

C

CRAFT
CULINARY
CONCEPTS

LOFT MENU

IN PARTNERSHIP WITH

 **State Farm** STADIUM



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

ADVANCED ORDERING

All orders are to be submitted through our online order portal: **suites.myvenue.com**

Advance day menu orders are due **5** business 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 loft upon arrival. Once the first guest arrives your food will be delivered.

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

PACKAGE & MENU SIZING

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

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

CRAFT CULINARY CONCEPTS FOOD & PREMIUM SERVICES **623.433.7630**

CRAFT CULINARY CONCEPTS ADMINISTRATIVE OFFICE **623.433.7656**

STATE FARM STADIUM GENERAL INFORMATION **623.433.7100**

ARIZONA CARDINALS PREMIUM SERVICES

602.535.5379

STATE FARM STADIUM SECURITY / LOST & FOUND

623.433.7147

LOFT PACKAGES



FOUNDER'S FEAST

\$930

SNACKS

FRESHLY POPPED POPCORN **V GF**

LOCAL VEGETABLE CRUDITÉ **V GF**

The season's finest local vegetables, peppers and tomatoes with ranch dip

APPETIZERS

WALDORF SALAD **GF**

Apples, celery, red grapes, toasted walnuts, and Waldorf dressing

WARM SOFT PRETZEL STICKS

Served with poblano queso dip

ENTREES

CHICKEN CAESAR SALAD

Romaine, grilled chicken breast, shredded Parmesan cheese, focaccia croutons, and Caesar dressing

SFS DOUBLE SMASH BURGER

Double griddled local K4 Copper State Reserve smash patties, American cheese and tanker sauce served on a toasted brioche bun with pickles on the side

BIG CITY REDS ALL BEEF HOT DOGS

Grilled all beef hot dogs, ketchup, mustard, diced onions, celery salt & Chicago style green relish

DESSERT

GRILLED ANGEL FOOD CAKE

Powdered sugar, white chocolate mousse, and Grand Marnier berries



GF Menu item is Gluten Friendly **V** Menu item is Vegan

Contact us for more details on dietary restrictions.

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APPETIZERS

FRESHLY POPPED POPCORN **V GF**

SOUTHWEST SNACK MIX

Chili lime cashews, honey roasted peanuts, wasabi peas, cajun sesame sticks, corn nuts and rice crackers mixed with jalapeño powder

ARTISAN CHEESE & CHARCUTERIE BOARD

Local Arizona cheeses, house-cured salami, fresh fruit, Noble Bread crisps, savory jams, house-pickled vegetables, candied pumpkin seeds and Arizona honey

CEVICHE FLIGHT **GF**

Rock Shrimp marinated in fresh lime three ways
Cilantro Pesto Verde: Toasted pumpkin seed pesto, avocado, pickled shallots, red peppers, and cilantro
Peruvian Style: Coconut lime crema, sweet potato, shaved shallots, and cilantro
Bold Ancho Chile: Serrano peppers, bell peppers, tomato, ancho chile puree

GRAPEFRUIT AVOCADO SALAD **V GF**

Butter lettuce, fresh ruby red grapefruit segments, avocado and honey-citrus vinaigrette

ENTREES

GREEN CHILE PORK **GF**

Slow-roasted pork with grilled corn tortillas, pickled shallots and Cotija cheese

TERIYAKI & THAI CHILE MARINATED BEEF TENDERLOIN **GF**

Served with spice-scented jasmine rice and ponzu crema

DESSERT

ARIZONA DATE BREAD PUDDING MUFFINS

Served with bourbon sauce



APPETIZERS

FRESHLY POPPED POPCORN **V** **GF**

**PULLED TO ORDER MOZZARELLA
CAPRESE SALAD** **GF**

Butter lettuce, heirloom tomatoes, fresh basil pesto and balsamic aioli glaze

ORGANIC CARROT "TARTARE" **GF**

Smoked carrot, chorizo spice, whipped Crow's Dairy goat cheese and Arizona date jam

CRISPY CHICKEN SUSHI ROLL

Ponzu aioli, shredded kimchi, green onion and scallions



ENTREES

CHICKEN AU POIVRE **GF**

Organic chicken, Tarbell's peppercorn sauce, creamy polenta and oblique cut carrots

MINI LAMB LOLLIPOPS **GF**

Grilled lamb chop with three dipping sauces: chimichurri, basil mint pesto and house-made red hot glaze

DESSERT

FAMOUS CHOCOLATE MOUSSE CUPS **GF**

Belgian chocolate with smooth whipped cream



A CULINARY SHOWDOWN

Take your game day experience to the next level with our **Rival Package**, a rotating food package inspired by the hometown flavors of the visiting team. Each game, our chef crafts a special menu featuring iconic dishes and regional specialties that represent our rival's city or state. A delicious way to celebrate the matchup and bring a taste of the competition into your loft.



À LA CARTE

THE BOARDS



ARTISAN CHEESE & CHARCUTERIE BOARD \$210

Local Arizona cheeses, house-cured salami, fresh fruit, Noble Bread crisps, savory jams, house-pickled vegetables, candied pumpkin seeds & Arizona honey

SANTA MARIA BEEF TRI-TIP BOARD \$415

Grilled Local K4 Copper State Reserve Beef, red chile braised onions, loaded baked potato croquettes, garlic butter fried cheese, grilled Noble Bread

BAKED BRIE HOT HONEY PULL-A-PART ROLLS BOARD \$105

Rosemary & garlic roasted Brie with house-made chipotle strawberry jam and pickled blueberries surrounded by honey hot pull-a-part rolls

BUTTER & SOFT CHEESE BOARD \$135

Local Crow's Dairy Goat's Cheese and house-made butter with chopped pistachios, macadamia nuts, crushed red chile, mint and Italian parsley, drizzled with local EVOO. Served with Noble Bread crisps, Calabrian chile jam, and roasted onion fig jam

BRUSCHETTA BOARD \$130

CAPRESE - Local heirloom tomatoes, fresh mozzarella, basil, drizzled with balsamic vinegar and Queen Creek Olive Mill olive oil

SOPRESSATA HOT HONEY - Mascarpone and basil

FRENCH ONION - Cream cheese, sherry thyme caramelized onions, melted Gruyere, chervil

CROW'S DAIRY GOAT CHEESE - Calabrian chili garlic jam

BRIE & GREEN APPLE - Spicy candied pecans, Minus-Pear vinaigrette



STARTERS

DIPS \$93

7 LAYER DIP GF - A traditional favorite - vegetarian refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, black olive, and green onions. Served with crisp tortilla chips

VEGAN ZHUG HUMMUS DIP V GF - Served with toasted pita chips creamy house-made hummus topped with spicy & tangy zhug served with toasted pita chips

LOADED TAILGATE DEVEILED EGGS GF \$75

Bacon, chives, cheddar and sour cream drizzle

SHRIMP COCKTAIL GF \$175

Sustainably sourced Mexican white gulf shrimp; citrus cocktail sauce, lemon, and Tabasco



CEVICHE FLIGHT GF \$168

Rock Shrimp marinated in fresh lime three different ways

Cilantro Pesto Verde: Toasted pumpkin seed pesto, avocado, pickled shallots, red peppers, and cilantro

Peruvian Style: Coconut lime crema, sweet potato, shaved shallots, and cilantro

Bold Ancho Chile: Serrano peppers, bell peppers, tomato, ancho chile puree

CARDINALS CALZONE PICCINI WITH SUNDAY SAUCE \$143

Twenty-four hand-made mini calzones, half cheese & half pepperoni / cheese, served with traditional slow cooked tomato sauce and fresh basil

LOCAL VEGETABLE CRUDITÉ V GF \$90

The season's finest local vegetables, peppers and tomatoes with ranch dip



STARTERS

FRESH FRUIT & BERRIES **V GF** \$116

Seasonal fruits, melons, berries, grapes and pineapple

SOUTHWEST CHICKEN EGG ROLLS \$160

Southwest seasoned chicken, black beans, spinach, corn, red peppers, and pepperjack cheese rolled in an eggroll wrapper and fried. Served with avocado ranch



CRISPY CHICKEN SUSHI ROLL \$75

Ponzu aioli, shredded kimchi, green onion and scallions



CHIPOTLE MEZCAL "PIG WINGS" \$165

Tender sous vide pork shank, smoked and then grilled with chipotle & mezcal. Served with fluffy rice, fried candied jalapenos and Kilt Lifter Beer adobe sauce

VEGAN AREPAS **V GF** \$225

Black bean, avocado, and jack fruit birria arepas with roasted tomato onion sauce, vegan queso and avocado salsa

GOCHUJANG BBQ CHICKEN LOLLIPOPS **GF** \$200

Sweet & spicy kimchi fried rice, scallions and toasted sesame seed brittle



GREENS and GRAINS

CLASSIC CAESAR SALAD **\$100**

Romaine lettuce, tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing

ADD GRILLED CHICKEN \$30 | ADD CHILE PEQUIN FLANK STEAK \$58 | ADD GRILLED GULF SHRIMP \$45

SPICY SUPER PROTEIN SALAD **GF \$115**

Little Gem lettuce, shaved cabernet roasted garlic local K4 Copper State Reserve beef tenderloin, hard-boiled egg, roasted vegetables, ancho chimichurri dressing and superfood crunch (hemp seeds, chia seed, pepita, and nutritional yeast)

SOUTHWEST COBB SALAD **GF \$128**

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



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STADIUM STAPLES

FRESH HAND-DIPPED BREADED CHICKEN TENDERS HALF ORDER \$115 | FULL ORDER \$185

Tanker sauce and roasted garlic sriracha BBQ sauce for dipping

STADIUM CHICKEN WINGS **GF** \$165

Served with celery, carrot sticks and buttermilk ranch

OLD SCHOOL - Traditional style with Frank's Hot Sauce and butter, that's it!

AZ ADOBO HONEY DRY RUB - Sweet and spicy with a Peruvian influence

CHICKEN WING DUO - A delicious combination of the wings above

BIG CITY REDS ALL BEEF HOT DOGS HALF ORDER \$97 | FULL ORDER \$183

Grilled all beef hot dogs, ketchup, mustard & relish

SFS DOUBLE SMASH BURGER HALF ORDER \$120 | FULL ORDER \$210

Double griddled local K4 Copper State Reserve smash patties, American cheese and tanker sauce served on a toasted brioche bun with pickles on the side

JALAPENO POPPER DOUBLE SMASH BURGER HALF ORDER \$140 | FULL ORDER \$230

Double griddled local K4 Copper State Reserve smash patties, fried candied jalapenos and caramelized onion cream cheese on a toasted brioche bun



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SLIDER HOUSE

Served with sidewinder fries

THE ORIGINAL **\$166**

Griddled beef slider patties, melted cheddar cheese, grilled onions, pickles, and tanker sauce on brioche buns

SONORAN HONEY HOT FRESH HAND-DIPPED FRIED CHICKEN **\$152**

Tender buttermilk fried chicken, jalapeno Sonoran honey hot syrup, roasted jalapeno slaw, pickles, tanker sauce, on brioche buns

ARIZONA SMOKED PULLED PORK **\$152**

BBQ pulled pork, charred jalapeno BBQ sauce, and pickles on brioche buns skewered with spicy pimento cheese bites

SLOW SMOKED BEEF BRISKET SLIDERS **\$190**

Served with our house-made roasted garlic sriracha BBQ sauce, horseradish black peppercorn pickles on brioche buns



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CHEF'S SELECT ENTREES

BARBECUE TRIO **\$355**

Applewood smoked pulled pork, 14-hour mesquite smoked beef brisket and black pepper sugar glazed hot link sausage rope, topped with our house-made roasted garlic sriracha BBQ sauce. Served with potatoes Romanoff, country coleslaw, horseradish black peppercorn pickles, cornbread and butter

GRILLED FAJITAS **GF \$330**

Chargrilled garlic and herb marinated steak, chargrilled tequila lime chicken, served with cilantro corn brown butter rice and Borracho beans, accompanied by warm corn and flour tortillas, peppers & onions and sprinkled with cotija cheese. Served with burnt scallion crema, fresh guacamole, roasted tomato salsa

VEGAN STUFFED POBLANOS **V GF \$140**

Roasted poblanos stuffed with vegan chorizo & cheese and vegan mac & cheese. Served with crispy red chili potatoes, caramelized onions and vegetables

BURNT ENDS MAC & CHEESE **\$180**

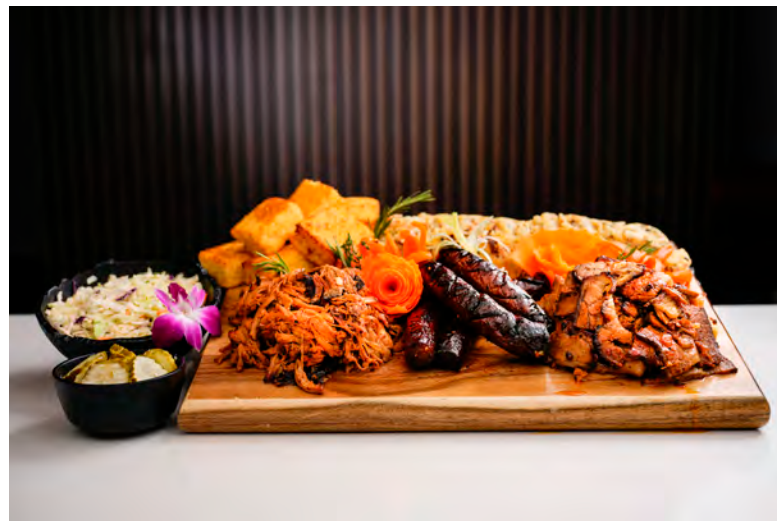
14-Hour smoked beef brisket burnt ends on top of creamy beer cheese cavatappi mac & cheese

GREEN CHILE PORK **GF \$155**

Slow-roasted pork with grilled corn tortillas, pickled shallots and Cotija cheese

TURF & TURF **\$750**

Pork belly & local K4 Copper State Reserve beef tomahawk chops. Two pork belly fused beef tomahawk chops reversed seared. Seasoned and seared with dried candied bacon sriracha chile blend. Served with chipotle chimichurri, garlic lemon spinach, potatoes romanoff and local baby vegetables



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SNACKS

FRESHLY POPPED POPCORN **V GF** \$35

CHOCOLATE DRIZZED PEANUT BUTTER PRETZEL PRALINES \$56

HOMEMADE KETTLE CHIPS **GF** \$53

Served with caramelized onion dip

CRAFT'S FRESH GUACAMOLE & SALSAS **V GF** \$81

Guacamole, roasted tomato salsa and salsa Verde served with corn tortilla chips

WARM SOFT PRETZEL STICKS \$82

Served with poblano queso dip

CRAFT CANDY BASKET \$49

An assortment of Hershey miniatures, Red Vines, M&M's and a specialty item



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SWEET NEST DESSERTS

SALTED CARAMEL BROWNIES WITH PRETZEL CRUST \$75

ASSORTED GOURMET COOKIES \$70

COOKIE & BROWNIE COMBO \$75

MINI RASPBERRY CHEESECAKE CHIMICHANGAS \$82

Rolled in cinnamon sugar

CHURRO COMBO \$82

Original, Bavarian Cream and caramel filled churros, rolled in cinnamon sugar

SUNDAE BAR \$130

Vanilla, chocolate and strawberry ice cream on top of brownies. Served with whipped cream, cherries, rainbow sprinkles, cookie pieces, chocolate and caramel sauces

MINI CARDS-CRUNCH DOT CAKES \$120

Yellow cake with lemon buttercream and chocolate truffle dot cakes



FAMOUS CHOCOLATE MOUSSE CUPS GF \$150

Belgian chocolate with smooth whipped cream



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BEVERAGES

A still life composition featuring a bottle of red wine, a glass of red wine, and a bunch of grapes on a wooden surface, with warm bokeh lights in the background. The bottle is dark with a red foil-wrapped neck. The glass is a tulip-shaped wine glass, partially filled with red wine. The grapes are dark purple and clustered together. The background is dark with several out-of-focus warm lights, creating a bokeh effect. The word "BEVERAGES" is overlaid in the center in a large, white, serif font.

BEVERAGE PACKAGES

GOAL LINE PACKAGE **\$850**

Includes **6**-packs of Michelob ULTRA, Bud Light, Estrella Jalisco, and Four Peaks Brewing Kilt Lifter, offering a crisp variety of beer options. It's complemented by Kendall Jackson Chardonnay and J Vineyards Pinot Noir for a touch of elegance. For spirits, enjoy Roxx Vodka, Crown Royal Whisky, and Los Sundays Reposado Tequila, along with the classic mixers: Margarita Mix, Bloody Mary Mix, cranberry juice, orange juice, club soda, and tonic water

RED ZONE PACKAGE **\$500**

Featuring two **6**-packs each of Michelob Ultra and Bud Light, alongside a **6**-pack of Estrella Jalisco, Four Peaks Kilt Lifter, and Four Peaks Bad Birdie. For a berry kick, we've included a 4-pack of NÜTRL Black Cherry, perfectly paired with elegant offerings of Kendall Jackson Chardonnay and J Vineyards Pinot Noir

UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE **\$300**

Dasani, Coca-Cola, Diet Coke, Sprite, Lemonade, Ginger Ale, Topo Chico Sparkling Blueberry Hibiscus and Lime Mint

LOS SUNDAYS MARGARITA KEG **\$175**

Signature Los Sundays margarita served from a Keg. Serves **12-14** drinks.

OLD FASHIONED PACKAGE **\$320**

Features smooth, refined Blade & Bow bourbon, cocktail cherries, sugar cubes, bitters and fresh orange slices

BEER

12OZ CANS BY THE 6 PACK, UNLESS OTHERWISE NOTED

BUD LIGHT 16OZ \$41

BUSCH LIGHT 16OZ \$41

COORS LIGHT 16OZ \$41

MICHELOB ULTRA 16OZ \$43

DOS EQUIS \$43

ESTRELLA JALISCO \$43

STELLA ARTOIS \$43

FIRESTONE WALKER BREWING 805, BLONDE \$46

THE SHOP BEER CO. CHURCH MUSIC, IPA \$46

FOUR PEAKS BREWING WOW, WHEAT \$46

FOUR PEAKS BREWING KILT LIFTER, SCOTTISH ALE \$46

FOUR PEAKS BREWING BAD BIRDIE, GOLDEN ALE \$46

FOUR PEAKS BREWING COSMIC DAYDREAM, IPA \$46

MICHELOB ULTRA ZERO \$41

READY TO DRINK

\$46 - BY THE 4 PACK

CUTWATER

Lime Margarita or Lemon Drop Martini

NUTRL

Pineapple or Black Cherry

LONG DRINK

Traditional Citrus

HAPPY DAD HARD SELTZER

Fruit Punch

SKIMMERS VODKA ICED TEA

Half & Half

CASAMIGOS MARGARITA VARIETY PACK

Classic Lime, Passion Fruit & Prickly Pear,
Strawberry & Colima Lime, Guava & Hibiscus

BOLS ESPRESSO MARTINI

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NON-ALCOHOLIC

MIXERS

CLUB SODA \$24

By the 6 pack

TONIC WATER \$24

By the 6 pack

BLOODY MARY MIX \$27

MARGARITA MIX \$30

JUICES \$21

Cranberry, Pineapple, Orange

RED BULL (4-PK) \$33

Regular, Sugar Free

NON-ALCOHOLIC BY THE 6 PACK

CANNED SOFT DRINKS \$27

Coca-Cola, Diet Coke, Coke Zero, Sprite,
Dr. Pepper, Minute Maid Lemonade, Ginger Ale

DASANI BOTTLED WATER \$33

SMART WATER \$36

GOLD PEAK TEA \$38

Unsweetened

GATORADE \$33

TOPO CHICO MINERAL SPARKLING WATER \$36

TOPO CHICO SABORES FLAVORED SPARKLING WATER \$36

Blueberry Hibiscus, Lime Mint

HOT BEVERAGE PACKAGE \$105

Single cup brewing system for Coffees, Hot Chocolate, and Tea

BOTTLE SERVICE

VODKA

ROXX VODKA \$142
The Official Vodka of the Arizona Cardinals

BELVEDERE 10 \$360

GREY GOOSE \$155

KETEL ONE \$147

GIN

MONKEY 47 \$300

NOLETS \$140

HENDRICKS \$135

RUM

CAPTAIN MORGAN \$95

BACARDI SUPERIOR \$85

TEQUILA

DON JULIO ULTIMA RESERVE EXTRA AÑEJO \$1065

EIGHT RESERVE AÑEJO BY 818 \$430

CLASE AZUL REPOSADO \$400

DON JULIO 1942 \$400

CASAMIGOS REPOSADO \$265

CASAMIGOS BLANCO \$215

DON JULIO BLANCO \$145

LOS SUNDAYS REPOSADO \$130

COGNAC

HENNESSY VS \$165

IF YOU PREFER 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

BOTTLE SERVICE CONTINUED

SCOTCH

JOHNNIE WALKER BLUE LABEL \$500

THE GLENLIVET 12YR \$165

BOURBON/WHISKEY

WHISTLE PIG OLD WORLD RYE, 12YR \$370

JEFFERSON'S OCEAN BOURBON \$315

BLADE & BOW BOURBON \$185

JAMESON \$165

WOODFORD RESERVE \$160

JAMESON ORANGE \$140

CROWN ROYAL \$140

JACK DANIELS \$125

BUFFALO TRACE \$115

CORDIALS

GRAND MARNIER \$180

CANTERA NEGRA CAFE LIQUER \$110

FIREBALL CINNAMON WHISKEY \$100

SKREWBALL PEANUT BUTTER WHISKEY \$95

WINE LIST

BRUT

VEUVE CLICQUOT YELLOW LABEL BRUT \$240

France

CHANDON BY THE BAY, BLANC DE BLANCS \$140

California

BANFI BRUT \$100

Italy

**TARBELL'S CHA CHA
MOUCHE "SPRINKLE JOY" \$84**

California

PROSECCO

ALBERTO NANI ORGANIC \$80

Veneto, Italy

LA MARCA \$75

Veneto, Italy

CHARDONNAY

CAKEBREAD \$160

Napa Valley

WILLIAM HILL \$90

Napa Valley

J VINEYARDS & WINERY \$85

California

KENDALL JACKSON \$75

California

PINOT GRIGIO

JERMANN \$94

Italy

SANTA MARGHERITA \$80

Italy

ZENATO \$75

Italy

SAUVIGNON BLANC

STAGS' LEAP \$115

Napa Valley

KIM CRAWFORD \$95

Marlborough, New Zealand

WHITEHAVEN \$70

Marlborough, New Zealand

ROSE & OTHER WHITES

MINUTY PRESTIGE BLANC \$95

Provence, France

PEYRASSOL LES COMMANDEURS ROSÉ \$90

Provence, France

RELAX, REISLING \$70

Germany

CARDINALS RESERVE WHITE \$60

California

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WINE LIST CONTINUED

PINOT NOIR

SLANDER, ORIN SWIFT \$180

California

MEIOMI \$90

California

MARTIN RAY \$80

Sonoma Coast

J VINEYARDS & WINERY \$70

California

MERLOT

FREEMARK ABBEY \$200

Napa Valley

DAOU RESERVE MERLOT \$175

Paso Robles

CABARNET SAUVIGNON

CAKEBREAD \$220

Napa Valley

JORDAN \$200

Alexander Valley

INTRINSIC \$85

Columbia Valley

FRANCISCAN \$70

Central Coast

JUGGERNAUT HILLSIDE \$68

California

OTHER REDS

ROMBAUER VINEYARDS, ZINFANDEL \$152

California

TARBELL'S CHA CHA

MOUCHE "OLD SCHOOL" CARIGNAN \$70

California

CARDINALS RESERVE RED \$60

California

WINE LIST

-RESERVE LIST-

CHAMPAGNE

CRISTAL BRUT, LOUIS ROEDERER \$775

France

PERRIER JOUËT BELLE EPOQUE, ROSE \$725

France

ACE OF SPADES, ARMAND DE BRIGNAC BRUT CHAMPAGNE \$700

France

DOM PÉRIGNON BRUT CHAMPAGNE \$650

France

PERRIER JOUËT BLANC DE BLANC CHAMPAGNE \$380

France

WHITE WINE

PAHLMeyer CHARDONNAY \$450

Napa Valley

WAYFARER, CHARDONNAY \$280

Sonoma

CLOUDY BAY TE KOKO, SAUVIGNON BLANC \$260

Marlborough, New Zealand

JERMANN, WHERE DREAMS HAVE NO END, CHARDONNAY \$250

Italy

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WINE LIST

-RESERVE LIST CONTINUED-

RED WINE

DAOU PATRIMONY CABERNET SAUVIGNON \$720

Paso Robles

OPUS ONE CABERNET SAUVIGNON \$600

Napa Valley

MERCURY HEAD CABERNET SAUVIGNON BY ORIN SWIFT \$500

Napa Valley

SILVER OAK CABERNET SAUVIGNON \$420

Alexander Valley

FAR NIENTE CABERNET SAUVIGNON \$400

California

J LOHR SIGNATURE CABERNET SAUVIGNON \$380

Paso Robles

AUSTIN HOPE CABERNET SAUVIGNON 1 LITER \$280

Paso Robles

SEA SMOKE PINOT NOIR \$260

Santa Barbara

PAPILLN, ORIN SWIFT, BORDEAUX BLEND \$230

Napa Valley

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A close-up photograph of a wooden cutting board. On the board, there is a pile of cooked sausages, some whole and some cut into smaller pieces. Interspersed with the sausages are thin, translucent slices of onions. In the upper left corner, several long, golden-brown bread rolls are stacked. The background is dark and out of focus.

EVENT DAY MENU

EVENT DAY MENU

TWO MINUTE WARNING PACKAGE

\$700

Ran out of time? Save some money with our Two Minute Warning Package! Available only after the order deadlines. Includes: Popcorn, Craft's Fresh Guacamole & Salsas, Fresh Fruit & Berries, Stadium Chicken Wings, Big City Reds All Beef Hot Dogs, Cookie & Brownie Combo.

STARTERS

CLASSIC CAESAR SALAD **\$125**

Romaine lettuce, tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing

LOCAL VEGETABLE CRUDITÉ **V GF \$113**

The season's finest local vegetables, peppers and tomatoes, ranch dip

FRESH FRUIT & BERRIES **V GF \$146**

Seasonal fruits, melons, berries, grapes and pineapple

VEGAN AREPAS **V GF \$250**

Black bean, avocado and jack fruit birria arepas with roasted tomato onion sauce, vegan queso and avocado salsa

SLIDER HOUSE

Served with sidewinder fries

THE ORIGINAL **\$202**

Griddled beef slider patties, melted cheddar cheese, grilled onions, pickles, and tanker sauce on brioche buns

ARIZONA SMOKED PULLED PORK **\$175**

BBQ pulled pork, charred jalapeno BBQ sauce, and pickles on brioche buns skewered with spicy pimento cheese bites

STADIUM STAPLES

FRESH HAND-DIPPED BREADED CHICKEN TENDERS **HALF \$135 | FULL \$205**

Tanker sauce and roasted garlic sriracha BBQ sauce for dipping

STADIUM CHICKEN WINGS **GF \$185**

Served with celery, carrot sticks and buttermilk ranch

OLD SCHOOL - Traditional style with Frank's Hot Sauce and butter, that's it!

AZ ADOBO HONEY DRY RUB - Sweet and spicy with a Peruvian influence

CHICKEN WING DUO - A delicious combination of the wings above

BIG CITY REDS ALL BEEF HOT DOGS

HALF \$108 | FULL \$195

Grilled all beef hot dogs, ketchup, mustard & relish.

SFS DOUBLE SMASH BURGER **HALF \$140 | FULL \$230**

Double griddled local K4 Copper State Reserve smash patties, American cheese and tanker sauce served on a toasted brioche bun with pickles on the side

GF Menu item is Gluten Friendly **V** Menu item is Vegan

Contact us for more details on dietary restrictions.

A 22% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges. All packages and menu items are designed to feed 16 people.

EVENT DAY MENU CONTINUED

SNACKS

FRESHLY POPPED POPCORN **V GF** \$45

HOMEMADE KETTLE CHIPS **GF** \$63

Served with caramelized onion dip

CRAFT'S FRESH GUACAMOLE & SALSAS **V GF** \$93

Guacamole, roasted tomato salsa and salsa Verde served with corn tortilla chips

WARM SOFT PRETZEL STICKS \$95

Served with poblano queso dip

CRAFT CANDY BASKET \$60

An assortment of Hershey miniatures, Red Vines, M&M's and a specialty item



SWEET NEST DESSERTS

ASSORTED GOURMET COOKIES \$85

COOKIE & BROWNIE COMBO \$90

MINI RASPBERRY CHEESECAKE CHIMICHANGAS \$96

Rolled in cinnamon sugar

CHURRO COMBO \$96

Original, Bavarian Cream and caramel filled churros, rolled in cinnamon sugar



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CRAFT
CULINARY
CONCEPTS

**1 Cardinals Drive
Glendale, Arizona 85305
623.433.7630**