# CULINARY CONCEPTS

LOFT MENU

IN PARTNERSHIP WITH







## 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 <u>suites.myvenue.com</u>. Advance day menu orders are due 5 days in advance of event. For any questions, email <u>orders@craftculinary.com</u>.

## **EVENT DAY ORDERING**

A limited event day menu is available after the advance day menu deadline and during the event. Your loft attendant can assist 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 guests arrives or at a previously requested time to ensure maximum freshness and quality.

## 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.

#### **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 & Beverage 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

## PACKAGES

## **CHAMPIONS**

TRAIL MIX V GF

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 and salsa verde served with crisp corn tortilla chips

#### HATCH GREEN CHILE DEVILED EGGS

topped with crispy corn salsa

#### CHARCUTERIE, SAUSAGE & PRETZEL BOARD

giant house-made Ben's Pretzel® served with andouille sausage, beer braised bratwurst, prosciutto ham, sopressata, marinated olives, roasted vegetables, sweet peppers, local honeycomb, beer cheese and grain mustard dips

## CHILI PEQUIN & GARLIC GRILLED STEAK SALAD

(GF)

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 V

a beautiful display of seasonal fruits

#### QUESABIRRIA GORDITAS

hand pressed corn masa pockets filled with beef birria and topped with melted Oaxaca cheese, served with cilantro & onions and birria consomé

(Champions Package continued on next page)



Menu item is, or can be, Gluten Free upon request.



( **v** 

## BIRD GANG POPPERS GF

jumbo jalapeños stuffed with Oaxaca and cream cheeses, smoked chicken, wrapped in bacon then smoked; accompanied by roasted garlic Sriracha® BBQ sauce

## HULI HULI CHICKEN SKEWERS

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

#### 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, gratin potatoes, country coleslaw, horseradish black peppercorn pickles, corn bread and butter

#### CHILLED PEPPER CRUSTED BEEF TENDERLOIN

with roasted vegetable salad, roasted garlic chimichurri, tarragon fingerling potato salad, horseradish grain mustard dressing and fresh rolls

## CHILLED 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



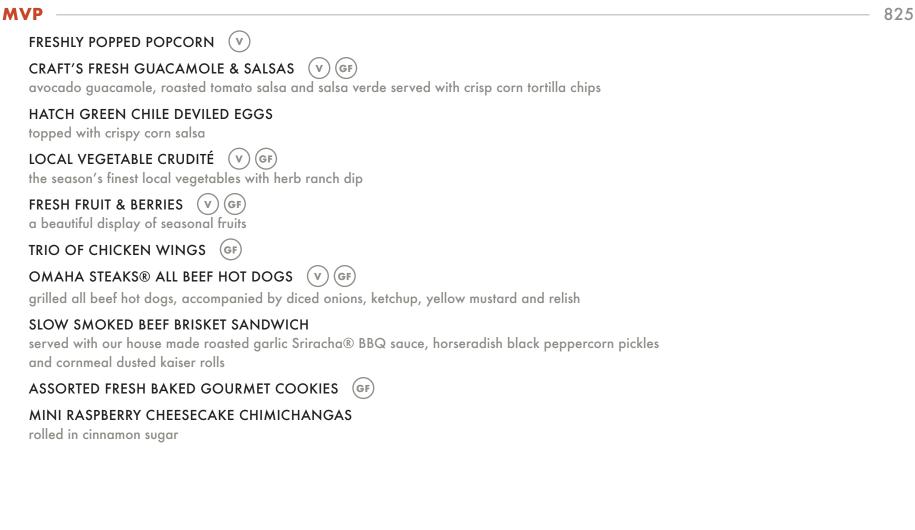
Menu item is, or can be, Gluten Free upon request.





( v

## PACKAGES





Menu item is, or can be, Gluten Free upon request.

Menu item is, or can be, Vegan upon request.

( v



## PACKAGES

## **VETERANS**

600

## FRESHLY POPPED POPCORN

## TRAIL MIX V GF

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 and salsa verde served with crisp corn tortilla chips

## LOCAL VEGETABLE CRUDITÉ

the season's finest local vegetables with herb ranch dip

#### CLASSIC CAESAR SALAD

crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing

## TRIO OF CHICKEN WINGS

## HALF 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

## HALF ORDER OMAHA STEAKS® ALL BEEF HOT DOGS

grilled all beef hot dogs; accompanied by diced onions, ketchup, yellow mustard and relish

#### ASSORTED FRESH BAKED GOURMET COOKIES

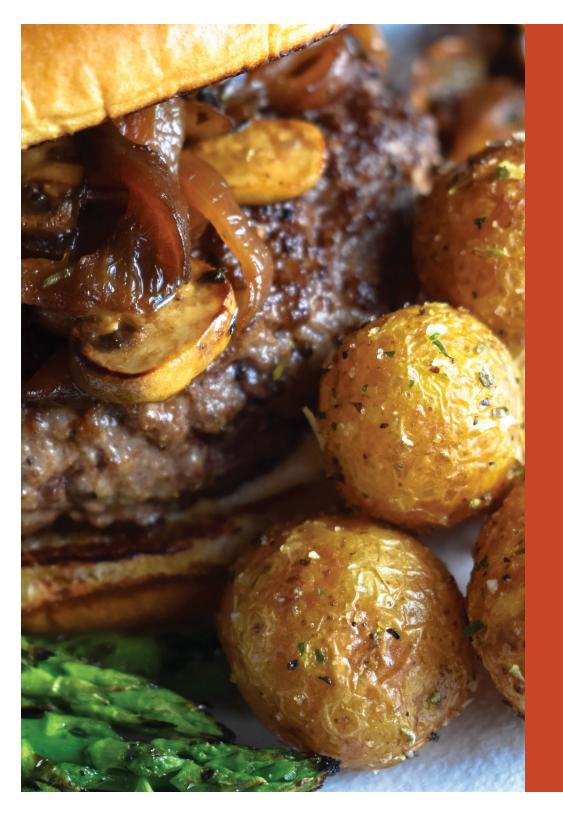


Menu item is, or can be, Gluten Free upon request.





V



## À LA CARTE MENU

## **SNACKS**

FRESHLY POPPED POPCORN V GF	30
<b>CRAZY CORN</b> 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	38
CRAFT CANDY BASKET an assortment of Hershey Miniatures®, Red Vines®, M&M's® and a specialty item	38
CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	49
accompanied by caramelized onion dip	39
AZ CINNAMON ROASTED NUTS v 6 packs of house roasted cinnamon pecans and 6 packs of roasted cinnamon almonds	96
TRAIL MIX v GF raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts	40
SOUTHWEST SNACK MIX chili lime cashews, honey roasted peanuts, wasabi peas, cajun sesame sticks, corn nuts and rice crackers mixed with jalapeño powder	42
CRAFT'S FRESH GUACAMOLE & SALSAS v GF avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	65
PRETZEL BITES	40

served with honey mustard and poblano queso dips





Menu item is, or can be, Gluten Free upon request.

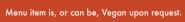
## **APPETIZERS**

SWEET & SPICY SHRIMP LETTUCE WRAPS (F) white Mexican Gulf shrimp marinated in spicy coconut milk and grilled; served in crisp lettuce and topped with mango basil salsa	- 110
HATCH GREEN CHILE DEVILED EGGS (GF) topped with crispy corn salsa	- 52
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 DIP TRIP         7-LAYER DIP          v	- 86 - 80 - 65 - 92 - 80
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
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE	- 95

twenty-four hand-made mini calzones, 1/2 cheese, 1/2 pepperoni & cheese, served with traditional slow cooked tomato sauce with fresh basil









## **ARIZONA GARDEN FRESH**

the season's finest local vegetables with herb ranch dip	82
CHILI PEQUIN & GARLIC GRILLED STEAK SALAD GF 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	— 135
ROASTED SEASONAL VEGETABLES & HOUSE MADE VEGAN CHEESES v 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	— 130
<b>STRAWBERRY SPINACH SALAD</b> fresh spinach and strawberries tossed with Crow's Dairy® feta cheese, toasted almonds and raspberry vinaigrette	— 75
ANTIPASTO SALAD TRIFLE layers of antipasto favorites. sopressata salami, fresh mozzarella ciliegine, roma tomatoes, basil, marinated olives, cheese tortellini, peppadew peppers, fire roasted mushrooms and chopped tuscan kale served with shaved parmesan, red wine vinaigrette and roasted garlic crostini	— 120
CLASSIC CAESAR SALAD crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing WITH GRILLED CHICKEN	— 85 — 110
a beautiful display of seasonal fruits	110

13



Menu item is, or can be, Vegan upon request.

Menu item is, or can be, Gluten Free upon request. ( 🗸 🛛

(GF)

## **RISE UP** Traditional football favorites raised up a notch.

PAN SEARED BEEF TENDERLOIN BURGER* 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; eight cut in ½	- 190
CHEESEBURGER GRINDER* specially seasoned ground angus chuck and beef brisket, grilled and served on a soft toasted grinder roll with melted american cheese, ketchup, mustard, diced onions and local dill pickle; eight cut in ½	- 135
CHILLED LOBSTER TACOS sixteen marinated maine lobster in won ton taco shells topped with papaya salsa	- 388

## **STADIUM STAPLES**

CHICKEN TENDERS southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce	— Half Order 85   Full Order 140
OMAHA STEAKS® STADIUM BURGER* v or 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	— Half Order 90   Full Order 165
OMAHA STEAKS® ALL BEEF HOT DOGS v GF grilled all beef hot dogs; accompanied by diced onions, ketchup, mustard, and relish	— Half Order 70  Full Order 120
OMAHA STEAKS® BRATWURST GF	— Half Order 85   Full Order 167

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

Menu item is, or can be, Gluten Free upon request.  $ig( {f v} ig)$  Menu item i



## **TAILGATE FAVORITES**

QUESABIRRIA GORDITAS hand pressed corn masa pockets filled with beef birria, topped with melted Oaxaca cheese, served with cilantro & onions and birria consomé	- 163
BIRD GANG POPPERS GF jumbo jalapeños stuffed with Oaxaca and cream cheeses, smoked chicken, wrapped in bacon then smoked; accompanied by roasted garlic Sriracha® BBQ sauce	- 160
<b>SOUTHWEST BLACKENED PRIME RIB NACHOS</b> (GF) tender prime rib cubed and blackened with flavors of the southwest, roasted poblano queso, red jalapeños, pico de gallo, cilantro crema, fresh guacamole; served with crisp corn tortilla chips	- 210
<b>VEGAN PAPAS TACOS v G</b> F seasoned potatoes with vegan Daiya® cheese wrapped in corn tortillas served with roasted avocados, warm tomato salsa; accompanied with marinated kale and corn salad	- 160
STADIUM CHICKEN WINGS GF         choose one of our sauce options below, served with celery sticks, ranch and blue cheese dips         OLD SCHOOL traditional style with Frank's Hot Sauce® and butter; that's it         CHIPOTLE HONEY HOT Frank's Hot Sauce®, honey, chipotle and butter; sweet with a smoky bite         FAMOUS BBQ tossed in our famous roasted garlic Sriracha® BBQ sauce         TRIO OF CHICKEN WINGS a delicious combination of the wings listed above	- 135
HULI HULI CHICKEN SKEWERS GF Hawaiian style grilled turned chicken skewers served with grilled pineapple salsa and bacon fried rice	- 115



Menu item is, or can be, Vegan upon request.

Menu item is, or can be, Gluten Free upon request.

(GF)

## **RED SEA**

<b>CRAB SHACK TAQUITOS</b> tender butter poached lump crabmeat, Oaxaca cheese, red pepper, green onions and spices wrapped in sixteen flour tortillas and served with chipotle queso, cilantro crema and guacamole	300
CHILLED SHRIMP COCKTAIL GF sustainably sourced Mexican white Gulf shrimp, citrus cocktail sauce, lemon, and Tabasco	160
GRILLED MAHI MAHI FISH TACOS GF citrus marinated grilled mahi mahi with corn tortillas; served with pico de gallo, cotija cheese, shredded cabbage, cilantro and San Diego white sauce	200

## **SPECIALTY SANDWICHES**

Eight sandwiches cut in half.

#### WARM SANDWICHES

THE BBQ CHICKEN SANDWICH mesquite smoked chicken topped with melted cheddar cheese, thick cut bacon, griddled red onions and our signature spicy garlic BBQ sauce served on a freshly baked brioche bun	140
SLOW SMOKED BEEF BRISKET served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls	184
CHILLED SANDWICHES	

## CARDINAL CLUB SUB

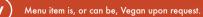
Genoa salami, capicola and smoked ham, provolone cheese, topped with lettuce, tomato, onion, pepperoncini and Italian vinaigrette on a soft freshly baked sub roll

(v)

#### GRILLED VEGETABLES ON FOCACCIA SANDWICH

with Arizona salsa verde hummus spread







- 135

- 115

## **SLIDER HOUSE**

#### Twenty per order; served with sidewinder fries.

<b>SLOW SMOKED BRISKET</b> slow smoked beef brisket sliced and topped with pickled vegetables and served on freshly baked slider buns with tanker sauce	- 160
<b>KOREAN FRIED CHICKEN</b> tender fried chicken thigh meat tossed in korean BBQ sauce and topped with gochujang aioli and kimchi slaw on Hawaiian sweet slider rolls	- 142
THE ORIGINAL grilled beef smash patty; cheddar cheese and pickles on freshly baked slider buns	- 151
PULL A PART MEATBALL SLIDERS	- 155

Italian style meatballs with marinara sauce and melted mozzarella in soft pull a part buns

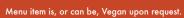
## **CHEF'S SELECT ENTRÉES**

THE TAMALE STORE TAMALES® v GF A local partner of the Cardinals! combination of chicken mole, pork green chile, tex mex and vegan southwest tamales; served with cilantro corn rice, borracho beans, and the Tamale Store's roasted sauce roja and salsa verde	240
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, gratin potatoes, country coleslaw horseradish black peppercorn pickles, corn bread and butter	280
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	250
CHILLED PEPPER CRUSTED BEEF TENDERLOIN	365

with roasted vegetable salad, roasted garlic chimichurri, tarragon fingerling potato salad, horseradish grain mustard dressing and fresh rolls









## **SWEET NEST DESSERTS**

SALTED CARAMEL BROWNIES WITH PRETZEL CRUST	55
	49
FRESH COOKIE AND BROWNIE COMBO	52
<b>CRAFT CUPCAKE COMBO</b> 8 made from scratch; tres leche, orange adreemsicle, big red velvet and extreme dark chocolate	— 55
MINI RASPBERRY CHEESECAKE CHIMICHANGAS rolled in cinnamon sugar	65
WHITE CHOCOLATE MOUSSE & SEASONAL BERRY "TACOS" almond florentine cookie "taco shells" filled with white chocolate mousse and topped with seasonal berries	95
CHURRO COMBO crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle sauce	65
SUNDAE BAR vanilla, chocolate and strawberry ice creams; chocolate brownies, whipped cream, cherries, rainbow sprinkles, and cookie pieces with chocolate, caramel and strawberry sauces	97
STRAWBERRY TRIFLE MASON JARS all the flavors of the classic strawberry shortcake, but with a soft layer of cake instead of a biscuit	— 75

18



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. All packages and menu items are designed to feed 16 people.



## BEVERAGE OFFERINGS

## **BEVERAGE PACKAGES**

GOAL LINE PACKAGE Bud Light (12 pack), Modelo (6 pack), Four Peaks Brewing Kilt Lifter (6 pack), J Vineyards & Winery Chardonnay (2 bottles), J Vineyards & Winery Pinot Noir (2 bottles), Ketel One, Bulleit Bourbon, Crown Royal, 1800 Reposado, margarita mix, bloody mary mix, cranberry juice, orange juice, Seagram's club soda, Seagram's tonic water, Dasani (12 pack) and a 6 pack of each; Coca-Cola, Diet Coke, Sprite	— 845
RED ZONE PACKAGE Bud Light (four 6 pack), Modelo (two 6 pack), Four Peaks Brewing Kilt Lifter (two 6 pack), J Vineyards & Winery Chardonnay (3 bottles), J Vineyards & Winery Pinot Noir (3 bottles), Dasani (two 6 pack) and a 6 pack of each; Coca-Cola, Diet Coke, Sprite	— 495
UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE Includes Dasani, Coca-Cola, Diet Coke, Sprite, Minute Maid Lemonade, Seagram's Ginger Ale, AHA Sparkling	— 295

## **CANNED COCKTAILS**

12oz cans by the 4 pack

CUTWATER Lime Margarita, Lime Ranch Water or Whiskey Mule	42
NUTRL Pineapple or Watermelon	42
HIGH NOON	42

Lemon or Black Cherry

(GF)



A 19% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges. All packages and menu items are designed to feed 16 people.

Menu item is, or can be, Gluten Free upon request. (V)

## BEER

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

BUDWEISER 16oz	35
BUD LIGHT 160z	35
MICHELOB ULTRA 160z	35
COORS LIGHT 160z	35
CORONA EXTRA	38
STELLA ARTOIS	38
MODELO ESPECIAL	38
FIRESTONE WALKER BREWING 805, BLONDE	42
SAN TAN BREWING JUICY JACK, HAZY IPA	42
BARRIO BREWING CITRAZONA, IPA	42
MOTHER ROAD BREWING TOWER STATION, IPA	42
FOUR PEAKS BREWING WOW, WHEAT	42
FOUR PEAKS BREWING KILT LIFTER, SCOTTISH ALE	42
FOUR PEAKS BREWING HOP KNOT, IPA	42
FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER	42





Menu item is, or can be, Gluten Free upon request.

## **OTHER**

BUD LIGHT SELTZER Black Cherry or Mango	35
CIDER CORPS MANGO FOXTROT	45
BUDWEISER ZERO	32

## **MIXERS**

SEAGRAM'S CLUB SODA	20
SEAGRAM'S TONIC WATER	20
GINGER BEER	25
BLOODY MARY MIX	25
MARGARITA MIX	25
MICHELADA MIX	25
JUICES	16

Cranberry, Pineapple, Grapefruit or Orange





Menu item is, or can be, Vegan upon request.

Menu item is, or can be, Gluten Free upon request.

(GF)

## **NON-ALCOHOLIC**

By the 6 pack.

CANNED COCA COLA, DIET COKE, SPRITE, MINUTE MAID LEMONADE, & SEAGRAM'S GINGER ALE	21
AHA SPARKLING Lime Watermelon or Blueberry Pomegranate	21
DASANI BOTTLED WATER	26
SMART WATER	32
GOLD PEAK TEA Unsweetened	30
GATORADE	29
RED BULL (4-PK) Regular or Sugar Free	32

## **HOT BEVERAGES**

### HOT BEVERAGE PACKAGE

brewing system touch brewer for coffees, hot chocolate and tea

(GF)



75



Menu item is, or can be, Gluten Free upon request. (V)

## **SPECIALTY COCKTAILS**

\*advance orders only

BUBBLY BAR* sparkling wine served with a selection of orange juice, peach puree, St. Germaine and Chambord	245
MARGARITA BAR* 1800 Blanco, house made Margarita Mix and an assortment of purees and fruit garnishes	150
BLOODY MARY BAR* Ketel One, house made Bloody Mary Mix and an assortment of garnishes including limes, green olives, celery and pickles	160
MICHELADA BAR Modelo Especial (2 6-pack), house made Michelada Mix and an assortment of garnishes including limes, Tajin, and Hot Sauce	110



Menu item is, or can be, Gluten Free upon request.



## **BOTTLE SERVICE**

## VODKA

GREY GOOSE	120
TITO'S HANDMADE	110
KETEL ONE	100
SMIRNOFF	70

### COGNAC

HENNESSY VS	14	2	Δ	
	- L	2	U	

### GIN

BOMBAY SAPPHIRE	105
TANQUERAY	90

### RUM

CAPTAIN MORGAN	80
BACARDI SUPERIOR	70

### **BOURBON/ WHISKEY**

WOODFORD RESERVE	130
BULLEIT RYE	125
BULLEIT BOURBON	120
CROWN ROYAL	110
JAMESON	110
JACK DANIELS	95

#### **SCOTCH**

THE GLENLIVET 12YR	130
JOHNNIE WALKER BLACK	120

#### **TEQUILA**

DON JULIO 1942	345
CLASE AZUL REPOSADO	290
CASAMIGOS AÑEJO	210
CASAMIGOS BLANCO	170
1800 CRISTALINO	145
1800 REPOSADO	105
1800 SILVER	90

## CORDIALS

GRAND MARNIER	120
BAILEY'S ORIGINAL IRISH CREAM	110
RUM CHATA	90

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



Menu item is, or can be, Gluten Free upon request. ( 💙 🕽 Menu



## WHITE WINE

## **SPARKLING**

LA MARCA, Prosecco, Italy	65
J VINEYARDS & WINERY CUVEE 20, Russian River Valley	90
NICOLAS FEUILLATTE BLUE LABEL, Brut, France	110
J VINEYARDS & WINERY, Brut Rose, Russian River Valley	150
VEUVE CLIQUOT Yellow Label, Brut, France	225

#### **CHARDONNAY**

J VINEYARDS & WINERY, Russian River Valley	— 65
WILLIAM HILL, Napa Valley	90
STAGS' LEAP KARIA, Napa Valley	— 100
ORIN SWIFT CELLARS MANNEQUIN, California	— 120
ROMBAUER, Carneros	— 130
CAKEBREAD, Napa Valley	— 150

## **PINOT GRIGIO**

ECCO DOMANI, Veneto, IT	— 65
MASO CANALI, Trentino, IT	- 80
SANTA MARGHERITA, Valdadige, IT	— 100

### **SAUVIGNON BLANC**

WHITEHAVEN, Marlborough, NZ	65
KIM CRAWFORD, Marlborough, NZ	80
PAHLMEYER JAYSON, Napa Valley	110
ROCHIOLI, Russian River Valley	140

### **OTHER WHITE WINE**

(GF)

HOGUE, RIESLING, Washington	- 70
FLEUR DE MER ROSE, Provence, FR	- 90





Menu item is, or can be, Gluten Free upon request. (V)

## **RED WINE**

## **PINOT NOIR**

J VINEYARDS & WINERY, Russian River Valley	65
MEIOMI, California	95
TALBOTT SLEEPY HOLLOW, Saint Lucia Highlands	120
ENROUTE LES POMMIERS, Russian River Valley	160

## **MERLOT**

DECOY BY DUCKHORN, Napa Valley	— 80
STAGS' LEAP, Napa Valley	— 110

### **CABERNET SAUVIGNON**

FRANCISCAN, California	65
INTRINSIC, Columbia Valley	75
LOUIS M. MARTINI, Napa Valley	110
WILLIAM HILL, Napa Valley	130
JORDAN, Alexander Valley	160
CAKEBREAD, Napa Valley	175

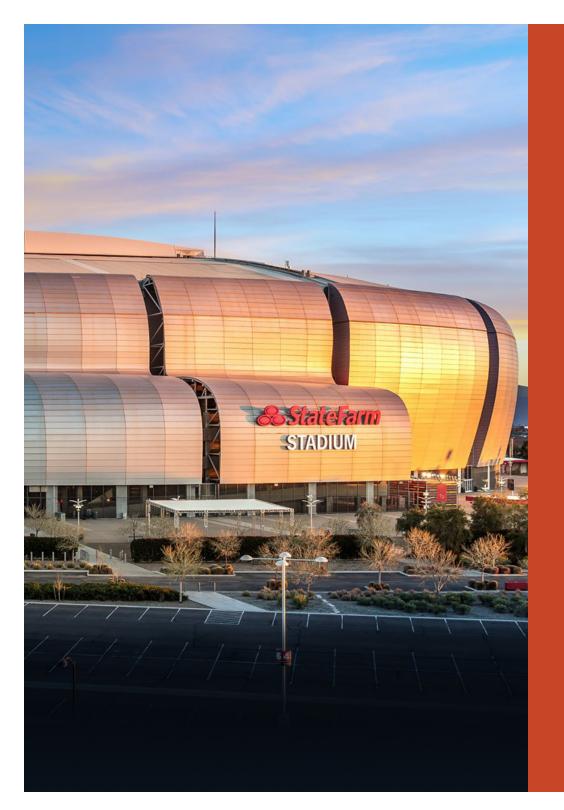
### **OTHER RED WINE**

APOTHIC RED BLEND, California	70
ALAMOS MALBEC, Mendoza, AR	80
ORIN SWIFT CELLARS 8 YEARS IN THE DESERT ZINFANDEL BLEND, California	110



Menu item is, or can be, Gluten Free upon request. 🛛 🗸 🗸





## 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 order deadline.

POPCORN KETTLE CHIPS WITH CARAMELIZED ONION DIP CRAFT'S FRESH GUACAMOLE & SALSAS FRESH FRUIT & BERRIES TRIO OF WINGS HALF ORDER OF OMAHA STEAKS® BURGERS HALF ORDER OMAHA STEAKS® HOT DOGS COOKIE & BROWNIE COMBO

## **SNACKS & APPETIZERS**

FRESHLY POPPED POPCORN V GF	38
<b>CRAFT CANDY BASKET</b> an assortment of Hershey Miniatures®, Red Vines®, M&M's® and a specialty item	44
accompanied by caramelized onion dip	46
<b>TRAIL MIX</b> (v) (F) raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts	48
CRAFT'S FRESH GUACAMOLE & SALSAS v GF avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	72
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE	105

Twenty-Four Hand-made Mini Calzones, some cheese, some pepperoni & cheese Served with traditional slow cooked tomato sauce with fresh basil







## **ARIZONA GARDEN FRESH**

LOCAL VEGETABLE CRUDITÉ V GF the season's finest local vegetables with herb ranch dip	96
CLASSIC CAESAR SALAD crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing	100
FRESH FRUIT & BERRIES (V) (GF)	125

a beautiful display of seasonal fruits

## **SLIDER HOUSE**

Twenty per order; served with sidewinder fries

### **THE ORIGINAL**

grilled beef smash patty, cheddar cheese and pickles on freshly baked slider bun

## **TAILGATE FAVORITES**

## STADIUM CHICKEN WINGS GF

choose one of our sauce options below; served with celery sticks, ranch and blue cheese dips

#### OLD SCHOOL

traditional style with Frank's Hot Sauce® and butter; that's it

#### CHIPOTLE HONEY HOT

Frank's Hot Sauce®, honey, chipotle and butter; sweet with a smoky bite

#### FAMOUS BBQ

tossed in our famous roasted garlic Sriracha® BBQ sauce

#### TRIO OF CHICKEN WINGS

a delicious combination of the wings listed above

GF) Menu item is, or can be, Gluten Free upon request.





168

155

## **STADIUM STAPLES**

CHICKEN TENDERS southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce	– Half Order 100   Full Order 160
OMAHA STEAKS® STADIUM BURGER* v cr 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	– Half Order 105   Full Order 185
OMAHA STEAKS® ALL BEEF HOT DOGS* v GF grilled all beef hot dogs; accompanied by diced onions, ketchup, mustard, and relish	– Half Order 80   Full Order 140
OMAHA STEAKS® BRATWURST (F) beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard	– Half Order 100   Full Order 180

## **SPECIALTY SANDWICHES**

Eight per order; cut in  $\frac{1}{2}$ 

## THE BBQ CHICKEN SANDWICH -

mesquite smoked chicken topped with melted cheddar cheese, thick cut bacon, griddled red onions and our signature spicy garlic BBQ sauce served on a freshly baked brioche bun

Menu item is, or can be, Gluten Free upon request. (V)

## SLOW SMOKED BEEF BRISKET

(GF)

served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls



165

205

## **CHEF'S SELECT ENTRÉES**

## **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

## DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES	56
FRESH COOKIE & BROWNIE COMBO	61
MINI RASPBERRY CHEESECAKE CHIMICHANGAS rolled in cinnamon sugar	78
CHURRO COMBO	78

crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle sauce

Menu item is, or can be, Gluten Free upon request. (V)

(GF)



Menu item is, or can be, Vegan upon request.

280



craftculinaryconcepts.com 1 Cardinals Drive, Glendale, Arizona 85305 (623) 433-7630