</b>	<b>42</b>
<b>MOTHER ROAD BREWING TOWER STATION, IPA</b>	<b>42</b>
<b>FOUR PEAKS BREWING WOW, WHEAT</b>	<b>42</b>
<b>FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE</b>	<b>42</b>
<b>FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER</b>	<b>42</b>



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## OTHER

By the 6 pack

**BLACK CHERRY BUD LIGHT SELTZER**

36

**TWISTED TEA**

40

**ANGRY ORCHARD HARD CIDER**

40

**BUDWEISER ZERO**

36

## CANNED COCKTAILS

By the 4 pack

**CUTWATER**

Lime Margarita, Vodka Mule

44

**NUTRL**

Pineapple, Watermelon

44

**HIGH NOON**

Lemon, Black Cherry

44

## MIXERS

**CLUB SODA**

21

**TONIC WATER**

21

**BLOODY MARY MIX**

25

**MARGARTIA MIX**

27

**JUICES** – Cranberry, Pineapple, Orange

18

**RED BULL (4-PK)** – Regular, Sugar Free

32



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## FAN FAVES

<b>BUBBLY BAR</b> – Sparkling Wine served with a selection of Orange Juice, Peach Puree, Cotton Candy Glitter Bombs and Fruit Garnishes	<b>180</b>
<b>MARGARITA BAR</b> – Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes	<b>200</b>
<b>FAKE PUNT FLIGHT</b> – Flight of 3 Bottles of Wine	<b>250</b>

## NON-ALCOHOLIC

By the 6 pack.

<b>CANNED SOFT DRINKS</b> – Coca-Cola, Diet Coke, Coke Zero, Sprite, Minute Made Lemonade, Ginger Ale	<b>23</b>
<b>AHA SPARKLING</b> – Lime Watermelon, Blueberry Pomegranate	<b>23</b>
<b>DASANI BOTTLED WATER</b>	<b>28</b>
<b>SMART WATER</b>	<b>34</b>
<b>GOLD PEAK TEA</b> – Unsweetened	<b>35</b>
<b>GATORADE</b>	<b>30</b>
<b>TOPO CHICO MINERAL SPARKLING WATER</b>	<b>32</b>

## HOT BEVERAGES

<b>COFFEE</b> – Airpot of Regular or Decaf Coffee	<b>50</b>
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## BOTTLE SERVICE

If you prefer a special liquor and don't see it on our menu, please let us know 5 days in advance. Craft Culinary Concepts will be happy to order it for your loft.

### VODKA

STOLI ELIT	190
GREY GOOSE	130
KETEL ONE	120
TITO'S HANDMADE	115

### COGNAC

HENNESSY VS	150
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### GIN

TANQUERAY NO. TEN	120
AVIATION	100

### RUM

RUMHAVEN	90
CAPTAIN MORGAN	80
BACARDI SUPERIOR	70

### SCOTCH

JOHNNIE WALKER BLUE LABEL	495
DALMORE 12YR SHERRY CASK	250
THE GLENLIVET 12YR	150

### BOURBON / WHISKEY

WHISTLE PIG OLD WORLD RYE, 12YR	350
JEFFERSON'S OCEAN BOURBON	295
WOODFORD RESERVE	140
BULLEIT RYE	130
MAKER'S MARK	130
CROWN ROYAL	120
JACK DANIELS	105

### TEQUILA

VOLCAN DE MI TIERRA X A REPOSADO	560
DON FULANO IMPERIAL	535
CLASE AZUL REPOSADO	370
DON JULIO 1942	350
KOMOS ANEJO CRISTALANO	300
CASAMIGOS BLANCO	185
DON JULIO BLANCO	120
MILAGRO SILVER	85



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# EVENT DAY OFFERINGS



## SNACKS

<b>V</b>	<b>GF</b>	<b>FRESHLY POPPED POPCORN</b>	<b>38</b>
		<b>CRAFT CANDY BASKET</b>	<b>57</b>
		An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	
	<b>GF</b>	<b>HOMEMADE KETTLE CHIPS</b>	<b>53</b>
		Accompanied by Caramelized Onion Dip	
<b>V</b>	<b>GF</b>	<b>TRAIL MIX</b>	<b>53</b>
		Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	
<b>V</b>	<b>GF</b>	<b>CRAFT'S FRESH GUACAMOLE &amp; SALSAS</b>	<b>89</b>
		Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	
		<b>ARIZONA GARDEN FRESH</b>	
<b>V</b>	<b>GF</b>	<b>LOCAL VEGETABLE CRUDITE</b>	<b>58</b>
		The season's finest Local Vegetables with Arizona Salsa Verde Hummus	
		<b>CLASSIC CAESAR SALAD</b>	<b>58</b>
		Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	
<b>V</b>	<b>GF</b>	<b>FRESH FRUIT &amp; BERRIES</b>	<b>70</b>
		A beautiful display of Seasonal Fruits	
		<b>SPECIALTY SANDWICHES</b>	
		<b>FOUR SANDWICHES CUT IN HALF</b>	
		<b>HONEY HOT FRIED CHICKEN SANDWICH</b>	<b>85</b>
		Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips	
		<b>SLOW SMOKED BEEF BRISKET</b>	<b>125</b>
		Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	



## TAILGATE FAVORITES



### VEGAN PAPAS TACOS

Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad

100



### STADIUM CHICKEN WINGS

Served with Celery Sticks, Ranch and Blue Cheese Dips

94

**OLD SCHOOL** | Traditional Style with Frank's Hot Sauce® and Butter—that's it!

**CRAFT BBQ** | Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce

**SOON TO BE FAMOUS HICKORY RANCH** | A Combination of Smokey, Sweet with a tiny bit of Heat

**TRIO OF CHICKEN WINGS** | A delicious combination of the wings flavors listed above

## STADIUM STAPLES

### CHICKEN TENDERS

Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce

120

### OMAHA STEAKS® STADIUM BURGER

Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns

130

### OMAHA STEAKS® HOT DOGS

Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish

100

### OMAHA STEAKS® BRATWURST

Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard

108



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# DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES	36
FRESH COOKIE & BROWNIE COMBO	38
MINI RASPBERRY CHEESECAKE CHIMICHANGAS Rolled in Cinnamon Sugar	51
CHURRO COMBO Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce	51



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