



Suite Menu

BANK OF AMERICA 
Suite Level



Online Ordering
SuiteEats.com/DodgerStadium

Chef Christine Gerriets
📷 @ChefChristineG

Packages

All packages serve 12 guests
unless otherwise noted.



All-American Package / 67 per guest

Souvenir Popcorn Bucket

The Snack Attack

Snack Mix, Dry-Roasted Peanuts, Hard Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies / 16 per guest

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Classic Dodger Dogs

Traditional Condiments, Kettle-Style Potato Chips

Upgrade your Classic Dodger Dog:

All-Beef Brooklyn Dog / Add 3 per guest



MVP / 62 per guest

Souvenir Popcorn Bucket

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip



POTATO
CHIPS &
GOURMET
DIPS

Seasonal Fresh Fruit

In-Season Fruits and Berries



Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Classic Dodger Dogs

Traditional Condiments, Kettle-Style Potato Chips



Upgrade your Classic Dodger Dog:

All-Beef Brooklyn Dog / Add 3 per guest

Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery, Blue Cheese Slaw

Packages

All packages serve 12 guests
unless otherwise noted.

The Winning Play Package / 81

House-Made Roasted Snack Mix

Pistachios, Cashews, Almonds,
Dried Olives

Tapas Board

Albondigas en Salsa, Spanish Cheeses,
Cured Meats, Artisan Olives, Crackers,
Quince, Artisanal Breads

Baby Artichoke &

Green Bean Salad

Heirloom Tomatoes, Peas,
Roasted Carrots, Citrus Vinaigrette

Crostini Trio

• White Bean Hummus

Candied Wasabi Peas,
Sautéed Greens

• Fresh Burrata

Smashed Peas, Lemon, Mint

• Ricotta Cheese

Pickled Butternut Squash,
Spicy Pecans

The Fancy Dog

Grilled All-Beef Hot Dog,
Toasted New England-Style Bun,
Traditional Condiments

Steakhouse Chilled Beef Tenderloin

Black Pepper-Seared and Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Mini Rolls

Roasted Chicken Bánh Mì

Daikon, Carrots, Cilantro, Jalapeño,
Sriracha Aioli, Baguette



Taste of LA Package / 85 per guest

Shrimp Esquite

Roasted Corn, Grilled Shrimp, Cilantro,
Tajín Aioli, Queso Fresco, Scallions,
Lime Wedges

Artichoke & Parm Salad

Artichoke Hearts, Parmigiano Reggiano,
Sliced Almonds, Arugula, Spring Mix,
Lemon Vinaigrette

LA Chopped Salad

Queso Fresco, Pepitas, Bacon,
Roasted Corn, Cilantro, Chipotle Ranch

Latin Cheese Trail

Chipotle Crusted Goat Cheese,
Chihuahua Cheese, Chef's Choice
Cured Meats, Chili Dried Mango,
Radish, Jicama, Spicy Olives

Local Sausage & Smoked Meats Board

Chicken Cilantro Sausage, Smoked Hot
Link, Pulled Chicken, Smoked Tri-Tip,
Grain Mustard, Pickled Red Onions,
Hot Giardiniera, Barbecue Sauce,
Mini Rolls

Birria Quesadilla

Flour Tortilla, Guajillo Chile Braised
Beef, Monterey Jack Cheese, Cilantro,
Onions, Consommé

Falafel & Hummus Wrap

Crispy Falafel, Hummus, Red Onions,
Cucumber, Sumac Dust, Turnip Pickles,
Shredded Lettuce, Tomatoes,
Spinach Tortilla

Ranchero Fruit

Tajín, Chamoy, Lime Wedges 

Yakitori Chicken Skewers

Steamed Rice, Scallions,
Sesame Seeds, Teriyaki Sauce

À La Carte



All à la carte items are priced per guest; minimum of 12 guests.

Cool Appetizers

California Cheese Trail / 22 per guest

Assorted Local Cheeses, Cured Meats, California Grown Grapes, Toasted Nuts, Dried Fruits, Berries, Honey, Jam

Farmers Market Dips & Veggies / 16 per guest

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail / 20 per guest / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Mediterranean Hummus Nachos / 18 per guest

Seasoned Lavash Chips, Garlic Hummus, Greek Yogurt, Assorted Olives, Cherry Tomatoes, Scallions, Mint, Parsley, Tabbouleh, Red Onions, Toasted Pine Nuts

Seasonal Fresh Fruit / 16 per guest

In-Season Fruits and Berries

Olive & Whipped Feta Platter / 16 per guest

Whipped Feta Honey Yogurt Spread, Marinated Kalamata and Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan Bread

Seasonal Root Vegetable & Dips / 18 per guest

Seasonal Root Vegetables, Spiced Beetroot Hummus and Goat Cheese, Roasted Carrot Dip, Sweet Pea and Hominy Spread, Grilled Naan Bread

Warm Appetizers

Loaded Nacho Bar / 18 per guest

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / Add 10 per guest
- Chicken Tinga / Add 8 per guest

Jalapeño Artichoke Dip / 16 per guest

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

The Chicken Tender & Sauce Zone / 20 per guest

Golden Brown Chicken Tenders, Signature Seasoning and Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Spicy Wings / 26 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac / 18 per guest

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 24 per guest

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Served with Avocado Crema, Salsa Roja

Crispy Fried Artichoke Hearts / 12 per guest

Crispy Fried Artichokes, Bang Bang Sauce, Cilantro

Potstickers & Spring Rolls / 18 per guest

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

À La Carte

All à la carte items are priced per guest; minimum of 12 guests.

Greens

Strawberry Date Salad / 20 per guest

House Blend Mixed Greens, Medjool Dates, Candied Pecans, Crumbled Gorgonzola, Strawberries, Pomegranate Vinaigrette

Chopped Vegetable Salad / 17 per guest

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad / 16 per guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 8 per guest
- Shrimp / 10 per guest

Bocconcini Tomato & Cucumber Salad / 18 per guest

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle


BLT Salad / 18 per guest

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



BLT
SALAD

Classics

Char-Grilled Chicken Board  / 25 per guest
All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Sushi / 48 per guest minimum of 12 guests

- Nigiri
Tuna, Yellowtail, Salmon
- Rolls
California, Shrimp, Salmon Avocado, Spicy Tuna, Spicy Yellowtail Avocado

Meatball Sliders / 18 per guest
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Chilled Beef Tenderloin / 36 per guest
Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas / 26 per guest


- Pork Al Pastor
Charred Pineapple, Pickled Red Onions
- Pollo Asada
Chorizo, Queso Fresco

Served with Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled Short Ribs / 32 per guest
Horseradish Cream

Yakitori Chicken Skewers / 20 per guest
Steamed Rice, Scallions, Sesame Seeds

Classic Sides

Grilled Green Beans  / 15 per guest
Grilled Green Beans, Scallions, House Blend Seasoning, Chili Garlic Paste, Soy Sauce, Olive Oil, Sesame Seeds, Chopped Peanuts

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 12 per guest
Mustard Butter, Pretzel Baguette

Roast Beef / 15 per guest
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 14 per guest
Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 18 per guest
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches / 16 per guest
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery, Blue Cheese Slaw

Smoked Pork Sandwiches / 18 per guest
Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Pastrami Wrap / 25 per guest
Smoked Pastrami, Spicy Giardiniera, Lettuce, Tomato, Grilled Onions, Russian Dressing, Swiss Cheese, Bacon, Spinach Tortilla

Hot Honey Chicken Wrap / 18 per guest
Chicken Tenders, Hot Honey Ranch, Romaine, Pepper Jack Cheese, Tomato, Crispy Onions, Flour Tortilla

À La Carte

All à la carte items are priced per guest; minimum of 12 guests.

Burgers, Sausages & Dogs

LA Chili Mini Burger

/ 16 per guest

2 burgers per guest

Beef Slider Patty,
American Cheese, Diced
Onions, Tomatoes, Beef Chili,
Brioche Slider Bun

Classic Dodger Dogs

/ 14 per guest

Traditional Condiments,
Kettle-Style Potato Chips



Brooklyn Dodger Dogs

/ 17 per guest

All Beef Hot Dog,
Traditional Condiments,
Kettle-Style Potato Chips



The Colossal Sausage

Serves 4 guests / 16 per guest


Hand Crafted 16" Jalapeño Sausage,
Soft Baguette, Peppers, Onions,
House-Made Chips






Snacks

All Snacks serve 6 guests and are priced per order

Bavarian Soft Pretzel  / 84 per order
Cheese Sauce

Seasoned Pretzel Sticks & Dips  / 36 per order
Pretzel Sticks Dusted with
Garlic Parmesan, Dill Pickle
and Yellow Mustard Seasonings
with Dill Pickle Hummus and
Roasted Garlic Parmesan Dips

**Salsa & Guacamole
Sampler**   / 97 per order
Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips


The Snack Attack  / 68 per order
Snack Mix, Dry-Roasted Peanuts,
Hard Pretzel Twists,
Kettle-Style Potato Chips

Souvenir Popcorn Bucket 
/ 26 per bucket

Peanuts in the Shell  / 42 per basket

Snack Mix  / 23 per order

Hard Pretzel Twists  / 24 per order

Potato Chips & Gourmet Dips 
/ 57 per order
Kettle-Style Potato chips, Roasted
Garlic Parmesan Dip, French Onion Dip

Levy is just one call away and our Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

À La Carte

All à la carte items are priced per guest; minimum of 12 guests.

Vegetarian & Vegan Options

Plant Based Dodger Dog

/ 15 per guest

Plant Based Sausage

/ 16 per guest

Plant Based Mini Burger

/ 20 per guest, 2 Burgers per guest

Char-Grilled Plant Based Burger,
Lettuce, Tomatoes, Cheddar Cheese,
Chipotle Lime Aioli, Mini Bun

Veggie Club Sandwich

/ 16 per guest

Grilled Vegetables, Heirloom
Tomatoes, Smashed Edamame, Lemon
Zested Black Bean Spread, Arugula,
Telera Bread

Vegan Fried Chicken Wrap

/ 18 per guest

Vegan Chicken Tenders, Romaine,
Tomatoes, Vegan Cheese, Vegan
Ranch, Flour Tortilla

Thai Vegan Sweet Potato Wrap

/ 16 per guest

Sweet Potatoes, Pickled Seasonal
Vegetables, Thai Basil, Vegan Spicy
Aioli, Sun-Dried Tomato Tortilla,
Scallions, Napa Cabbage

Vegan Ceviche / 15 per guest

Hearts of Palm, Tomatoes, Onions,
Cilantro, Red Bell Peppers, Spicy
Tomato Broth, Tortilla Chips

Sweet Chili Cauliflower Nuggets

/ 13 per guest

Ranch, Celery Sticks, Carrots

Vegan Protein Bowl / 18 per guest

Steamed Rice, Quinoa, Thai Marinated
Tofu, Edamame, Red Peppers,
Roasted Corn, Mango, Scallions,
Chinois Dressing

Ancient Grain Salad

/ 14 per guest

Butternut Squash, Baby Kale, Peppadew
Peppers, Roasted Chickpeas, Five Grain
Blend, Pomegranate Vinaigrette

Charred Carrot and Pomegranate

Salad   / 16 per guest

Baby Arugula, Charred Rainbow
Carrots, Pomegranate Seeds, Toasted
Pepitas, Citrus Vinaigrette

À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 110

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake

Serves 12 / 145

Four-Layer Red Velvet,
White Chocolate Cream Cheese Icing,
Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake

Serves 12 / 145

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 145

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis' Cake

Serves 12 / 145

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 145

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

*All our signature desserts can be
packaged to take with you to enjoy after
the event with your family and friends.*

Suite Sweets

*Suite Sweets are served for a
minimum of 10 guests unless
otherwise noted.*

Gourmet Cookies & Brownies / 17 per guest

Gourmet Cookies, Decadent Brownies

Chocolate Flan / 12 per guest

Creamy Custard, Chocolate Cake,
Caramel Sauce, Whipped Cream,
Berries



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake,
Red Velvet Cake, Chocolate Paradis'
Cake, Chicago-Style Cheesecake,
Lemon Meringue Cake

Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch
Blondie, Chewy Marshmallow Bar,
Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles

Chocolate Chunk, Reese's® Peanut
Butter, Triple Chocolate Chunk,
White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

Gummi® Bears, Jelly Belly® Sassy Sours,
Mini Sour Worms, Peanut M&M's®,
Plain M&M's®

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream,
Disaronno® Amaretto, Skrewball®
Peanut Butter Whiskey, Kahlúa®

Customized Desserts

We will provide personalized,
decorated layer-cakes for your next
celebration: birthdays, anniversaries,
graduations, etc.

The cake and candles will be delivered
to your suite at a specified time.

We would appreciate a notice of three
business days for this service.

Beverages



Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack
unless otherwise noted*

**Bud Light Seltzer
Variety Pack / 54**



**Suntory -196 Vodka Seltzer
Lemon / 90**



**Suntory -196 Vodka Seltzer
Strawberry / 90**



**Cutwater Canned Cocktails
Lime Margarita / 90**



**Cutwater Canned Cocktails
Mango Margarita / 90**



**Cutwater Canned Cocktails
Tequila Paloma / 90**



**Cutwater Canned Cocktails
Tiki Rum Mai Tai / 90**



**NÜTRL Vodka Seltzer
Pineapple / 90**



**NÜTRL Vodka Seltzer
Watermelon / 90**



Surfside Vodka Iced Tea / 90



**Surfside Vodka
Lemonade / 90**



**On The Rocks Vodka
Espresso Martini 750mL / 90**

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 48



Bud Light / 48



Coors Light / 48

Michelob ULTRA / 53



Miller Lite / 48

Asahi / 59

Blue Moon Belgian White / 59

Corona Extra / 59

Estrella Jalisco / 59



Modelo Especial / 59

Heineken / 59

Pacifico Clara / 59

Stella Artois / 59



Sapporo / 59

Elysian Space Dust IPA / 61

Firestone 805 Blonde Ale / 61

Golden Road Dodgers Blonde Ale / 61

**Golden Road
Mango Cart / 61**



**Golden Road Ride On
West Coast IPA / 61**



**Kona Big Wave
Golden Ale / 61**



New Belgium Voodoo Ranger / 61

Stone IPA / 61

Non- Alcoholic Beer

Sold by the six-pack

Michelob Ultra Zero / 55

Stella Artois Liberte / 59

**Athletic Brewing Co. Upside Dawn
Golden / 59**

**Athletic Brewing Co. Free Wave Hazy
IPA / 59**

Beverages

Drink Bundles

Assorted six-pack of three different drinks (two cans of each beverage unless otherwise noted)

Local Craft Bundle / 61

Stone IPA
Golden Road Mango Cart
Golden Road Ride On West Coast IPA

Perfect Bundle / 61

Blue Moon Belgian White
Elysian Space Dust IPA
Firestone 805 Blonde Ale

Taste of Japan Bundle / 108

Three cans of each beer

Asahi
Sapporo
(2 bottles) Hakkaisan
Junmai Daiginjo **180mL**



Taste of Mexico Bundle / 118

Three cans of each

Estrella Jalisco
Corona Extra
Modelo Especial
Pacífico Clara



Hand-Crafted Specialty Cocktail Pitchers

Serves 6

Add 6 Souvenir Cups / 30

Herradura Ultra Cadillac Margarita

/ 88 per pitcher

Herradura Ultra Tequila, Owen's
Margarita Mix, Grand Marnier



Hornitos Plata Spicy Margarita

/ 80 per pitcher

Hornitos Plata Tequila,
Spicy Jalapeño Margarita Mix,
Serrano Peppers, Cilantro



Jim Beam Arnold Palmer

/ 80 per pitcher

Jim Beam Bourbon, Owen's Lemonade,
Iced Tea



Maker's Mark Fever Pitch

/ 80 per pitcher

Maker's Mark Bourbon, Fever-Tree
Blood Orange Ginger Beer



Tito's Lemonade

/ 80 per pitcher

Tito's Handmade Vodka,
Owen's Lemonade



Nikaido Homerun

/ 80 per pitcher

Nikaido Shochu, Green Tea,
Owen's Lemonade



Soju, Shochu & Sake

SOJU

Jinro Strawberry Soju

350mL, Four-pack / 68



SHOCHU

Nikaido Oita Mugi

900mL, Barley / 60



Nikaido Kitchom

720mL / 140



SAKE

Hakkaisan Tokubetsu Junmai

720mL / 60

Niigata, Japan



Hakkaisan Honjozo

720mL / 65

Niigata, Japan



Hakkaisan Daiginjo

720mL / 85

Niigata, Japan



Hakkaisan Junmai Daiginjo

720mL / 85

Niigata, Japan



Hakkaisan Clear Sparkling

720mL / 145

Niigata, Japan



Hakkaisan Yukimuro 3 YR

720mL / 145

Niigata, Japan



Liquor

Sold by the liter bottle unless otherwise indicated

Vodka

Tito's Handmade / 160



Haku 750mL / 160

Grey Goose / 245

Gin

Bombay Sapphire / 155

Hendrick's / 190

Rum

Bacardí Superior / 125

Captain Morgan Spiced / 135



Tequila & Mezcal

Hornitos Plata / 135



Hornitos Reposado / 135



Hornitos Anejo 750mL / 140



Herradura Silver / 140



Herradura Reposado / 185



Herradura Ultra 750mL / 240



Casamigos Blanco / 255

Casamigos Anejo / 285

Casamigos Reposado / 310

Herradura Legand 750mL / 485



Clase Azul Plata 750mL / 490

Clase Azul Reposado 750mL / 600

Don Julio 1942 750mL / 685

Del Maguey VIDA Mezcal
750mL / 130

Whiskey & Bourbon

Jim Beam White Label / 135



Jim Beam Pineapple / 135



Jack Daniel's / 145

Toki Suntory Whisky 750mL / 155

Crown Royal / 160

Maker's Mark / 165



Skrewball Peanut Butter / 170

Jameson Irish / 180

Buffalo Trace / 209

Woodford Reserve / 210

Basil Hayden / 250

Hibiki Harmony 750mL / 335

Scotch

Dewar's White Label / 200

Johnnie Walker Black / 215

The Glenlivet 12 750mL / 250

The Macallan 12 Year 750mL / 382

Johnnie Walker Blue 750mL / 750

Cognac / Brandy

Courvoisier VSOP / 235

D'USSE 750mL / 325

Hennessy VSOP / 360

Cordials

Martini & Rossi Dry Vermouth
350mL / 24

Martini & Rossi Sweet Vermouth
350mL / 24

Fireball / 100

Aperol / 125

Cointreau / 135

Kahlúa / 160

Baileys Original Irish Cream / 165

Campari / 190

Grand Marnier / 195

Wine

Sangria

Sold by the pitcher, serves 6

WHITE SANGRIA

Beso Del Sol / 68

RED SANGRIA

Beso Del Sol / 68

Sparkling & Rosé

Sold by the bottle

PROSECCO

Gambino / 55

La Marca / 85

SPARKLING

Wycliff / 48

Nicolas Feuillatte Brut / 110

Ferrari Brut / 130

Veuve Clicquot Yellow Label / 340

ROSÉ

Wycliff / 48

A to Z Wine Works / 80

Mumm Napa Brut / 83

La Fleur de Mer / 85

Whispering Angel / 111

Chapoutier Belleruche / 120

Non-Alcoholic Wine & Sparkling

Sold by the bottle

FRe Cabernet / 55

FRe Chardonnay / 55

Mionetto Sparkling / 70

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 68

PINOT GRIGIO

Silver Gate / 47

Benvolio / 65

Santa Margherita / 92

SAUVIGNON BLANC

Kim Crawford / 80

Cakebread / 124

Decoy by Duckhorn / 128

CHARDONNAY

Silver Gate / 47

Kendall-Jackson
Vintner's Reserve / 70

House of Brown / 80

La Crema / 88

Sonoma-Cutrer
Russian River Ranches / 98

Stags' Leap / 110

Red Stitch Sierra Mar / 110



SOUVENIR
CARAFE
& TWO
SOUVENIR
CUPS / 18

Red Wine

Sold by the bottle

PINOT NOIR

Silver Gate / 47

Meiomi / 80

La Crema / 88

Argyle / 90

Red Stitch Soberanes Vineyard / 110

MERLOT

Murphy Goode / 68

Sterling / 92

Decoy by Duckhorn / 155

CABERNET SAUVIGNON

Silver Gate / 47

Josh Craftsman's Collection / 68

Unshackled / 68

JUSTIN / 78

Intercept / 91

Louis Martini / 91

Red Stitch Napa Valley / 210

RED BLENDS

Brancaia TRE Super Tuscan / 92

Conundrum by Caymus / 98

Black Girl Magic / 125

The Prisoner / 152

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks

Barq's Root Beer / 33



Coca-Cola / 33



Diet Coke / 33



Coca-Cola Zero Sugar / 33



Fanta Orange / 33



Minute Maid Lemonade / 33



Seagram's Ginger Ale / 33



Sprite / 33



Sprite Zero Sugar / 33



Juices

Apple Juice *Four-Pack* / 36

Cran-Apple Juice *Four-Pack* / 36

Cranberry Juice 32oz. / 20

Grapefruit Juice 32oz. / 20

Orange Juice *Four-Pack* / 36

Pineapple Juice / 36

Teas

Gold Peak Unsweetened Tea
Four-Pack / 36



Gold Peak Sweet Tea
Four-Pack / 36



ITO EN Oi Ocha Unsweetened
Green Tea *Four-Pack* / 36



Water

Dasani Bottled Water / 36



Glacéau Smartwater
Alkaline / 42



Glacéau Smartwater / 42



Seagram's Club Soda / 33

Seagram's Tonic Water / 33

Topo-Chico Sparkling



Topo-Chico Sparkling
Mineral Water / 42

Topo-Chico Sabores
Raspberry with Lemon / 42

Topo-Chico Sabores Tropical
Mango / 42

Topo-Chico Sabores Tangerine
with Ginger Extract / 42

Hot Beverages

Fresh-Roasted Regular Coffee
Carafe / 30

Fresh-Roasted Decaffeinated
Coffee *Carafe* / 30

Hot Chocolate *Carafe* / 30

Miscellaneous Beverages

Health-Ade Kombucha
Passionfruit Tangerine
Four-Pack / 42



Health-Ade Kombucha
Pink Lady *Four-Pack* / 42



PRIME Hydration
Ice Pop / 48



Red Bull *Four-Pack* / 46

Sugar Free Red Bull *Four-Pack* / 46

Bar Supplies

Zing Zang Bloody Mary Mix / 24

Zing Zang Michelada Mix / 24

Finest Call Sour Mix / 20

Finest Call Margarita Mix / 20

Owen's Margarita Mix / 28

Owen's Lemonade / 28

Fever-Tree Ginger Beer / 30

Lemons & Limes / 12

Stuffed Olives / 12

Cocktail Onions / 12

Tabasco Sauce / 10

Worcestershire / 10

The Scoop

Food and Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. PST, two business days prior to each event.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. PST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Dodger Stadium.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

Payment Procedure and Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Dodger Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

