PARTY PATIO MENU



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 party patio 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 party patio member or their representative to monitor and control the alcohol consumption within their party patio.

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
Craft Culinary Concepts Administrative Office
State Farm Stadium General Information

623.433.7630 623.433.7656

623.433.7100

Arizona Cardinals Premium Services

602.379.1628

State Farm Stadium Security / Lost & Found

623.433.7147

PARTY PATIO PACKAGES

CHAMPIONS 1,635

CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES

V GF TRAIL MIX

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

V GF 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, Broccolini and Asparagus, Oven-Roasted Tomatoes and Garlic, Fresh Spinach and Arugula, Served with Garlic Herb Crostini

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

V GF FRESH FRUIT & BERRIES

A beautiful display of Seasonal Fruits

GF 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

GF 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

RISE UP 1,050



WARM SOFT PRETZEL STICKS

Served with Honey Mustard and Poblano Queso Dip

MILLIONAIRE'S DEVILED 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



TASTE OF AZ 850

✓ 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

OUESABIRRIA 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



SNACKS

(V) (G	jF)	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
G	JF)	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 G	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 G) F	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	54
	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 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	00
	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	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	
GF	SHRIMP COCKTAIL	160
	Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	
	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
	Twenty-Four Hand-Made Willi Calzones, 72 Cheese, 72 repperon & Cheese, served with Haditional Slow Cooked Fornato Sauce with Fresh bash	
	CHILLED LOBSTER TACOS	388
	Marinated Lobster in Wonton Taco Shells topped with Papaya Salsa	

ARIZONA GARDEN FRESH

<u>y</u>) (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 115 WITH GRILLED	90 CHICKEN
0	GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits	110

STADIUM STAPLES

CHICKEN TENDEDS

CHICKLIN I LINDLING				
Southern Fried Chicken	Tenders served with Rut	termilk Ranch Din an	nd Roasted Garlic Sri	racha® RRO Sauce

OMAHA STEAKS® STADIUM BURGER Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Pe

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® HOT DOGS

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

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

95 HALF ORDER | 150 FULL ORDER

100 HALF ORDER | 185 FULL ORDER

80 HALF ORDER | 155 FULL ORDER

85 HALF ORDER | 167 FULL ORDER

Menu Item is Gluten Free



TAILGATE FAVORITES

v	GF	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	160
	GF	STADIUM CHICKEN WINGS Served with Celery Sticks, Ranch and Blue Cheese Dips	140
		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 Hawaiian-Style Roasted Chicken served with Pineapple Bacon Forbidden Fried Rice	175
		BEEF BIRRIA BAO BUNS Braised Red Chili Beef Birria in a Steamed Bao Bun served with Ginger Consume, Shredded Cabbage, Pico de Gallo and Cotija Cheese	168
	GF	BUFFALO CHICKEN POTATO SKINS Potato Skins loaded with Tender Buffalo Chicken topped with Celery Pico de Gallo, Crumbled Blue Cheese, served with Sour Cream	120
	GF	BUFFALO CHICKEN POTATO SKINS Potato Skins loaded with Tender Buffalo Chicken topped with Celery Pico de Gallo, Crumbled Blue Cheese, served with Sour Cream	120
		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.	165

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
V	*CRISP GARDEN VEGETABLE WRAP Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla	115

Menu Item is Gluten Free

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

SWEET NEST DESSERTS

SALTED CARAMEL BROWNIES WITH PRETZEL CRUST	55
ASSORTED FRESH BAKED GOURMET COOKIES	54
FRESH COOKIE & BROWNIE COMBO	56
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	72
CHURRO COMBO Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce	72
SUNDAE BAR Vanilla, Chocolate and Strawberry Ice Creams, Chocolate Brownies, Whipped Cream, Cherries, Rainbow Sprinkles, and Cookie Pieces with Chocolate and Caramel Sauces	105
STRAWBERRY TRIFLE MASON JARS All the flavors of the classic Strawberry Shortcake, but with a soft layer of Cake instead of a Biscuit	85
S'MORES BREAD PUDDING Hot Individual Portions with Fresh Berries and Chocolate Truffle Sauce	120

Menu Item is Vegan

BEVERAGE OFFERINGS



BEVERAGE PACKAGES 850 **GOAL LINE PACKAGE** 6 pack of: Michelob Ultra, Coors Light, Estrella Jalisco, Four Peaks Brewing Kilt Lifter. JVineyards & 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 510 **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 UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE 295 Includes Dasani, Coca-Cola, Diet Coke, Sprite, Lemonade, Ginger Ale, AHA Sparkling Flavored Water **CANNED COCKTAILS** CUTWATER 44 Lime Margarita, Vodka Mule NUTRL 44 Pineapple, Watermelon **HIGH NOON** 44 Lemon, Black Cherry

Menu Item is Gluten Free

BEER

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

BUD LIGHT 160Z

MICHELOB ULTRA 160Z

COORS LIGHT 160Z

MILLER LITE 160Z

DOS EQUIS

ESTRELLA JALISCO

STELLA ARTOIS

MODELO ESPECIAL

FIRESTONE WALKER BREWING 805, BLONDE

KONA BIG WAVE, GOLDEN ALE

MOTHER ROAD BREWING TOWER STATION, IPA

FOUR PEAKS BREWING WOW, WHEAT

FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE

FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER

Menu Item is Gluten Free

36

36

36

36

38

38

38

38

42

42

42

42

42

42

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
ALLA CDADIZI INC. Lima Watermalan Diyaharriy Damagranata	22

AHA SPARKLING – Lime Watermelon, Blueberry Pomegranate 23 **DASANI BOTTLED WATER** 28 **SMART WATER** 34 35 **GOLD PEAK TEA** – Unsweetened **GATORADE** 30

TOPO CHICO MINERAL SPARKLING WATER 32

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 180 Garnishes MARGARITA BAR - Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes 200 250 FAKE PUNT FLIGHT - Flight of 3 Bottles of Wine **COCKTAIL KEG** – Specialty Cocktail of the Event in a Keg. Serves 12-14 drinks. 175

Menu Item is Gluten Free

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		BOURBON / WHISKEY	
STOLI ELIT	190	WHISTLE PIG OLD WORLD RYE, 12YR	350
GREY GOOSE	130	JEFFERSON'S OCEAN BOURBON	295
KETEL ONE	120	WOODFORD RESERVE	140
TITO'S HANDMADE	115	BULLEIT RYE	130
COGNAC		MAKER'S MARK	130
HENNESSY VS	150	CROWN ROYAL	120
GIN		JACK DANIELS	105
TANQUERAY NO. TEN	120	TEQUILA	
AVIATION	100	VOLCAN DE MI TIERRA X A REPOSADO	560
RUM		DON FULANO IMPERIAL	535
RUMHAVEN	90	CLASE AZUL REPOSADO	370
CAPTAIN MORGAN	80	DON JULIO 1942	350
BACARDI SUPERIOR	70	KOMOS ANEJO CRISTALANO	300
SOCTOLI		CASAMIGOS BLANCO	185
SCOTCH		DON JULIO BLANCO	120
JOHNNIE WALKER BLUE LABEL	495	MILAGRO SILVER	85
DALMORE 12YR SHERRY CASK	250		
THE GLENLIVET 12YR	150		





EVENT DAY MENU TWO MINUTE WARNING 650 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. **SNACKS** FRESHLY POPPED POPCORN 38 **CRAFT CANDY BASKET** 57 An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item **HOMEMADE KETTLE CHIPS** 53 Accompanied by Caramelized Onion Dip **TRAIL MIX** 53 Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts **CRAFT'S FRESH GUACAMOLE & SALSAS** 89 Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips **WARM SOFT PRETZEL STICKS** 89 Served with Honey Mustard and Poblano Queso Dips **SLIDER HOUSE** THE ORIGINAL 197 Grilled Beef Smash Patty, Cheddar Cheese and Pickles on Freshly Baked Slider Bun, served with Sidewinder Fries

ARIZONA GARDEN FRESH

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 **FRESH FRUIT & BERRIES** 140 A beautiful display of Seasonal Fruits TAILGATE FAVORITES 200 **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 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,

Menu Item is Gluten Free

Roasted Tomato Salsa and Cotija Cheese

Menu Item is Vegan

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 C	ornmeal Dusted Kaiser Rolls
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 S	Sauce 91

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craftculinaryconcepts.com

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