

LOFT 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.
Advance day menu orders are due 5 days in advance of event.
For any questions, email orders@craftculinary.com.

EVENT DAY ORDERING

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

FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your 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.

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 loft.

PACKAGE & MENU SIZING

All packages and menu items are designed to feed 16 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

Arizona Cardinals Premium Services

602.379.1628

Craft Culinary Concepts Administrative Office

623.433.7656

State Farm Stadium Security / Lost & Found

623.433.7147

State Farm Stadium General Information

623.433.7100

LOFT PACKAGES



CHAMPIONS

1,635

CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES



TRAIL MIX

Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts



CRAFT'S FRESH GUACAMOLE & SALSAS

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

HATCH GREEN CHILE DEVILED EGGS

Topped with Crispy Corn Salsa

SAVORY POLENTA BOARD

Soft Polenta Served with Tomato Fondue, Grilled Spicy Italian Sausage Rope, Spanish Chorizo, Shaved Prosciutto, Parmesan and Grana Padano Cheese, Grilled Fennel, Bulb Onions, Broccoli and Asparagus, Oven-Roasted Tomatoes and Garlic, Fresh Spinach and Arugula, Served with Garlic Herb Crostini



CHILI PEQUIN & GARLIC GRILLED STEAK SALAD

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



FRESH FRUIT & BERRIES

A beautiful display of Seasonal Fruits



HULI HULI CHICKEN LOLLIPOPS

Hawaiian-Style Roasted Chicken served with Pineapple Bacon Forbidden Fried Rice

CHILLED PEPPER-CRUSTED BEEF TENDERLOIN

With Roasted Vegetable Salad, Roasted Garlic Chimichurri, Tarragon Fingerling Potato Salad, Horseradish Grain Mustard Dressing and Fresh Rolls



SHRIMP COCKTAIL

Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®

WHITE CHOCOLATE MOUSSE & SEASONAL BERRY "TACOS"

Almond Florentine Cookie "Taco Shells" filled with White Chocolate Mousse and topped with Seasonal Berries

STRAWBERRY TRIFLE MASON JARS

All the flavors of the classic Strawberry Shortcake, but with a soft layer of Cake instead of a Biscuit



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

RISE UP

1,050

V GF FRESHLY POPPED TRUFFLE SALTED POPCORN

WARM SOFT PRETZEL STICKS

Served with Honey Mustard and Poblano Queso Dip

MILLIONAIRE'S DEVEILED EGGS

Millionaire's Bacon, Gold Glitter, Chives

V GF LOCAL VEGETABLE CRUDITÉ
The season's finest Local Vegetables with Arizona Salsa Verde Hummus

LOBSTER CORN DOGS

Lobster Deep-Fried Corn Dog Style, served with Ginger Ketchup, Citrus Saffron Aioli, Sesame Yuzu Cucumber Salad

BACON-WRAPPED PORK "CHURROS"

Mild Green Chile Pork Sausage wrapped in a Pasta Sheet, wrapped in Bacon and brushed with Roasted Garlic Sriracha BBQ Sauce.

HONEY HOT FRIED CHICKEN SANDWICH

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

CRAFT CULINARY'S SIGNATURE CHOCOLATE CHIP COOKIES

V GF FRESHLY POPPED TAJIN SEASONED POPCORN

SONORAN SNACK MIX

Chili Lime Cashews, Honey Roasted Peanuts, Wasabi Peas, Cajun Sesame Sticks, Corn Nuts and Rice Crackers mixed with Jalapeño Powder

V GF CRAFT'S FRESH GUACAMOLE & SALSAS
Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips

V GF FRESH FRUIT & BERRIES
A beautiful display of Seasonal Fruits

GF SOUTHWEST COBB SALAD TRIFLE
Crisp Arizona Lettuces, Shredded Cheese, Chicken Tinga, Hard Boiled Eggs, Avocado, Local Tomatoes, Red Onion, Marinated Black Beans, Peppered Bacon, Chico Corn and Tri-Colored Tortilla Strips, served with Avocado Ranch

QUESABIRRIA GORDITAS

Hand-Pressed Corn Masa Pockets filled with Beef Birria and topped with Melted Oaxaca Cheese, served with Cilantro, Onions and Birria Consomé

THE ARIZONICAN SLIDER

Chorizo Spiced Grilled Beef, Roasted Jalapeño, Pepperjack Cheese, Pico de Gallo Aioli on Brioche Bun

ENCHILADA VEGETABLE MAC & CHEESE

WHITE CHOCOLATE MOUSSE & SEASONAL BERRY "TACOS"

Almond Florentine Cookie "Taco Shells" filled with White Chocolate Mousse and topped with Seasonal Berries

A LA CARTE MENU



SNACKS

V GF	FRESHLY POPPED POPCORN	30
	CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	45
	CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	52
GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	47
V	AZ CINNAMON ROASTED NUTS 6 packs of House Roasted Cinnamon Pecans and 6 packs of Roasted Cinnamon Almonds	105
V GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	42
	BOTANAS BALL Sonoran Snack Mix, Cheddar and Flaming Hot Cheetos, Chile Lime Nuts and Seeds	47
V GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	70
	WARM SOFT PRETZEL STICKS Served with Honey Mustard and Poblano Queso Dip	70

APPETIZERS

GF HATCH GREEN CHILE DEVILED EGGS Topped with Crispy Corn Salsa	54
BRUSCHETTA BOARD CAPRESE Abby Lee Farms® Tomatoes, House Made Fresh Mozzarella, Basil, Queen Creek Olive Mill® Olive Oil, drizzled with Balsamic LOCAL EGGPLANT CAPONATA Local Eggplant, Abby Lee Farms® Tomatoes, Roasted Garlic, Capers, Raisins, topped with Aged Balsamic HOUSE MADE BURNT MOZZARELLA Fresh Basil Pesto, lightly topped Queen Creek Olive Mill® Olive Oil CROW'S DAIRY GOAT'S CHEESE® Sonoran Desert Honey finished with Balsamic Macerated Figs BRIE & GREEN APPLE Spicy Candied Pecans, Minus 8-Pear Vinaigrette	110
INDIVIDUAL DIR TRIP (4 OF EACH)	88
GF 7-LAYER DIP Seasoned Vegetarian Refried Beans, Guacamole, Sour Cream, Pico de Gallo, Shredded Cheddar Cheese, Green Onions and Black Olives, served with Crisp Corn Tortilla Chips	
GF BUFFALO CHICKEN DIP Layers of Ranch Cream Cheese, Celery Salsa, Buffalo Chicken, Crumbled Blue Cheese & Green Onions, served with Fritos®	
MILLION \$ BACON DIP Savory dip of Millionaire's Bacon, Sherry Caramelized Onions, Cream & Cheddar Cheese, Seasonings, Scallions and a touch of Mayonnaise served with Sea Salt Flatbreads	
CHARCUTERIE, SAUSAGE & PRETZEL BOARD 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	188
GF SHRIMP COCKTAIL Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	160
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE Twenty-Four Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	95
CHILLED LOBSTER TACOS Marinated Lobster in WonTon Taco Shells topped with Papaya Salsa	388

ARIZONA GARDEN FRESH

V	GF	LOCAL VEGETABLE CRUDITE The season's finest Local Vegetables with Arizona Salsa Verde Hummus	85
	GF	CHILI PEQUIN & GARLIC GRILLED STEAK SALAD 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	135
	GF	STRAWBERRY SPINACH SALAD Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	75
	GF	SOUTHWEST COBB SALAD TRIFLE Crisp Arizona Lettuces, Shredded Cheese, Chicken Tinga, Hard Boiled Eggs, Avocado, Local Tomatoes, Red Onion, Marinated Black Beans, Peppered Bacon, Chico Corn and Tri-Colored Tortilla Strips, with Avocado Ranch	120
		CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	90
			115 WITH GRILLED CHICKEN
V	GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits	110

STADIUM STAPLES

CHICKEN TENDERS Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	95 HALF ORDER 150 FULL ORDER
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	100 HALF ORDER 185 FULL ORDER
OMAHA STEAKS® HOT DOGS Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish	80 HALF ORDER 155 FULL ORDER
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	85 HALF ORDER 167 FULL ORDER

TAILGATE FAVORITES

- V** **GF** **VEGAN PAPAS TACOS** **160**
Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad
- GF** **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!
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
- GF** **HULI HULI CHICKEN LOLLIPOPS** **175**
Hawaiian-Style Roasted Chicken served with Pineapple Bacon Forbidden Fried Rice
- BEEF BIRRIA BAO BUNS** **168**
Braised Red Chili Beef Birria in a Steamed Bao Bun served with Ginger Consume, Shredded Cabbage, Pico de Gallo and Cotija Cheese
- GF** **BUFFALO CHICKEN POTATO SKINS** **120**
Potato Skins loaded with Tender Buffalo Chicken topped with Celery Pico de Gallo, Crumbled Blue Cheese, served with Sour Cream
- BACON-WRAPPED PORK "CHURROS"** **165**
Mild Green Chile Pork Sausage wrapped in a Pasta Sheet, wrapped in Bacon and brushed with Roasted Garlic Sriracha BBQ Sauce.

SPECIALTY SANDWICHES

*EIGHT SANDWICHES CUT IN HALF

WARM SANDWICHES

*HONEY HOT FRIED CHICKEN SANDWICH

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

125

*SLOW SMOKED BEEF BRISKET

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

184

GARLIC BUTTER MEATBALL SUB ON A STICK

Mildly Spiced Meatballs baked with Soft Parmesan Bread weaved through, served with Sunday Sauce

120

CHILLED SANDWICHES

*CARDINAL CLUB SUB

Genoa Salami, Capicola and Smoked Ham, Provolone Cheese, topped with Lettuce, Tomato, Onion, Pepperoncini and Italian Vinaigrette on a Soft Freshly-Baked Sub Roll

140

MINI CHICKEN SALAD SANDWICHES

Tarragon Chicken Salad on Mini Parmesan Baked Croissant Beignets

100

*CRISP GARDEN VEGETABLE WRAP

Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla

115

SLIDER HOUSE

KOREAN FRIED CHICKEN

Tender Fried Chicken Thigh Meat tossed in Korean BBQ Sauce and topped with Gochujang Aioli and Kimchi Slaw on Hawaiian Sweet Slider Rolls, served with Sidewinder Fries

142

THE ORIGINAL

Grilled Beef Smash Patty, Cheddar Cheese and Pickles on Freshly Baked Slider Buns, served with Sidewinder Fries

155

BEEF WELLINGTON

Sliced Roasted Beef Tenderloin with Wild Mushrooms, Caramelized Shallots, Cabernet Tarragon Demi Glaze on top of Flaky Puff Pastry, served with Teeny Tiny Potatoes

396

CHEF'S SELECT ENTRÉES

BARBECUE TRIO

Applewood Smoked Pulled Pork, 14-hour Mesquite Smoked Beef Brisket and Smoked Pulled Chicken, served with our Famous Roasted Garlic Sriracha® BBQ Sauce, Garlic Parmesan Potato Wedges, Country Coleslaw, Horseradish Black Peppercorn Pickles, Corn Bread and Butter

325

GRILLED FAJITAS

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

290

CHILLED PEPPER-CRUSTED BEEF TENDERLOIN

Served with Roasted Vegetable Salad, Roasted Garlic Chimichurri, Tarragon Fingerling Potato Salad, Horseradish Grain Mustard Dressing and Fresh Rolls

390

AHI KATSU SALAD

Hawaiian-Style Breaded and Seared Ahi Tuna served with Arizona baby Lettuces, Shaved Cucumber, Carrots, Daikon Radish and Bok Choy with Ginger Katsu Dressing

290



Menu Item is Gluten Free



Menu Item is Vegan

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SWEET NEST DESSERTS

SALTED CARAMEL BROWNIES WITH PRETZEL CRUST

55

ASSORTED FRESH BAKED GOURMET COOKIES

54

FRESH COOKIE & BROWNIE COMBO

56

CRAFT CUPCAKE COMBO

62

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

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

72

Rolled in Cinnamon Sugar

CHURRO COMBO

72

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

SUNDAE BAR

105

Vanilla, Chocolate and Strawberry Ice Creams, Chocolate Brownies, Whipped Cream, Cherries, Rainbow Sprinkles, and Cookie Pieces with Chocolate and Caramel Sauces

STRAWBERRY TRIFLE MASON JARS

85

All the flavors of the classic Strawberry Shortcake, but with a soft layer of Cake instead of a Biscuit

S'MORES BREAD PUDDING

120

Hot Individual Portions with Fresh Berries and Chocolate Truffle Sauce



Menu Item is Gluten Free



Menu Item is Vegan

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BEVERAGE OFFERINGS



BEVERAGE PACKAGES

GOAL LINE PACKAGE

6 pack of: Michelob Ultra, Coors Light, Estrella Jalisco, Four Peaks Brewing Kilt Lifter. J Vineyards & Winery Chardonnay & Pinot Noir, Ketel One, Crown Royal, Milagro Silver, Margarita Mix, Bloody Mary Mix, Cranberry Juice, Orange Juice, Club Soda, Tonic Water, Dasani (12 pack) and a 6 pack of each: Coca-Cola, Diet Coke, Sprite

850

RED ZONE PACKAGE

Michelob Ultra (two 6 packs), Coors Light (two 6 packs), 6 pack of: Estrella Jalisco, Kona Big Wave, Four Peaks Brewing Kilt Lifter. J Vineyards Chardonnay & Pinot Noir, Dasani (two 6 packs) and a 6 pack of each: Coca-Cola, Diet Coke, Sprite

510

UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE

Includes Dasani, Coca-Cola, Diet Coke, Sprite, Lemonade, Ginger Ale, AHA Sparkling Flavored Water

295

CANNED COCKTAILS

CUTWATER

Lime Margarita, Vodka Mule

44

NUTRL

Pineapple, Watermelon

44

HIGH NOON

Lemon, Black Cherry

44

BEER

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

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



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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

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

NON-ALCOHOLIC

By the 6 pack.

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



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HOT BEVERAGES

HOT BEVERAGE PACKAGE – Brewing system touch brewer for Coffees, Hot Chocolate and Tea **95**

FAN FAVES

BUBBLY BAR – Sparkling Wine served with a selection of Orange Juice, Peach Puree, Cotton Candy Glitter Bombs and Fruit Garnishes **180**

MARGARITA BAR – Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes **200**

FAKE PUNT FLIGHT – Flight of 3 Bottles of Wine **250**

COCKTAIL KEG – Specialty Cocktail of the Event in a Keg. Serves 12-14 drinks. **175**



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Menu Item is Vegan

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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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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



EVENT DAY MENU

TWO MINUTE WARNING

Ran out of time? Save some money with our Two Minute Warning Package! Available only after the order deadline.
Includes: Popcorn, Craft's Fresh Guacamole & Salsas, Fresh Fruit & Berries, Trio of Wings, Omaha Steak® Hot Dogs, Cookie & Brownie Combo.

650

SNACKS

V GF FRESHLY POPPED POPCORN

38

CRAFT CANDY BASKET

An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item

57

GF HOMEMADE KETTLE CHIPS

Accompanied by Caramelized Onion Dip

47

V GF TRAIL MIX

Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts

53

V GF CRAFT'S FRESH GUACAMOLE & SALSAS

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

89

WARM SOFT PRETZEL STICKS

Served with Honey Mustard and Poblano Queso Dips

89

SLIDER HOUSE

THE ORIGINAL

Grilled Beef Smash Patty, Cheddar Cheese and Pickles on Freshly Baked Slider Bun, served with Sidewinder Fries

197

ARIZONA GARDEN FRESH

- V GF LOCAL VEGETABLE CRUDITE** 108
The season's finest Local Vegetables with Arizona Salsa Verde Hummus
- CLASSIC CAESAR SALAD** 114
Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing
- V GF FRESH FRUIT & BERRIES** 140
A beautiful display of Seasonal Fruits

TAILGATE FAVORITES

- V GF VEGAN PAPAS TACOS** 200
Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad
- GF STADIUM CHICKEN WINGS** 178
Served with Celery Sticks, Ranch and Blue Cheese Dips
- 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

CHEF'S SELECT ENTRÉES

- GRILLED FAJITAS** 368
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

STADIUM STAPLES

CHICKEN TENDERS

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

120 HALF ORDER | 190 FULL ORDER

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 HALF ORDER | 220 FULL ORDER

OMAHA STEAKS® HOT DOGS

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

100 HALF ORDER | 195 FULL ORDER

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 HALF ORDER | 212 FULL ORDER

SPECIALTY SANDWICHES

EIGHT SANDWICHES CUT IN HALF

HONEY HOT FRIED CHICKEN SANDWICH

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

159

SLOW SMOKED BEEF BRISKET

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

234

SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

68

FRESH COOKIE & BROWNIE COMBO

71

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

91

CHURRO COMBO

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

91



Menu Item is Gluten Free



Menu Item is Vegan

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