SUITES MENU

2025 - 2026





Dear Suites Guests, Partners, and Valued Clients,

We're proud to present this season's suite menu — a refined collection of fan favorites and elevated classics designed to match the renewed energy of AT&T Stadium. While core selections remain, many offerings have been thoughtfully reimagined with upgraded ingredients and enhanced flavors.

This season also coincides with the stadium's most significant renovation since its opening, featuring fully refreshed suites, modernized club spaces, and upgraded technology — including new in-suite ordering capabilities. Guests can now place orders directly from their suite using the integrated suite controllers, offering added convenience and faster service throughout each event.

As your food and beverage provider, Legends Hospitality is committed to delivering curated, high-quality culinary experiences that reflect our passion for innovation, service, and hospitality. From kick-off to the final whistle, our goal is to provide effortless hosting and exceptional flavor at every level.

Here's to a legendary season — Go Cowboys!

AT&T STADIUM

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CHEF PRESENTATIONS

Expertly designed to serve 16 - 20 guests.

Each themed collection showcases a balanced assortment of appetizers, artisanal snacks, chilled selections, signature entrées, and indulgent desserts—eliminating the guesswork and delivering a thoughtfully composed spread for your gathering.

THE TEXAS BARBEQUE

2050

TRADITIONAL ROASTED

GARLIC HUMMUS (*) (*)

Blend of Navy & Garbanzo Beans with Tahini Base, Roasted Garlic & Select Spices. Served with Gourmet Flat Bread Crackers & Naan **Dippers**



Blend of Cabbages with Carrots, Green Chiles & Cilantro with a Creamy Dressing & Roasted Corn Relish

ROASTED FINGERLING POTATO SALAD (*) (*)

Fingerling Potatoes Blended with House-Made Chipotle Creamy Dressing with Pickled Red Onions, Cherry Peppers & Sliver Celery

BENT BUCKLE BARBEQUE BRISKET (#)

Hickory & Cherry Wood-Smoked, Spice-Rubbed Brisket in Texas Western BBQ Sauce. Served with Brioche Rolls, Sliced Pickled Jalapeños & Red Onions

TEXAS JALAPEÑO SMOKED SAUSAGE (🗩) 😭

Locally Made Smoked Sausage with Chipotle BBQ Sauce

BAKED BBQ BEANS (*)

Traditional Barbeque Beans Cooked with Whiskey & Brown Sugar, Topped with Chorizo Crumbles

BACON WRAPPED JALAPEÑO CHICKEN BITES (3)

Chicken Breast Pieces Stuffed with Fresh Jalapeño, Wrapped with Applewood Smoked Bacon & Tossed in Honey Sriracha Glaze

TEXAS BACON & CHEDDAR TOTS (🖻) 🔊

Jumbo Tots Stuffed with Bacon & Cheddar Cheese. Served with Ketchup Mini Jars & Ranch

TRUFFLED MAC & CHEESE ()





Our Classic Creamy Mac & Cheese, Topped with Toasted Truffle-Infused Panko Breadcrumbs

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET (%)

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No-Bake Cookie Crumb Mousse. Served with Blue Bell Homemade Vanilla Ice Cream

SOUTHERN COMFORT SWEETS (%)



Texas Pecan Chocolate-Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & House-Made Red Velvet Whoopie Pies

FIESTA KICK MIX (S) (D) (C)







Blend of Honey Roasted Peanuts, Cashews, Everything & Hot Churrito Sticks with a Savory Spice

PRALINE PRETZELS () ()





French-Style Caramel-Coated Pretzels

CHEETOS POPCORN (*) (*)



Combines AT&T Stadium's Popcorn with the Delicious Taste of Jalapeño Cheddar Cheetos & Flamin' Hot Cheetos

THE FOOTBALL FIESTA

2000

TEXAS ELOTE (*) (*)



Tajín-Spiced Fire-Roasted Corn, Cilantro, Roasted Poblano Peppers, Cotija Cheese & House-Made Lime Crema. Served with Blue Corn Tortilla Chips

FIESTA SHRIMP COCKTAIL (*)



Lime-Marinated Shrimp Mixed with Fresh Avocado, Cilantro, Diced Red Onion & Fresh Jalapeños, Blended in a Tomato & Citrus Salsa Dressing. Served with Blue Corn Tortilla Chips

TEXAS CAESAR SALAD (*) (*)





Hearts of Romaine Lettuce with Artichokes, Cilantro Marinated Roasted Corn, Shaved Parmesan Cheese & Grape Tomatoes. Served with Creamy Jalapeño Caesar Dressing

LOCAL TEXAS SMOKED BBQ PORK RIBS (3)



Hickory-Smoked, Spice-Rubbed BBQ Pork Ribs. Served with Chipotle BBQ Sauce

MINI SIRLOIN BEEF SLIDERS (#)





Mini Sirloin Beef Patties. Served with Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

NATHAN'S KOSHER-STYLE HOT DOGS (#)



Traditional Nathan's Kosher-Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

SWEET CORN & POBLANO SOUFFLÉ (*) (*)





Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

TRUFFLED MAC & CHEESE (%)







Our Classic Creamy Mac & Cheese, Topped with Toasted Truffle-Infused Panko Breadcrumbs

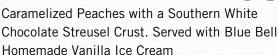
LEGENDARY BAR SAMPLER



Touchdown Texas Sheet Cake Bars, Southern Raspberry Bar, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

TEXAS BOURBON PEACH STREUSEL (%)





COWBOYS PARTY MIX (%) (*)





Traditional Bar-Style Snack Mix with Legends Seasoning

CHOCOLATE PEANUT M&M'S (*)





Assorted Colors of Peanut M&M's

BUTTER FLAVORED POPCORN (*) (*)













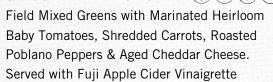




CAPRESE PASTA SALAD (%)

Cavatappi Pasta Tossed with Grape Tomatoes, Roasted Red Peppers, English Cucumbers, Kalamata Olives, Baby Kale & Mozzarella Pearls. Finished with Roasted Shallots & White Balsamic Vinaigrette

SEASONAL HARVEST SALAD (*) (*)



JALAPEÑO HOMINY CHEESE DIP (*) (*) (*)

Hominy Blended with Roasted Jalapeños, Bacon Lardons, Our Signature Mac & Cheese Sauce & Topped with Green Onions. Served with Yellow Corn Tortilla Chips

ARTISAN CARVING SANDWICHES (#) (@)

Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli

House-Smoked Turkey Breast

with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herbed Bread.

Roast Beef

with Caramelized Onions & White Cheddar Cheese on Artisan Jalapeño & Cheddar Bread.

Smoked Ham, Salami & Mortadella

with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread.

NATHAN'S KOSHER-STYLE HOT DOGS (#) (@)

Traditional Nathan's Kosher-Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

STEAK EMPANADAS (#)



Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Sauce

BUFFALO CHICKEN SPRING ROLLS (A)



Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch

SOUTHERN CHICKEN TENDERS (A)





Homestyle Chicken Breast Breaded Tenderloins. Served with Dijon Mustard, Buttermilk Ranch & Barbeque Sauce

POTATO WEDGES (S) (F) (O)





Golden-Fried, Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch

TRUFFLED MAC & CHEESE (S) (F) (2)





Our Classic Creamy Mac & Cheese, Topped with Toasted Truffle-Infused Panko Breadcrumbs

COWBOYS CHEESECAKE (%)



Texas-Sized Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

SCRATCH-BAKED COOKIES (%)



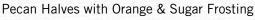


Assortment of Apricot Mocha-Triple Chocolate, Chocolate Chip, Old Fashioned Oatmeal, Snickerdoodle, Macadamia White Chocolate & Red Velvet Cookies

ORANGE FROSTED PECANS (*) (*) (*)







BUTTER FLAVORED POPCORN (*) (*)





CHOCOLATE PLAIN M&M'S (*) (*)





Assorted Colors of Milk Chocolate M&M's



THE GRAN CANTINA

1800

ULTIMATE SEVEN-LAYER DIP (*)



Refried Bean Puree, Shredded Sharp Cheddar Cheese, Seasoned Ground Beef, House-Made Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

SALSA TRIO (*****) (**⊕**) (**⊕**)







House-Made Avocado, Charred Tomato & Green Tomatillo Salsas. Served with Blue Corn Tortilla Chips

MEXICAN COBB SALAD (*) (*)





Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

COMBINATION BEEF & CHICKEN FAJITAS (#)



Cilantro Marinated Chicken Breast & Marinated Texas Angus Sirloin with Tri-Color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo & Charred Salsa

BORRACHO BEANS (#)



House-Made Pinto Beans Braised with Lager Beer, Chorizo, Bacon Pieces, Smoked Sausage & Pico de Gallo

SPANISH RICE (1)





Traditional Seasoned Spanish-Style Rice

SOUTHWEST FRIED ROLLS (#) (*)



Smoked Chicken Breast Pieces Blended with Onions, Beans & Select Spices. Served with Ranch

SOUTHWEST VEGETABLE EMPANADAS (#)



Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Sauce

QUESO WITH CARNE ASADA (*) (*)







Traditional Melted Yellow Queso with Asada Style Steak Pieces, Tomatoes & Green Chiles. Served with Blue Corn Tortilla Chips

DULCE DE LECHE CHURROS (S)





Two Dozen Texas-Sized Dulce de Leche Churros. Served with Chocolate & Berry Sauces

PINEAPPLE UPSIDE-DOWN CAKE (S)



Traditional Pineapple Upside-Down Cake with Cherries. Served with Blue Bell Homemade Vanilla Ice Cream

TEXAS SPICED PEANUTS (*) (*) (*)







Chile-Lime Salted Roasted Hot Spanish Peanuts

CHEETOS POPCORN (*) ()





Combines AT&T Stadium's Popcorn with the Delicious Taste of Jalapeño Cheddar Cheetos & Flamin' Hot Cheetos

À LA CARTE

STARTERS

COLOSSAL SHRIMP & SNOW CRAB 367 CLAWS PRESENTATION (*) Jumbo Wild Caught Shrimp Boiled with Spices & Crab Claws. Served with Lemons, Remoulade & Cocktail Sauce **COLD & SMOKED RUBBED BEEF** 367 TENDERLOIN PRESENTATION (#) Texas Black Angus Beef Tenderloin with House-Made BBQ Rub, Smoked & Sliced. Served with Grilled Asparagus, Onion & Mushroom Relish, Candied Jalapeños, Creamy Horseradish Spread, Traditional Chimichurri Sauce & Dinner Rolls SIGNATURE SUSHI PRESENTATION 362 Tempura Shrimp, Tuna, Rainbow, Temptation & Crunchy Sushi Rolls. Served with Soy Sauce, Pickled Ginger & Wasabi **COLOSSAL SHRIMP** 336 PRESENTATION (★) (★) (♠) (☆) Jumbo Wild-Caught Shrimp Boiled with Spices. Served with Lemons, Remoulade & Cocktail Sauce CHICKEN & WAFFLES 220 Pearl Sugar Waffles & Crispy Chicken Breasts. Served With Country Gravy & Maple Syrup Delivered After Gates Open for Optimal Quality

TEXAS MEATS & CHEESE SAMPLER (🖈) 189 Applewood Smoked Chicken Breast, Smoked Ham & London Broil Rolls with Aged Cheddar, Jalapeño Havarti & Colby Jack Cheese, House-Made Mostarda, Pickle Vegetable Relish & Olives. Served with Gourmet Flatbread Crackers ARTISAN CARVING SANDWICHES (**) (***) 189 FIESTA SHRIMP COCKTAIL (*) Lime-Marinated Shrimp Mixed with Fresh Avocado, Cilantro, Diced Red Onion & Fresh Jalapeños, Blended in a Tomato & Citrus Salsa Dressing. Served with Blue Corn Tortilla Chips.

GOURMET WRAPS DUET 168 Ancho Marinated Skirt Steak Strips with Butter Lettuce, Sharp Cheddar Cheese & Pickled Red Onion on a Sundried Tomato Tortilla. Grilled Chicken Breast, Cotija Cheese, Fire Roasted Corn, Black Beans, Romaine & Chipotle Spread on a Traditional Flour Tortilla **VEGETABLE MEDLEY WRAPS** (%) 168 Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla **SEASONAL VEGETABLE CRUDITÉ** 168 Grape Tomatoes, English Cucumbers, Asparagus, Celery, Carrot Sticks & Cilantro Pepita Ranch Dressing MAINE LOBSTER BRIOCHE ROLL 157 Lemon Marinated Lobster Meat with Crispy Bacon Pieces, Fresh Tomatoes, Petite Greens, Creamy Lemon Garlic Aioli on a Soft Open Face Brioche Roll HAM & CHEESE CROISSANTS 157 Smoked Ham, Fontina Cheese, Chipotle Dijonnaise on House-Made Petite Croissants FRESH SEASONAL FRUIT 126 & BERRIES (*) (*) (*) (*) Seasonal Market Fruit, Including Honeydew Melon, Cantaloupe, Pineapple, Seasonal Mixed Berries & Table Grapes

Roast Beef



House-Smoked Turkey Breast

on Artisan Jalapeño & Cheddar Bread

with Roasted Tomatoes, Baby Arugula &

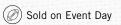
Muenster Cheese on Artisan Herbed Bread

with Caramelized Onions & White Cheddar Cheese

Smoked Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread. Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli









173

SALADS

SESAME GRILLED CHICKEN SALAD

Grilled Sesame Chicken Breast with Crispy Romaine, Shaved Napa Cabbage, Shredded Carrots, Roasted Almonds, Mandarins, Green Onions & Crunchy Noodles with Creamy Sesame Vinaigrette

MEXICAN COBB SALAD (*) (*)





131

147

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

CAPRESE PASTA SALAD



126

Cavatappi Pasta Tossed with Grape Tomatoes, Roasted Red Peppers, English Cucumbers, Kalamata Olives, Baby Kale & Mozzarella Pearls. Finished with Roasted Shallots & White Balsamic Vinaigrette

MEDITERRANEAN CHEF SALAD

126

Romaine Hearts blended with Cheese Tortellini, Kalamata Olives, Diced Genoa Salami, Cubed White Cheddar Cheese. Roasted Tomatoes, Sliced Pepperoncini Peppers, Marinated Artichokes & Fresh Basil with Red Wine-Oregano Vinaigrette

TEXAS CAESAR SALAD (*)





126

Hearts of Romaine Lettuce with Artichokes, Cilantro Marinated Roasted Corn, Shaved Parmesan Cheese & Grape Tomatoes. Served with Creamy Jalapeño Caesar Dressing

SEASONAL HARVEST SALAD (*) (*) (*) (*) 110







Field Mixed Greens with Marinated Heirloom Baby Tomatoes, Shredded Carrots, Roasted Poblano Peppers & Aged Cheddar Cheese. Served with Fuji Apple Cider Vinaigrette

(*) Gluten-free







(S) Sold on Event Day (New Item





SNACKS

COWBOYS CRUNCH BUCKET (*) () COWBOYS PARTY MIX (S) (4) 73 Gluten-Free, Sweet-Spicy Caramelized Corn & Traditional Bar-Style Snack Mix Rice Chips with Salted Nuts & Dried Fruit with Legends Seasoning CHEETOS POPCORN (*) (*) JACK LINKS BEEF JERKY (#) 105 73 Combines AT&T Stadium's Popcorn with the 16 oz. of Assorted Jack Links Beef Jerky Pieces Delicious Taste of Jalapeño Cheddar Cheetos & Flamin' Hot Cheetos CHOCOLATE PLAIN M&M'S (*) Assorted Colors of Milk Chocolate M&M's PRALINE PRETZELS () 105 French-Style Caramel-Coated Pretzels BUTTER FLAVORED POPCORN (*) (*) ASSORTED GUMMY BEARS (*) (*) (*) **COTTON CANDY** (2) 53 Assorted Flavors of Soft Gummy Bears Six Bags of Assorted Cotton Candy Flavors CHOCOLATE PEANUT M&M'S (*) CLEAN SNAX® mellssa's (*) 32 Assorted Colors of Peanut M&M's Five Bags of Assorted Flavors of Bite-Sized Nuggets Made with Chia & Flaxseed ORANGE FROSTED PECANS (*) (*) (*) (*) 89 COCO SNAXTM mell ssa's (*) Pecan Halves with Orange & Sugar Frosting 32 Crunchy Shredded Coconut Clusters with TEXAS SPICED PEANUTS (\$) (\$) (\$) (8) a Touch of Sweetness & a Hint of Sea Salt. Chile-Lime Salted Roasted Hot Spanish Peanuts Five Bags of Assorted Flavors of Coconut, Ginger & Coffee FIESTA KICK MIX (5) 78



Blend of Honey Roasted Peanuts, Cashews, Everything & Hot Churrito

Sticks with a Savory Spice









DIPS

ULTIMATE SEVEN-LAYER DIP (*) 199 Refried Bean Puree, Shredded Sharp Cheddar

Cheese, Seasoned Ground Beef, House-Made Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

QUESO WITH CARNE ASADA (*) (*) 278

Traditional Melted Yellow Queso with Asada Style Steak Pieces, Tomatoes & Green Chiles. Served with Blue Corn Tortilla Chips

JALAPEÑO HOMINY 160 CHEESE DIP () ()

Hominy Blended with Roasted Jalapeños, Bacon Lardons, Our Signature Mac & Cheese Sauce & Topped with Green Onions. Served with Yellow Corn Tortilla Chips

SALSA TRIO (*) (*) 157

House-Made Avocado, Charred Tomato & Green Tomatillo Salsas. Served with Blue Corn Tortilla Chips

CANTINA GUACAMOLE (*) (*) 126

House-Made Guacamole. Served with Blue Corn Tortilla Chips

TEXAS ELOTE (*) (*) 126

Tajin-Spiced Fire-Roasted Corn, Cilantro, Roasted Poblano Peppers, Cotija Cheese & House-Made Lime Crema. Served with Blue Corn Tortilla Chips

THREE CHEESE PIMENTO 115 & JALAPEÑO DIP (\$\sigma) (\overline{\pi}) (\overline{\pi})

Whipped Aged Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

FRENCH ONION DIP (S) (F) (2) 105

House Sour Cream Blended with Caramelized Onions & Seasonings, Topped with Green Onions. Served with Yukon Gold Kettle Chips

SPICY TRADITIONAL 87 HUMMUS (*)

Mashed Chickpeas Soaked, Boiled & Blended Daily. Mixed with Tahini, Lemon Juice, Garlic & a Kick of Spice. Served with Gourmet Flat Bread Crackers & Naan Dippers

TRADITIONAL ROASTED 87 GARLIC HUMMUS (*) (*)

Blend of Navy & Garbanzo Beans with Tahini Base, Roasted Garlic & Select Spices. Served with Gourmet Flat Bread Crackers & Naan **Dippers**











PIZZA

Delivered at halftime.

FOUR-MEAT PIZZA (**)



Focaccia Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Italian Sausage, Canadian Bacon, Texas-Sized Pepperoni Slices & Hard Salami Slices

PEPPERONI PIZZA (#)





110

Focaccia Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese & Texas-Sized Pepperoni Slices

GOURMET VEGETABLE PIZZA (%)





Focaccia Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Black Olives, Red & Gold Bell Peppers, Red Onions, Spinach & Roasted Mushrooms

CHEESE PIZZA ()







Focaccia Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce & Artisan Mozzarella Cheese

GLUTEN-FREE CHEESE PIZZA (*) (*)







10" Cauliflower Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce & Artisan Mozzarella Cheese

GLUTEN-FREE

78

VEGETABLE PIZZA (*) (*) (*)







10" Cauliflower Crust Topped with a House-Made Roasted Tomato-Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Black Olives, Red & Gold Bell Peppers, Red Onions, Spinach & Mushrooms





Vegetarian Nut-free Vegan











THE FULL BACK

COMBINATION BEEF & CHICKEN FAJITAS (#)

Cilantro Marinated Chicken Breast & Marinated Texas Angus Sirloin with Tri-Color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo & Charred Salsa

COWBOYS TACKLE NACHO BAR

378

392

Shredded Braised Beef, Pulled Seasoned Chicken. Refried Black Bean Spread & Traditional Queso. Served with Charred Salsa, Pico de Gallo, Sour Cream & Blue Corn Tortilla Chips

COWBOYS PARTY CHICKEN WING TRIO

361

Golden Fried Drumstick & Flat Wings Tossed in Separate Chef-Crafted Sauces of Sesame Teriyaki, Buffalo & Lemon Pepper Garlic Spice. Served with Ranch & Blue Cheese

TRIO OF EMPANADAS (3)

357

Steak, Chicken & Southwest Vegetable Empanadas. Served with Traditional Chimichurri Sauce

COWBOYS CRISPY CHICKEN 299

Mixed Variety of Crispy Battered Chicken. Served with Southern Biscuits & Honey Butter

LOCAL TEXAS SMOKED BBQ PORK RIBS (A)

275

241

Hickory-Smoked, Spice-Rubbed BBQ Pork Ribs. Served with Chipotle BBQ Sauce

MINI SIRLOIN BEEF SLIDERS (**)



Mini Sirloin Beef Patties. Served with Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

LOBSTER MAC & CHEESE (#)

215

Our Traditional Mac & Cheese with Creamy Sauce & Lobster Meat. Topped with Local Farm Green Onions

TRUFFLED MAC & CHEESE (%)





199

Our Classic Creamy Mac & Cheese, Topped with Toasted Truffle-Infused Panko Breadcrumbs

VEGETARIAN NACHO BAR (\$) (#)



162

White Velvet Spicy Queso Paired with Warm Roasted Corn & Black Bean Relish. Served with Yellow Corn Tortilla Chips, Pico de Gallo, Sour Cream & Pickled Jalapeños

2 POINT CONVERSION

Select in Groups of Two

BENT BUCKLE BARBEQUE BRISKET Hickory & Cherry Wood-Smoked, Spice-Rubbed Brisket in Texas Western BBQ Sauce. Served with Brioche Rolls, Sliced Pickled Jalapeños & Red Onion	280 s	SMOKED BBQ BRISKET SPRING ROLLS () () Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Rand	200 ch
COWBOYS THICK & JUICY BURGERS (**) 16 Thick & Juicy Burger Patties. Served with Cheddar & Provolone Cheese Slices, Lettuce, Kosher Pickle Slices, Tomatoes, Red Onions, Bacon Aioli & Hamburger Buns	252	NATHAN'S KOSHER-STYLE HOT DOGS (F) (S) Traditional Nathan's Kosher-Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese Dog Buns & Mini Jars of Ketchup, Mustard & Pickle F	
BACON WRAPPED JALAPEÑO CHICKEN BITES () Chicken Breast Pieces Stuffed with Fresh Jalapeño,	247	JALAPEÑO CHEDDAR POPPERS (S) (S) (S) Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Rand	189 ch
Wrapped with Applewood Smoked Bacon & Tossed in Honey Sriracha Glaze		SOUTHWEST VEGETABLE EMPANADAS	178
STEAK EMPANADAS (**) (**) Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Sauce	241	Southwest Spice Blend with Roasted Corn, Red Bell Pepper & Onions. Served with Traditional Chimichurri Sauce	
CHICKEN EMPANADAS (**) (**) Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Sauce	234	TEXAS CHICKEN TAQUITOS (**) (**) (**) Crispy Corn Tortillas Rolled with Shredded Chicken & Mozzarella Cheese. Served with Nopalitos, Pico de Gallo Relish & Charred Salsa	175
TEXAS JALAPEÑO SMOKED SAUSAGE (5) Locally Made Smoked Sausage with Chipotle BBQ Sa	225 uce	SWEET CORN & POBLANO SOUFFLÉ (**) (**) (**) Sweet Corn Soufflé Spoon Bread with Poblano Pepper Onions & Select Spices) 173 rs,
SOUTHWEST FRIED ROLLS (F) (IV) (IV) Smoked Chicken Breast Pieces Blended with Onions, Beans & Select Spices. Served with Ranch	220	CHICKEN & CHEDDAR FLAUTAS (F) (Solden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa	168
SOUTHERN CHICKEN TENDERS () () Homestyle Chicken Breast Breaded Tenderloins. Served with Dijon Mustard, Buttermilk Ranch & Barbeque Sauce	216	NATHAN'S JUNIOR HOT DOGS () () Traditional Nathan's Kosher-Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle R	150 elish
TEXAS BACON & CHEDDAR TOTS () Jumbo Tots Stuffed with Bacon & Cheddar Cheese. Served with Ketchup Mini Jars & Ranch	204	COWBOYS ALL BEEF CORN DOGS (F) (S) All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard	136
BUFFALO CHICKEN SPRING ROLLS Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch	200	COWBOYS STAR NUGGETS (Cowboys Star Shaped Nuggets. Served with Ranch, Ketchup & Honey Mustard	126
		POTATO WEDGES (Solden-Fried, Seasoned Potato Wedges.) Served with Ketchup Mini Jars & Ranch	115













TROPHY TRIO

Select in Groups of Three

BACON WRAPPED JALAPEÑO 183 CHICKEN BITES (A)

Chicken Breast Pieces Stuffed with Fresh Jalapeño, Wrapped with Applewood Smoked Bacon & Tossed in Honey Sriracha Glaze

SMOKED BBQ BRISKET 175 SPRING ROLLS (#)

Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Ranch

SOUTHWEST FRIED ROLLS (#) (2) 165 Smoked Chicken Breast Pieces Blended with Onions, Beans & Select Spices. Served with Ranch

BUFFALO CHICKEN SPRING ROLLS (**) (**) Buffalo Marinated Chicken Pieces Blended

with Cheese, Served with Ranch

JALAPEÑO CHEDDAR POPPERS (S) (F) (E) 152 Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend, Served with Ranch

CHICKEN & CHEDDAR FLAUTAS 152 Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

SOUTHERN CHICKEN TENDERS (F) (O) 147

Homestyle Chicken Breast Breaded Tenderloins. Served with Dijon Mustard, Buttermilk Ranch & Barbeque Sauce

TEXAS CHICKEN TAQUITOS (♣) (♂) (♂) Crispy Corn Tortillas Rolled with Shredded Chicken & Mozzarella Cheese. Served with Nopalitos-Pico de Gallo Relish & Charred Salsa CHICKEN EMPANADAS 136 Marinated Chicken Breast Pieces with Select Spices.

Served with Traditional Chimichurri Sauce

Served with Traditional Chimichurri Sauce

STEAK EMPANADAS (#) 136 Marinated Skirt Steak Pieces with Select Spices.

SOUTHWEST VEGETABLE 131 EMPANADAS (#)

Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Sauce

TEXAS BACON & CHEDDAR TOTS (#) (@) 126 Jumbo Tots Stuffed with Bacon & Cheddar Cheese. Served with Ketchup Mini Jars & Ranch

NATHAN'S JUNIOR HOT DOGS (A) 115 Traditional Nathan's Kosher Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

COWBOYS ALL BEEF CORN DOGS (#) All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

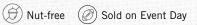
COWBOYS STAR NUGGETS (#) (2) (\$\frac{1}{2}\$) 84 Cowboys Star Shaped Nuggets. Served with Ranch, Ketchup & Honey Mustard

POTATO WEDGES (%) 68 Golden-Fried, Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch











PASTRY

Scratch-Made Sweets from One of the Few NFL Stadiums Housing Its Very Own Pastry Kitchen.

GLUTEN-FREE DELIGHTS (*) 220 French Macarons, Flourless Chocolate Cakes,

Marble Cupcakes, Key Lime Pie, Chocolate Dipped Strawberries & Triple Berry Shooters with Fresh Berries

SOUTHERN COMFORT SWEETS () 210 Texas Pecan Chocolate-Caramel Popcorn Bites,

Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & House-Made Red Velvet Whoopie Pies

CHOCOLATE GAME CHANGER (%) 204

Peanut Butter Chocolate Bars, Assorted Truffles, Texas Made Moon Pies, Flourless Chocolate Cake, Milk Chocolate Pudding, Dehydrated Raspberries Shooters, Tipsy Passionfruit Chocolate & Cookie Cake Pops

TEXAS BOURBON PEACH STREUSEL ()

Caramelized Peaches with a Southern White Chocolate Streusel Crust. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET (%)

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No-Bake Cookie Crumb Mousse. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

COWBOYS BREAD PUDDING SKILLET 🗞

White Chocolate & Fresh Raspberry Bread Pudding, Drizzled with Caramel. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

DULCE DE LECHE CHURROS ()

Two Dozen Texas-Sized Dulce de Leche Churros. Served with Chocolate & Berry Sauces

168

168

136

89

LEGENDARY BAR SAMPLER (%)

Touchdown Texas Sheet Cake Bars, Southern Raspberry Bar, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

ASSORTED BREAKFAST PASTRIES (%)

157 Pain au Chocolates, Plain Croissants, Apple Danishes, Cheese Danishes & Raspberry Paws

SCRATCH-BAKED COOKIES (%)(Ø)

147 Assortment of Mocha Cherry-Triple Chocolate, Chocolate Chip, Old Fashioned Oatmeal, Snickerdoodle, Macadamia White Chocolate & Red Velvet Cookies

PINEAPPLE UPSIDE-DOWN CAKE (%)

Traditional Pineapple Upside-Down Cake with Cherries, Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

ALL-AMERICAN DOUBLE APPLE PIE (%)

126 Baked in a Buttery Flaky Crust. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

BLUEBERRY LEMON FILLED SCONES

Traditional Scones with Creamy Lemon Filling & Buttery Blueberry in a Golden-Brown Crunchy Crust

189

AMENITIES & SWEET DELIGHTS

TIFF'S TREATS 210

Three Dozen Variety Cookies Delivered Warm & Gooey at Halftime

THEME LOGO COOKIES (%) 220

Two Dozen Cookies in Your Choice of Dallas Cowboys, Any Favorite Sports Team or Company Logo

COWBOYS CUPCAKES (5) 168

Two Dozen Dallas Cowboys Themed Cupcakes in Assorted Vanilla, Chocolate & Red Velvet Cupcakes

DULCE DE LECHE CUPCAKES (S) (F) (20) 165

Two Dozen Dulce de Leche Filled Chocolate Cupcakes. Topped with Dulce de Leche Frosting & House Blend Sprinkles

COWBOYS CHEESECAKE (%) 147

Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

COWBOYS DIPPED 120 STRAWBERRIES (*)

14 Strawberries Dipped in the Finest **Chocolates with Assorted Toppings**

STRAWBERRY SHORTBREAD (%) 120

Macerate Fresh Strawberries in Crystal Glaze with White Chocolate Whipped Ganache, Filled in Between Two Tender White Chocolate Handmade Biscuits

OLD-FASHIONED PEANUT

110

BUTTER PIE (*)

Made From Scratch Using Creamy Peanut Butter, Cream Cheese, Confectioners' Sugar & Cream

BLUE BELL ICE CREAM (%)



73

Your Choice of Four Flavors: Homemade Vanilla, Dutch Chocolate, Strawberry & Cookies 'n Cream

VOLLEMAN'S DAIRY FRESH FARM MILK (%) 63



Your Choice of Six Bottles in Any Combination of the Following Flavors: Whole Milk, Chocolate Milk, or Strawberry Milk

SPECIAL OCCASION CAKES

Please submit your cake request no later than five (5) business days prior to the event. Looking for a different flavor or a fully customized cake? Contact your Legends suite representative. Two weeks' advanced notice required. Custom pricing applies per cake.

12" ROUND CAKE

231

Your Choice of Vanilla or Chocolate Cake, Decorated in a Simple Yet Elegant Theme. Serves 25 to 35 Guests

6" ROUND CAKE ↔

115

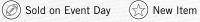
Your Choice of Vanilla or Chocolate Cake, Decorated in a Dallas Cowboys Theme. Serves 2 to 6 Guests













KIDS MENU

Designed especially for our Lil' Cowboys Fans 12 years & younger.

ROWDY'S FROZONE SLUSHIES

190

Serves 24 - 30

YOUR CHOICE OF FLAVOR:

Strawberry, Dragon Fruit, Lemonade, or Mango

Slushy Machine

Clear 12 oz. Cups, 24-pack

ROWDY PACK

75

An Assortment of Novelty Gifts for Youth, Including One (1) Child's Tour Ticket.

Delivered in a Dallas Cowboys Backpack.

Tour Ticket Can Be Redeemed on Non-Stadium Event Days.

LIL' STARS MEAL PACK 🗇



Each Meal Pack is Served with Whole Fresh Fruit, Potato Chips & Juice Box. Delivered in a Bamboo Bento Box

PLEASE SELECT ONE:

8" Cheese Pizza	40
8" Pepperoni Pizza	40
Nathan's Kosher-Style Hot Dog	40
Cowboys Star Nuggets Served with Ranch, BBQ & Dijon Mustard	40

ROWDY SOUVENIR CUP







(Nut-free (Nut-f





22



(Sold on Event Day (New Item





COWBOYS THANKSGIVING

1700

A celebration of thanks, made more meaningful with you here. Designed to feed 16-20 guests. Available for advance order only.

OVEN-ROASTED TURKEY

Oven-Roasted Turkey Breast Seasoned with Legends Spices

YUKON GOLD MASHED POTATOES (*)

Yukon Gold Potatoes Whipped with Butter, Cream, Kosher Salt & White Pepper

COUNTRY CORNBREAD DRESSING

Traditional Cornbread Stuffing with Roasted Vegetables, Cranberries, Sage, Butter & Traditional Seasonings

BROCCOLI RICE & CHEESE CASSEROLE (🗇)

Jasmine Rice, Broccoli Florets & Velvet Cream with Sharp Cheddar Cheese Au Gratin & Panko Breadcrumbs

GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS

Traditional Green Bean & Mushroom Casserole Topped with Crispy Onions

FALL HARVEST SALAD (*)

Field Mixed Greens with Roasted Cinnamon Spiced-Brown Sugar Yams, Drunken Cranberries, Goat Cheese Crumbles & Candied Pistachios. Served with Maple-Sherry Vinaigrette Dressing

TRADITIONAL PECAN PIE

Crunchy Pecan Pieces with House-Made Sweet Pie Filling, Baked on a Flaky Pie Crust

TRADITIONAL PUMPKIN PIE

Classic Spiced Pumpkin Purée, Baked on a Traditional Pie Crust

TRADITIONAL GIBLET GRAVY (🖯)

Roasted Giblets, Roasted Vegetables & Sage in House-Made Turkey Stock. Blended with Cream & Traditional Seasonings

ORANGE CRANBERRY RELISH (*)

Traditional Cranberry Sauce with Orange Liqueur & Cinnamon Reduction

BRIOCHE ROLLS (S)

Soft Brioche Dinner Rolls. Served with Salted Butter Balls

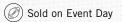
VANILLA BEAN WHIPPED CREAM (🗇

House-Made Sweetened Whipped Cream with Vanilla Bean











THANKSGIVING À LA CARTE

The following items can be added to customize your Thanksgiving Presentation:

GLAZED HAM 252 Smoked Ham with House-Made Brown Sugar & Mustard Spiced Glaze

PRALINE SWEET POTATOES (*) Traditional Whipped Cinnamon Spiced Sweet Potatoes, Topped with Honey Roasted Pecan Pieces & Melted Marshmallows

TRADITIONAL PECAN PIE 136 Crunchy Pecan Pieces with House-Made Sweet Pie Filling, Baked on a Flaky Pie Crust. Served with Sweetened Whipped Cream

TRADITIONAL PUMPKIN PIE Classic Spiced Pumpkin Purée, Baked on a Traditional Pie Crust. Served with Sweetened Whipped Cream

CARAMEL APPLE PIE 126 Traditional Sliced Spiced Apples, Baked on a House-Made Flaky Pie Crust





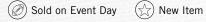


Vegetarian Nut-free Vegan



173

136





BEVERAGES

PREMIUM PACKAGES

SUPER PREMIUM STARTER PACKAGE

1441

PREMIUM STARTER PACKAGE

1045

- 1 Miller Lite, 12-pack
- 1 Coors Light, 12-pack
- 1 SOL, 12-pack
- 1 Force & Grace Paso Robles Cabernet Sauvignon ()



- 1 Far Niente Chardonnay (🖒
- 1 DAOU Rosé 😭
- 1 Tito's Vodka
- 1 Maker's Mark
- 1 Herradura Añejo
- 1 Crown Royal
- 1 Captain Morgan
- 1 Pepsi, 8-pack
- 1 Diet Pepsi, 8-pack
- 2 Deja Blue Water, 8-pack
- 1 Cranberry Juice
- 1 Orange Juice
- 1 Tonic Water 6-pack

Limes

- 1 Maker's Mark Owners Select
- 1 Cowboys Blue 10 oz. Rocks Cups, 16-pack (Limited Edition)

- 1 Miller Lite, 12-pack
- 1 Coors Light, 12-pack
- 1 Josh Cellars "Craftsman's Collection"

Cabernet Sauvignon

- 1 Josh Cellars "Craftsman's
- Collection" Chardonnay
- 1 Fleur de Prairie Rosé
- 1 Smirnoff
- 1 Herradura Silver
- 1 Captain Morgan
- 1 Jack Daniel's Old No.7 Tennessee
- 1 Pepsi, 8-pack
- 1 Diet Pepsi, 8-pack
- 2 Deja Blue Water, 8-pack
- 1 Cranberry Juice
- 1 Orange Juice
- 1 Tonic Water 6-pack

1 Cowboys Blue 10 oz. Rocks Cups, 16-pack (Limited Edition)

COCKTAIL PACKAGES

COWBOYRITA FROZEN PACKAGE	982	MIMOSA PACKAGE	194
Frozen Cowboyrita Machine		1 Moët & Chandon Imperial	
The Cowboyrita with Hornitos		Orange Juice	
Reposado Mix, 3 gallons		4 Champagne Flutes	
1 Cowboys Blue 10 oz. Rocks Cups, 16-pack (Limited Edition)		COWBOYRITA ROCKS PACKAGE	193
Cowboyrita Salt		1 Hornitos Reposado Tequila	133
Limes		1 Cowboyrita Mix	
		Margarita Salt	
KETEL ONE ESPRESSO	492	Limes	
MARTINI PACKAGE		Lines	
Blends with nitrogen to create a creamy		BLOODY MARY PACKAGE	175
consistency you cannot get with a shaken version.		1 Smirnoff Vodka	
Espresso Machine		1 Mr & Mrs T Original Bloody Mary Mix	
Ready to Serve Martini Mix:		Tabasco	
Ketel One Vodka, Kahlúa,		Celery	
Cold Brew Coffee Concentrate, Simple Syrup		Olives	
MAKER'S MARK OWNER'S SELECT		Worcestershire	
OLD FASHIONED PACKAGE	375	COMPONIUS DANCII WATER	170
1 Maker's Mark Owner's Select		COWBOY HERRADURA RANCH WATER	170
1 YETI Container		1 Herradura Silver	
15 Ice Cubes		Official Premium Tequila of The Cowboys	
Angostura Bitters		Polar 100% Natural Seltzer Water Original, 6	-pack
Simple Syrup		Limes	
Oranges			
Luxardo Cherries		CARAJILLO COFFEE PACKAGE	138
AMERICAIC TEA DAOMAGE		Black Rifle Brewed Coffee	
AMERICA'S TEA PACKAGE	243	1 Licor 43	
Your Choice of: 1 Crown Royal Blackberry or 1 Crown Royal Peach		Whipped Cream	
Sweet Tea, 4-pack		Sugar	
Lemonade, 4-pack		MICHELADA PACKAGE	129
Lemons		1 SOL, 12-pack	123
TEXAS MULE PACKAGE	215	Clamato	
1 Tito's Vodka		Tajín Limes	
Ginger Beer, 6-pack		LIIIIES	

Limes

READY-TO-DRINK COCKTAILS

ON THE ROCKS CRAFT COCKTAILS

A ready-to-drink cocktail experience, delivering all the complexity and craftsmanship you would find at your local bar, in a convenient bottle. OTR cocktails only require one thing: ice! Contains four servings per flavor.	
YOUR CHOICE OF THREE FLAVORS:	
The Espresso Martini made with EFFEN Vodka	
The Cosmopolitan made with EFFEN Vodka	
The Old Fashioned made with Knob Creek	
The Lemon Drop Martini made with EFFEN Vodka	
SPECIALTY CRAFT COCKTAILS Sold in 6-packs	
Jack Daniel's Country Cocktail Downhome Punch	93
Jack Daniel's Country Cocktail Southern Peach	93
READY-TO-DRINK COCKTAILS Sold in 8-packs	
Jack Daniel's Whiskey & Ginger Ale	99
Jack Daniel's Whiskey, Honey & Lemonade	99
Austin Cocktails Fred's Ruby Red	99
Austin Cocktails Cucumber Vodka Mojito	99
-196 Vodka Seltzers Lemon	74
-196 Vodka Seltzers Peach	74
-196 Vodka Seltzers Grapefruit	74

160

BEER

DOMESTIC BEER

Sold in 12-packs

Miller Lite 103

Coors Light 103

103 Coors Banquet

SPECIALTY BEER

Sold in 12-packs

Blue Moon Belgian White 104

Rahr & Sons Dadgum IPA 104

Half-Life IPA 104

Shiner Bock 🔇 104

IMPORT BEER

Sold in 12-packs

SOL 104

SOL Chelada 104

Peroni 104

Blue Moon Belgian White 95

Non-Alcoholic (🖒

SELTZERS

Sold in 12-packs

Simply Spiked Strawberry Lemonade 123

VIZZY Mango Pineapple 123

Happy Thursday Spiked 123

Refresher Strawberry

123 Topo Chico Oasis Cherry

Topo Chico Strawberry Guava 123



LIQUOR & SPIRITS

ULTRA PREMIUM SPIRITS		WHISKEY	
Based on Availability		Five Trail American Blended Whiskey	215
Clase Azul Reposado	638	Yellow Rose American Whiskey	147
Johnnie Walker Blue Label	567	Knob Creek Rye	125
Thomas H. Handy Straight Rye 💮	525	Redemption Rye	112
Don Julio 1942	517		
Herradura Legends	403	BOURBON	
Crown 18 Year	394	Bib & Tucker 6 Year	191
Volteo Cristalino 😭	351	Small Batch Bourbon	191
		Knob Creek	156
TENNESSEE WHISKEY		Woodford Reserve	151
Jack Daniel's Single Barrel	177	Maker's 46	143
Uncle Nearest 1884 Small Batch	131	Maker's Mark Bourbon	138
Gentleman Jack	130	Barmen 1873 Bourbon	116
Jack Daniel's Old No. 7 Tennessee	124	Old Forester	100
Jack Daniel's Honey	119	Jim Beam	89
		Jim Beam Black	89
CANADIAN WHISKEY		Jim Beam Fire	89
Crown Royal	165	Jim Beam Pineapple 💮	89
Crown Royal Peach	138		
Crown Royal Regal Apple	138		
Crown Royal Blackberry	138		
Canadian Club	81		

LIQUOR & SPIRITS

MAKER'S MARK OWNERS SELECT

Influenced and crafted by Jerry Jones. This unique and exceptional single barrel bourbon is a variation of Maker's Mark® and uses a hand-selected combination of 10 different oak finishing staves to create a distinct flavor profile that is one of a kind, every time.

The Owner's Select offering is exclusively available at AT&T Stadium and Cowboys Club at The Star in limited supply.



LIQUOR & SPIRITS

VODKA		CORDIALS	
Tito's	172	Licor 43	125
Belvedere	172	Grand Marnier	125
Haku Japanese Vodka	156	Bailey's	89
Ketel One	140	Kahlua	89
EFFEN	140	COGNAC	
Ketel One Botanical Grapefruit	128	Hennessy V.S.O.P.	231
Smirnoff	118	Courvoisier V.S.O.P	203
Pinnacle Original	101	Hennessy V.S.	174
GIN		SCOTCH	
Aviation	144	Johnnie Walker Black Label	158
Gray Whale	139	The Glenlivet 12 Year	156
Tanqueray 10	139	Glenmorangie 10 Year	156
Tanqueray	116	Johnnie Walker Red Label	116
Beefeater	116	Chivas Regal 12 ⟨⟨⟩	105
Ford's Gin	110	Cilivas Regai 12	103
TEQUILA		RUM	
Volteo Reposado 😭	280	Captain Morgan Spiced Rum	112
Volteo Blanco 💮	254	Mur Mur Coconut Rum	101
Herradura Ultra Añejo	223	Cruzan Aged Silver	100
Herradura Añejo	177	Malibu	95
Herradura Reposado	165	ORGANIC TEXAS SPIRITS	
Herradura Silver	152	Treaty Oak Ghost Hill Texas	136
El Tesoro Blanco	144	Bourbon Whiskey 💮	
Hornitos Reposado	141	Ghost Hill Organic Vodka	134
The Official Tequila of the Cowboyrita		Ghost Hill Organic Vodka Meyer Lemon	134
El Jimador Blanco	124	Treaty Oak The Day Drinker	131
TWF Tequila with Friends Reposado	116	Texas Bourbon 🕁 🗘	
Hornitos Plata	112	MOCKTAIL	
MEZCAL		RITUAL ZERO PROOF	85
Racho Mezcal 💮	195	CHOOSE ONE OF THREE FLAVORS: Whiskey Alternative, Gin Alternative, or Agave Spirit Alternative	

WINE

ULTRA PREMIUM WINES		SAUVIGNON BLANC	
Based on Availability		Cloudy Bay Sauvignon Blanc	127
Caymus Cabernet Special Select	683	Caymus Vineyards: Emmolo	116
Cristal	636	Sauvignon Blanc	
Dom Perignon	540	DAOU Sauvignon Blanc	110
DAOU Soul of A Lion 💮	445	The Crossings Sauvignon Blanc	110
Nickle & Nickle Cabernet Sauvignon 💮	404	Josh Cellars Craftsman's Collection Sauvignon Blanc	94
Far Niente Cabernet	404		
Far Niente Chardonnay	184	WHITE BLEND	
		McPherson Cellars Les Copains White	102
CHARDONNAY			
Nickle & Nickle Chardonnay 🛇	192	PINOT GRIGIO	
Cakebread Chardonnay	172	Santa Margherita	127
Plumpjack Winery Reserve Chardonnay	168	Barone Fini Pinot Grigio	104
Stressed Vines Sonoma Coast Chardonnay	130	Ca'Bolani Pinot Grigio	95
William Hill Chardonnay	104		
Force & Grace Carneros Chardonnay	100		
Josh Cellars "Craftsman's Collection" Chardonnay	99		
The Calling Sonoma Coast Chardonnay	95		
Wente Chardonnay	95		

WINE

CABERNET SAUVIGNON		PINOT NOIR	
DAOU Cabernet Sauvignon 🔆	153	Enroute Pinot Noir	182
William Hill Cabernet Sauvignon	127	Stressed Vines Russian River Pinot Noir	162
Stressed Vines Moon Mountain Cabernet Sauvignon	116	Flowers Pinot Noir	156
Wente Cabernet "Charles Wetmore" Sauvignon	104	Belle Glos Pinot Noir	138
Force & Grace Paso Robles	103	Josh Cellars "Craftsman Collection" Pinot Noir	104
Cabernet Sauvignon The Calling Paso Robles Cabernet		The Calling Russian River Valley Pinot Noir	102
Sauvignon	102	Wente Pinot Noir	95
Josh Cellars "Craftsman's Collection" Cabernet Sauvignon	99	MALBEC	
Kiepersol Estates Texas Cabernet Sauvignon	95	Caymus Vineyards Red Schooner Voyage Malbec	116
MERLOT		Terrazas de los Andes Malbec	89
Plumpjack Merlot	169	RED BLEND	
Markham Merlot	102	Clos de los Siete Red Blend	102
Stags Leap Winery Merlot	102	Locations TX Red Blend ${f \bigcirc}$	89
Rutherford Hill Merlot	95		
		BURGUNDY & BORDEAUX	
		Bouchard Père & Fils Premiere	119

WINE

CHAMPAGNE

Beau Joie Demi Sec	364
Veuve Clicquot	200
Madame Zero Rosé 💮	187
Moët & Chandon Imperial	187
Moët & Chandon Imperial Minis, 4-pack	165
Beau Joie Brut	141
Taittinger La Française Brut	117
SPARKLING WINE	
Josh Cellars Prosecco	104
Jeio Prosecco	88
ROSÉ	
Whispering Angel Chateau D'Esclans	117
Hampton Water Rosé	81
Fleur de Prairie Rosé	77
NON-ALCOHOLIC CHAMPAGNE	
French Bloom Brut Non-Alcoholic	110
French Bloom Rosé Non-Alcoholic	110



NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC

Sold in 8-packs, unless otherwise indicated Gatorade 12oz Lemon Lime, 6-pack (🖒) 65 Gatorade 12oz Glacier Cherry, 6-pack 65 Gatorade 12oz Glacier Freeze, 6-pack (🖒 65 Core Natural Water, 6-pack 63 Deja Blue Bottled Water 47 36 Pepsi Pepsi Wild Cherry 36 Pepsi Zero 36 Mountain Dew 36 Dr Pepper 36 Diet Dr Pepper 36 Dr Pepper Zero 36

POLAR 100% NATURAL SELTZER

36

44

Sold in 6-packs

7UP

Original 44
Lemon 44
Lime 44
Black Cherry 44

TEA & LEMONADE

Black Tea, 4-pack

Unsweetened Iced Tea 83
Two gallons, sliced lemons, sugars & sweeteners

Peach Iced Tea 81
Two gallons, sliced lemons, sugars & sweeteners

Tropicana Lemonade, 4-pack 24
Pure Leaf Sweet Tea, 4-pack 23

Pure Leaf Unsweetened 23



Mandarin



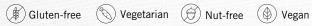
NON-ALCOHOLIC BEVERAGES

JUICES		MIXERS	
Apple Juice	24	Red Bull, 4-pack	34
Cranberry Juice	24	Red Bull Sugarfree, 4-pack	34
Grapefruit Juice	24	Ginger Beer, 6-pack	30
Orange Juice	24	Ginger Ale, 6-pack	21
Pineapple Juice	24	Club Soda, 6-pack	21
DI AOV DIFLE COFFEE COMPANY		Cowboyrita Mix	21
BLACK RIFLE COFFEE COMPANY	106	Mr & Mrs T Original Bloody Mary Mix	21
Freshly Brewed Regular Service for 12; includes sugar, sweeteners & creamer	106	Tonic Water, 6-pack	21
Black Rifle Coffee Thermoses, 6-pack	47	Sweet & Sour Mix	19
		Lime Juice	16
BLACK RIFLE COFFEE COMPANY		Grenadine	15
READY-TO-DRINK		Lemons	13
BRCC Ready to Drink Espresso Mocha, 4-pack	56	Limes	13
BRCC Ready to Drink	56	Margarita Salt	13
Espresso Cowboys Vanilla, 4-pack		Olives	13
BRCC Ready to Drink Espresso Salted Caramel, 4-pack	56	Tabasco	13
		Worcestershire	13
		Cherries	12
		Tajín Seasoning	7

NECESSITIES

Bartender	325
Craft Cocktail Ice Cubes (2) 1 YETI Container 15 Ice Cubes	210
Commemorative Cups, 12-pack	83
Cowboys Blue 10 Oz. Rocks Cups, 16-pack (Limited Edition)	71
Cowboys 20 Oz. YETI Tumbler	58
Premium 16 Oz. Frost Cups, 24-pack	47
Premium 10 Oz. Frost Cups, 24-pack	41
Clear Plates, 20-pack	32
Clear Bowls, 20-pack	32
Commemorative To-Go Containers, 10-pack	27
Whataburger Sauces Choice of Spicy Ketchup, Honey Mustard, Or Ranch	12













Sold on Event Day New Item



GENERAL INFORMATION

CONTACTING SUITE SERVICES

For the most personalized service, please contact your AT&T Stadium Suite Representative directly. For all other needs, our Main Line is available to assist.

Main Line - 817-892.4550, cowboyssuites@legends.net

Rufus Cummings - 817.892.4574, rcummings@legends.net

Sarah Figueroa – 817.892.4569, sfigueroa@legends.net

Zerrick Vriseno – 817.892.4303, zvriseno@legends.net

ADVANCE ORDERING

Advance orders are typically due five (5) business days prior to the event. Deadlines are subject to change during weeks that include multiple major events within a seven (7) business day period or that fall near a major holiday.

After the advance ordering deadline has passed, guests are encouraged to place orders upon arrival at the suite. If a late order is accepted by your AT&T Stadium representative after the deadline, a 15% late fee will apply and fulfillment will occur after all pre-scheduled orders have been delivered. Please note: if a late advance order is accommodated, advance menu items are subject to availability.

SPECIALTY ITEMS

AT&T Stadium will make every effort to accommodate special requests, including custom special occasion cakes and premium beverage items not listed on our standard menu. We will also do our best to accommodate food allergies and dietary restrictions; however, please note that we are not a nut-free facility and cannot guarantee the absence of allergens. To ensure proper sourcing and preparation, we kindly request a minimum of five (5) business days' notice for all specialty orders.

OUTSIDE FOOD & BEVERAGE POLICY

Please note that outside food and beverages are strictly prohibited at AT&T Stadium. Exceptions will be made for those with medical requirements and/or special needs, such as diaper bags. Non-compliant items are subject to confiscation.

FOOD & BEVERAGE DELIVERY

Most advanced order menu selections will be delivered to your suite prior to your arrival. Select hot items may be delivered closer to event time to ensure optimal quality. For extended or delayed events—such as concerts with multiple opening acts or sporting events with later start times—certain menu items may be held and delivered later to preserve temperature and freshness.

Pizzas and desserts containing ice cream are delivered at halftime or a designated midpoint. For more information on delivery timing, please contact your AT&T Stadium Suite Services Coordinator.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee. Cancellations made one to two business days prior to the event will incur a charge of 30% of the order total. Cancellations made on the day of the event will incur a charge of 50% of the order total. After the order deadline has passed, cancellation of a requested bartender or dedicated attendant is subject to a charge of 50% of the associated labor cost.

GENERAL INFORMATION

EVENT DAY ORDERING

The event day menu offers a limited selection of food items and the full à la carte beverage menu. Guests may place orders directly using the new suite controllers or through their suite staff. Food purchases can be made up until the start of the fourth quarter of a football game or 30 minutes prior to the scheduled end of a third-party event. Beverages may be purchased until the conclusion of the event. If payment instructions are not provided in advance to your AT&T Stadium representative, all guests will be required to present a credit card at the time of ordering.

SUITE STAFF

AT&T Stadium provides a Suite Server for each event. The Suite Server will assist with suite setup, maintain the suite throughout the event, and handle any additional food and beverage orders. Please note that Suite Servers are assigned to multiple suites and do not provide exclusive service. If a higher level of service is preferred, the following may be requested:

Dedicated Suite Attendant - Services your suite exclusively: \$325 per event

Suite Bartender – Tends the bar and provides exclusive suite service: \$325 per event

Requests for Dedicated Suite Attendants or Bartenders are subject to availability and must be submitted prior to the event order deadline to guarantee placement. If you would like to request an exclusive Suite Attendant or Bartender in addition to the Suite Server, please inform your AT&T Stadium Coordinator when placing your order.

ALCOHOLIC BEVERAGES

The Texas Alcohol Beverage Commission, City of Arlington, and AT&T Stadium strictly prohibit alcoholic beverages from being carried into or removed from the stadium and suite area. Non-compliance is subject to confiscation of property. It is the responsibility of the suite holder or suite lessee to monitor & control alcoholic beverage consumption within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages. AT&T Stadium reserves the right to withhold service of alcoholic beverages to anyone. Thank you for your cooperation and help in making AT&T Stadium a safe and exciting place for everyone.

SERVICE CHARGE & TAX

A standard service charge of 24% will be applied to all food and beverage orders. This service charge is not a gratuity and is retained by Legends to help defray administrative costs. It is up to your personal discretion to leave gratuity for your Suite Server or Suite Attendant/Bartender. All services are subject to a service charge and 8.25% sales tax.

ADDITIONAL FEES

AT&T Stadium is available to assist with disposing, moving, locking, and unlocking the beverage inventory in your suite. All requests must be submitted in writing to your AT&T Stadium coordinator no later than three (3) business days before an event. There is a \$50 charge for each occurrence. Please reach out to your designated AT&T Stadium representative for additional information.

PAYMENT POLICY

Suite holders will provide one credit card to remain on file for their AT&T Stadium catering orders for the 2025 season. Advance orders will be paid in full with this card for all events. If alternate payment is not presented for orders placed on the day of the event, the credit card on file will be processed. Legends Hospitality does not handle third-party collections.

LIABILITY

The Dallas Cowboys and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite. In addition, any damage incurred in the suite or adjoining suite area by a suite holder or guest is the responsibility of the suite holder or suite lessee

