



.....

LOFT MENU

IN PARTNERSHIP WITH





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 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

1,850

CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES

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 (V) (GF)

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) (GF)

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.



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

BIRD GANG POPPERS

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.



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



PACKAGES

MVP

825

FRESHLY POPPED POPCORN (V)

CRAFT'S FRESH GUACAMOLE & SALSAS (V) (GF)

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

HATCH GREEN CHILE DEVILED EGGS

topped with crispy corn salsa

LOCAL VEGETABLE CRUDITÉ (V) (GF)

the season's finest local vegetables with herb ranch dip

FRESH FRUIT & BERRIES (V) (GF)

a beautiful display of seasonal fruits

TRIO OF CHICKEN WINGS (GF)

OMAHA STEAKS® ALL BEEF HOT DOGS (V) (GF)

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

SLOW SMOKED BEEF BRISKET SANDWICH

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

ASSORTED FRESH BAKED GOURMET COOKIES (GF)

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

rolled in cinnamon sugar



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.



PACKAGES

VETERANS

600

FRESHLY POPPED POPCORN (V)

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 (V) (GF)

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

LOCAL VEGETABLE CRUDITÉ (V) (GF)

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 (GF)

HALF ORDER OMAHA STEAKS® STADIUM BURGER (V) (GF)

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 (V) (GF)

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.



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





À LA CARTE MENU

SNACKS

FRESHLY POPPED POPCORN (V) (GF)	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	
CRAFT CANDY BASKET	38
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) (GF)	39
accompanied by caramelized onion dip	
AZ CINNAMON ROASTED NUTS (V)	96
6 packs of house roasted cinnamon pecans and 6 packs of roasted cinnamon almonds	
TRAIL MIX (V) (GF)	40
raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts	
SOUTHWEST SNACK MIX	42
chili lime cashews, honey roasted peanuts, wasabi peas, cajun sesame sticks, corn nuts and rice crackers mixed with jalapeño powder	
CRAFT'S FRESH GUACAMOLE & SALSAS (V) (GF)	65
avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	
PRETZEL BITES	40
served with honey mustard and poblano queso dips	



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.

APPETIZERS

SWEET & SPICY SHRIMP LETTUCE WRAPS (GF)	110
white Mexican Gulf shrimp marinated in spicy coconut milk and grilled; served in crisp lettuce and topped with mango basil salsa	
HATCH GREEN CHILE DEVEILED EGGS (GF)	52
topped with crispy corn salsa	
BRUSCHETTA BOARD	110
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	
INDIVIDUAL DIP TRIP	
7-LAYER DIP (V) (GF)	86
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	80
a creamy blend of sweet corn, Sonoran seasonings, green onions and cotija cheese with tortilla chips	
ARIZONA SALSA VERDE HUMMUS (V)	65
just enough heat to make you want more; served with red chile toasted pita chips	
BUFFALO CHICKEN DIP	92
layers of ranch cream cheese, celery salsa, buffalo chicken, crumbled blue cheese and green onions, served with Fritos®	
DIP TRIP COMBO	80
three of each of the above delicious dips	
CHARCUTERIE, SAUSAGE & PRETZEL BOARD	188
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	
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE	95
twenty-four hand-made mini calzones, ½ cheese, ½ pepperoni & cheese, served with traditional slow cooked tomato sauce with fresh basil	



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.

ARIZONA GARDEN FRESH

LOCAL VEGETABLE CRUDITÉ (V) (GF)	82
the season's finest local vegetables with herb ranch dip	
CHILI PEQUIN & GARLIC GRILLED STEAK SALAD (GF)	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 & HOUSE MADE VEGAN CHEESES (V)	130
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	
STRAWBERRY SPINACH SALAD	75
fresh spinach and strawberries tossed with Crow's Dairy® feta cheese, toasted almonds and raspberry vinaigrette	
ANTIPASTO SALAD TRIFLE	120
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	
CLASSIC CAESAR SALAD	85
crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing	
WITH GRILLED CHICKEN	110
FRESH FRUIT & BERRIES (V) (GF)	110
a beautiful display of seasonal fruits	



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.

RISE UP

Traditional football favorites raised up a notch.

- PAN SEARED BEEF TENDERLOIN BURGER *** _____ 190
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
- CHEESEBURGER GRINDER *** _____ 135
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
- CHILLED LOBSTER TACOS** _____ 388
sixteen marinated maine lobster in won ton taco shells topped with papaya salsa

STADIUM STAPLES

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



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.



TAILGATE FAVORITES

QUESABIRRIA GORDITAS	_____	163
hand pressed corn masa pockets filled with beef birria, topped with melted Oaxaca cheese, served with cilantro & onions and birria consomé		
BIRD GANG POPPERS (GF)	_____	160
jumbo jalapeños stuffed with Oaxaca and cream cheeses, smoked chicken, wrapped in bacon then smoked; accompanied by roasted garlic Sriracha® BBQ sauce		
SOUTHWEST BLACKENED PRIME RIB NACHOS (GF)	_____	210
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		
VEGAN PAPAS TACOS (V) (GF)	_____	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		
STADIUM CHICKEN WINGS (GF)	_____	135
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		
HULI HULI CHICKEN SKEWERS (GF)	_____	115
Hawaiian style grilled turned chicken skewers served with grilled pineapple salsa and bacon fried rice		



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.



RED SEA

CRAB SHACK TAQUITOS	300
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	
CHILLED SHRIMP COCKTAIL (GF)	160
sustainably sourced Mexican white Gulf shrimp, citrus cocktail sauce, lemon, and Tabasco	
GRILLED MAHI MAHI FISH TACOS (GF)	200
citrus marinated grilled mahi mahi with corn tortillas; served with pico de gallo, cotija cheese, shredded cabbage, cilantro and San Diego white sauce	

SPECIALTY SANDWICHES

Eight sandwiches cut in half.

WARM SANDWICHES

THE BBQ CHICKEN SANDWICH	140
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	
SLOW SMOKED BEEF BRISKET	184
served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls	

CHILLED SANDWICHES

CARDINAL CLUB SUB	135
Genoa salami, capicola and smoked ham, provolone cheese, topped with lettuce, tomato, onion, pepperoncini and Italian vinaigrette on a soft freshly baked sub roll	
GRILLED VEGETABLES ON FOCACCIA SANDWICH (V)	115
with Arizona salsa verde hummus spread	



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.



SLIDER HOUSE

Twenty per order; served with sidewinder fries.

SLOW SMOKED BRISKET	160
slow smoked beef brisket sliced and topped with pickled vegetables and served on freshly baked slider buns with tanker sauce	
KOREAN FRIED CHICKEN	142
tender fried chicken thigh meat tossed in korean BBQ sauce and topped with gochujang aioli and kimchi slaw on Hawaiian sweet slider rolls	
THE ORIGINAL	151
grilled beef smash patty; cheddar cheese and pickles on freshly baked slider buns	
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)	240
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	
BARBECUE TRIO	280
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	
GRILLED FAJITAS	250
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	
CHILLED PEPPER CRUSTED BEEF TENDERLOIN	365
with roasted vegetable salad, roasted garlic chimichurri, tarragon fingerling potato salad, horseradish grain mustard dressing and fresh rolls	



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.

SWEET NEST DESSERTS

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



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

845

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

RED ZONE PACKAGE

495

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

UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE

295

Includes Dasani, Coca-Cola, Diet Coke, Sprite, Minute Maid Lemonade, Seagram's Ginger Ale, AHA Sparkling

CANNED COCKTAILS

12oz cans by the 4 pack

CUTWATER

42

Lime Margarita, Lime Ranch Water or Whiskey Mule

NUTRL

42

Pineapple or Watermelon

HIGH NOON

42

Lemon or Black Cherry



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.



BEER

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

BUDWEISER 16oz	35
BUD LIGHT 16oz	35
MICHELOB ULTRA 16oz	35
COORS LIGHT 16oz	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.



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.

OTHER

BUD LIGHT SELTZER	35
Black Cherry or Mango	
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, 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.

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	75
---	----



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



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

SPECIALTY COCKTAILS

*advance orders only

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



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.



BOTTLE SERVICE

VODKA

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

COGNAC

HENNESSY VS	120
-------------	-----

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 it 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 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.

WHITE WINE

SPARKLING

LA MARCA, Prosecco, Italy	65
J VINEYARDS & WINERY CUVÉE 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
PAHLMAYER JAYSON, Napa Valley	110
ROCHIOLI, Russian River Valley	140

OTHER WHITE WINE

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



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.

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.



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.



EVENT DAY OFFERINGS

EVENT DAY MENU

TWO MINUTE WARNING

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
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

CRAFT CANDY BASKET 44

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

HOMEMADE KETTLE CHIPS (V) 46

accompanied by caramelized onion dip

TRAIL MIX (V) (GF) 48

raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts

CRAFT'S FRESH GUACAMOLE & SALSAS (V) (GF) 72

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

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



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.



ARIZONA GARDEN FRESH

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

SLIDER HOUSE

Twenty per order; served with sidewinder fries

THE ORIGINAL	168
grilled beef smash patty, cheddar cheese and pickles on freshly baked slider bun	

TAILGATE FAVORITES

STADIUM CHICKEN WINGS (GF)	155
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	



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.



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) (GF)

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 (GF)

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 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

165

SLOW SMOKED BEEF BRISKET

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

205



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.



CHEF'S SELECT ENTRÉES

GRILLED FAJITAS

280

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

78

rolled in cinnamon sugar

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.



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.





**CRAFT
CULINARY
CONCEPTS**



craftculinaryconcepts.com

1 Cardinals Drive, Glendale, Arizona 85305

(623) 433-7630