



ORIOLES

**SUITES
MENU**

2023-2024

WELCOME

PACKAGES

A LA CARTE

MAINS

BEVERAGE

INFO

THE FAITHFUL FARM

Each of our house-made Faithful Farm packages feature fresh, natural and local flavors of the season.

BOTTOMLESS FRESHLY POPPED POPCORN

GOURMET CHIPS & DIP DUO

Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

COASTAL CRUDITE SAMPLER

Greek yogurt dip, rainbow cauliflower, heirloom carrots, cucumbers, grape tomatoes, olive tapenade & grilled flatbread

MARKET FRESH FRUIT

Selection of market fresh fruits

#FTTB SALAD

Mixed greens, dragon fruit, golden apples, endive, radicchio & passion fruit vinaigrette

BAKED ASIAGO SPINACH ARTICHOKE DIP

Roasted garlic, melted Asiago & Parmesan cheese, grilled baguette

MEZZE FRITTER DUO

// Chick Pea Falafel

// Spanakopita

Lemon tahini dipping sauce

SICILIAN MUFFALETTA

Olive tapenade, grilled squash, roasted red peppers, provolone cheese, garlic confit aioli, Italian sesame seed bouille

AHI TUNA STEAK TAPAS BOARD

Marinated artichoke hearts, mansanilla olives, pickled heirloom cauliflower, stuffed Piquillo peppers, anchovy cannellini bean dip, feta cheese, chorizo Iberico

HARISSA CHICKEN

Charred boneless chicken, smoky red chili sauce, chick peas, golden rice pilaf

FAITHFUL FARM PACKAGE
serves twelve **[1200.00]**

Levi's[®]
STADIUM

 VEGETARIAN //  VEGAN //  AVOIDING GLUTEN //  CONTAINS NUTS

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THE ALL AMERICAN

The ultimate day at the stadium starts with the perfect package of fan favorites and our signature dishes.

BOTTOMLESS FRESHLY POPPED POPCORN

DORITO TRIO

GUACAMOLE & SALSA SAMPLER V AVG

House guacamole, taqueria salsa verde, smoky chipotle salsa, Tostitos tortilla chips

CHEF'S GARDEN VEGETABLES V AVG

Farmer's market fresh vegetables, beetroot-sumac hummus, black peppercorn turmeric ranch

FAITHFULL CAESAR SALAD V

Crisp romaine, Belgian endive, radicchio, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

SOUTHWEST CHOPPED SALAD V AVG

Mixed greens, red beets, green beans, cucumber, pickled peppers, corn, cherry tomatoes, salted pepitas, chili-lime vinaigrette

EAST VS. WEST WINGS

// Habanero passion fruit glaze

// Modelo-Michelada sauce, tajin, charred jalapeno-lime crema

FIRE ROASTED SAUSAGE SAMPLER

Caramelized peppers & onions, giardiniera, creole mustard, hoagie rolls

490Z TOMAHAWK BOARD

Bone-in ribeye, fire roasted spicy linguica sausage, charred local vegetables, jalapeno-cilantro chimichurri, atomic horseradish cream

WHITE CHEDDAR MAC V

Cavatappi pasta, sharp white cheddar, herb panko topping

ALL-AMERICAN PACKAGE
serves twelve **[1300.00]**

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V VEGETARIAN // V VEGAN // AVG AVOIDING GLUTEN // N CONTAINS NUTS

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NORCAL BARBECUE

Featuring a fusion of Northern California flavors and classic Texas-style barbecue.

BOTTOMLESS FRESHLY POPPED POPCORN

GOURMET CHIPS & DIP DUO

Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

49ERS "NINE" LAYER DIP

Spicy black beans, pico de gallo, smoked chipotle salsa, fiesta corn salad, sour cream, pepper jack cheese, cheddar cheese, sliced jalapenos, scallions, Tostitos tortilla chips

MARKET FRESH FRUIT

Selection of market fresh fruits

OLD FASHIONED POTATO SALAD

Red bliss potatoes, egg, bacon bits, parsley, celery, pickle relish, creamy champagne dressing

PICKLED JALAPENO SLAW

Green & red cabbage, carrots, charred & pickled jalapeno aioli

GRILLED GARDEN VEGETABLES

Charred zucchini, mini sweet peppers, broccolini, baby carrots, sweet corn

SKUNA BAY SALMON BOARD

Dry spice rub, pickled red onion salad, red & gold mustard caviar

PORK BELLY BURNT ENDS MAC

Cavatappi pasta, white cheddar cheese sauce, roasted pearl onions, golden moonshine barbecue glaze

BARBECUE PIT DUO

Char-grilled mesquite chicken thighs, golden moonshine barbecue glaze & hardwood smoked al pastor pork spare ribs, Pepsi-Cola barbecue sauce

NORCAL BARBECUE PACKAGE
serves twelve [1100.00]

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SNACKS

Serves twelve

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BOTTOMLESS FRESHLY POPPED POPCORN V **[40.00]**

DORITOS TRIO **[60.00]**

GOT THE MUNCHIES V **[110.00]**

Smokehouse almonds, Picante con Lemon Corn Nuts, chocolate covered pretzels

SNACK MIX V **[30.00]**

THE CANDY JAR **[85.00]**

Movie theatre style candies and treats

GOURMET CHIPS & DIP DUO V **[75.00]**

Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

GUACAMOLE & SALSA SAMPLER V AVG **[135.00]**

House guacamole, taqueria salsa verde, smoky chipotle salsa, Tostitos tortilla chips

CHILLED APPETIZERS

Serves twelve

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SALUMI & FARMSTEAD CHEESE **[225.00]**

Hand-cut salumi, local California cheeses, jams, crostini & flatbread crackers

GOLD RUSH BURRATA DUO **[200.00]**

// Golden heirloom tomatoes, gold pearls, marinated artichokes, lemon oil
// Red heirloom tomatoes, red pearls, grilled vegetables, Seka Hills extra virgin olive oil

CHILLED SHRIMP COCKTAIL AVG **[185.00]**

Poached jumbo shrimp, spicy horseradish cocktail sauce & lemons

MARKET FRESH FRUIT V AVG **[140.00]**

In-season selection of fresh fruits & berries

COASTAL CRUDITE SAMPLER V **[140.00]**

Greek yogurt dip, rainbow cauliflower, heirloom carrots, cucumbers, grape tomatoes, olive tapenade & grilled flatbread

CHEF'S GARDEN VEGETABLES V AVG **[130.00]**

Farmer's market fresh vegetables, beetroot-sumac hummus, black peppercorn turmeric ranch dip

49ERS "NINE" LAYER DIP V AVG **[130.00]**

Spicy black beans, pico de gallo, smoked chipotle salsa, fiesta corn salad, sour cream, pepper jack cheese, cheddar cheese, sliced jalapenos, scallions, Tostitos tortilla chips

OMAKASE-STYLE SUSHI SAMPLER **[425.00]**

Featuring 49ers themed roll with chef's selection of maki, nigiri & sashimi

AHI TUNA & SALMON POKE BOWLS **[275.00]**

Forbidden & furikake rice, pickled cabbage, carrots, wakame seaweed salad, edamame, pineapple, tobiko caviar, spicy miso aioli

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SALADS

Serves twelve

RED & GOLD GRAIN SALAD V AVG [140.00]

Roasted beets, sundried mango, butternut squash, forbidden black rice & five grain mix, chopped kale, feta cheese, honey champagne vinaigrette

#FTTB SALAD V AVG [130.00]

Arcadia spring mix, dragon fruit, golden apples, endive, radicchio & passion fruit vinaigrette

FAITHFULL CAESAR SALAD V AVG [130.00]

Crisp romaine, Belgian endive, radicchio, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

SOUTHWEST CHOPPED SALAD V AVG [140.00]

Mixed greens, red beets, green beans, cucumber, pickled mini sweet peppers, corn, cherry tomatoes, salted pepitas, chili-lime vinaigrette

HEARTS OF PALM SALAD V2 AVG [140.00]

Heirloom tomatoes, roasted shallots, fennel, red & green cabbage, kale, sherry Dijon vinaigrette

WARM APPETIZERS

Serves twelve

LOCOS BIRRIA NACHO [225.00]

Beef birria, queso bravo sauce, sour cream, sliced jalapenos, pico de gallo, chicharrones & Tostito's tortilla chips

BUFFALO CHICKEN WINGS [180.00]

Crispy fried & tossed with spicy buffalo hot sauce, creamy blue cheese dressing

EAST VS. WEST WINGS [200.00]

// Habanero passion fruit glaze

// Modelo-Michelada sauce, tajin, charred jalapeno-lime crema

CRISPY CHICKEN TENDERS [180.00]

Buttermilk ranch

PORK BELLY BURNT ENDS MAC [200.00]

Cavatappi pasta, white cheddar cheese sauce, roasted pearl onions, golden moonshine barbecue glaze

EMPANADAS DUO [250.00]

// Beef Sofrito

// Queso Pasilla Hominy

Aji verde sauce

WHITE CHEDDAR MAC V [120.00]

Cavatappi pasta, sharp white cheddar, herb panko topping

DIM SUM DUO [170.00]

Pan seared pork pot stickers & crunchy vegetables spring rolls, ponzu & mango ginger habanero dipping sauces

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THE MAINS

IN-SUITE YAKITORI WAGYU & SAKE [1800.00]

Chef curated experience, served for twelve people

MIYAZAKI A5 NY STRIP LOIN

“Tsukemono” Japanese pickled vegetables, furikake & forbidden black rice

HEAVENSAKE JUNMAI DAIGINJO “DASSAI”

Blueberry, white grape, apple, cooked pear, and pineapple flavors

AKASHI JUNMAI DAIGINJO GENSHU

Melon, lemon, bitter orange, sage and subtle herbaceous notes

ENTREE BOARDS

Serves twelve

49OZ TOMAHAWK BOARD [425.00]

Bone-in ribeye, fire roasted spicy linguica sausage, charred local vegetables, jalapeno-cilantro chimichurri, atomic horseradish cream

AHI TUNA STEAK TAPAS BOARD [325.00]

Marinated artichoke hearts, mansanilla olives, pickled heirloom cauliflower & stuffed piquillo peppers, anchovy cannellini beans dip, feta cheese, chorizo Iberico

SKUNA BAY SALMON BOARD [300.00]

Dry spice rub, pickled red onion salad, red & gold mustard caviar

CHEF SPECIALS

Serves twelve

TASMAN STREET TACO & TOSTADAS TRIO [260.00]

// Pollo Asado & Pork al Pastor

Achicote paste & guajillo chili, pineapple juice & aromatic spices

// Pollo Asado

Smoky barbecue mesquite chicken

// Spicy Borracho Black Beans **V**

Cilantro-onion, taquera salsa verde, limes, corn tortillas & tostadas

HARISSA CHICKEN [250.00]

Charred boneless chicken, smoky red chili sauce, chick peas, golden rice pilaf

SHAHI PANEER **V** [225.00]

Creamy tomato sauce, potatoes, green peas, garam masala, basmati rice, garlic naan bread

BUTTER CHICKEN [250.00]

Creamy tomato sauce, curry chicken, tumeric, basmati rice & garlic naan bread

BARBECUE PIT DUO [275.00]

Char-grilled mesquite chicken thighs, golden moonshine barbecue glaze & hardwood smoked al pastor pork spare ribs, Pepsi-Cola barbecue sauce

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THE MAINS

BURGERS, SAUSAGES & DOGS

Serves twelve

FLANNERY DRY-AGED STEAKHOUSE BURGER [290.00]

Avocado-cilantro aioli, pepper jack cheese, bacon habanero jam, pickles, brioche bun. Plant-based options are available

BAY CITY ROLLERS DOGS [120.00]

Silva's all beef hot dogs with traditional condiments

PLANT BASED BRATWURST [180.00]

Char-grilled sausage with caramelized peppers & onions, stone ground creole mustard, vegan rolls

FIRE ROASTED SAUSAGE SAMPLER [200.00]

Caramelized peppers & onions, giardiniera, creole mustard, hoagie rolls

HAND CRAFTED SANDWICHES

Serves twelve

MESQUITE CHICKEN SANDWICH [165.00]

Smoked grilled chicken breast, baby arugula, lime cilantro aioli, roasted bell peppers, pepper jack cheese, grilled sourdough baguette

SICILIAN MUFFALETTA [150.00]

Olive tapenade, grilled squash, roasted red peppers, provolone cheese, garlic confit aioli, Italian sesame seed bouille

CUBAN SANDWICH [165.00]

Slow roasted pork shoulder, black forest ham, dill pickles, yellow mustard, Swiss cheese, mojo aioli, soft baguette

ARRANCHERA SANDWICH [180.00]

Grilled skirt steak, black beans spread, arugula, serrano chimichurri aioli, pepper jack cheese, soft onion baguette

SMOKED PORK SANDWICHES [180.00]

Slow smoked with Pepsi-Cola barbecue sauce, jalapeno pickled slaw, Hawaiian slider rolls

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SIGNATURE DESSERTS

Served for twelve people

PYSCHO DOZEN DONUT SAMPLER [90.00]

A fresh selection of glazed & filled donuts

GOLDEN S'MORES MERINGUE TART [150.00]

Graham cracker shell, ganache brownie, golden malt balls, torched meringue

#FTTB COOKIES & TREATS [165.00]

Rotating commemorative 49ers shortbreads, freshly baked cookies, brownies and bars

RED BERRY CRÈME BRULEE [160.00]

Layers of raspberry sauce, creamy custard, mixed berries coated in caramel

SIX LAYER CARROT CAKE [160.00]

Our signature carrot cake, loaded with nuts, spices, sweet cream cheese frosting, loaded with toasted coconut & toasted pecans

RED VELVET BUNDTS [165.00]

Red velvet sponge cakes filled and iced with a golden mascarpone frosting, dark chocolate drizzle

CHICAGO STYLE CHEESECAKE [150.00]

Extra creamy cheesecake topped off with vanilla chantilly & sweet berries

CREAM & SUGAR ICE CREAM SAMPLER [180.00]

Chocolate, mint chip, salted caramel

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SPECIALTY COCKTAILS

Craft cocktail trays delivered fresh to your suite!

BLOODY MARY [110.00]

A truly engaging and customizable experience. Tres Agaves Bloody Mary mix with Ketel One Vodka, accompanied by a farm full of garnishes hand-selected by our culinary team

CUCUMBER MINT SPRITZ [120.00]

A refreshingly crisp aperitivo spritz featuring Ketel One Botanical Cucumber & Mint, soda water

RED AND GOLD MIMOSAS [120.00]

Toasting with style, a fun spin on a classic! Mix and match flavors featuring fresh orange, cranberry and pineapple juices. Topped with signature red and gold seasonal fruit

HAND-CRAFTED MARGARITA [140.00]

The world's best selling cocktail just got better! Hand-crafting at its finest with our signature blend of margarita mix, 1800 Silver Tequila, Cointreau Orange Liqueur and finished with a fresh squeeze of lime

GLASS & CANS

Served by the six pack

DOMESTIC [55.00]

- Bud Light
- Budweiser
- Coors Light
- Trumer Pilsner

CRAFT [65.00]

- Corona
- Elysian Space Dust
- Fieldworks Lager
- Firestone 805
- Kona Big Wave
- Lagunitas
- Modelo Especial
- North Coast Prangster
- Sierra Nevada Hazy Little Thing IPA
- Stone Delicious IPA

SOFT DRINKS [25.00]

- Aquafina Bottled Water
- Bubly 'Cherry' Sparkling Water
- Bubly 'Lime' Sparkling Water
- Diet Pepsi
- Mountain Dew
- Pepsi
- Perrier Sparkling Water
- Pure Leaf Unsweetened Iced Tea
- Simply Lemonade
- Starry

OCEAN SPRAY JUICE [18.00]

- Cranberry
- Orange
- Pineapple

RED BULL ENERGY [30.00]

- Regular
- Sugar Free

LIFEWTR [30.00]

- Balanced Bottled Water



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THE BEVERAGE

SPIRITS

Served by the liter bottle unless unavailable.

VODKA

- Grey Goose [145.00]
- Ketel One [130.00]
- Tito's Handmade [100.00]

GIN

- Aviation [100.00]
- Hendrick's [130.00]

TEQUILA

- 1800 Silver [95.00]
- 1800 Cristalino Anjeo [190.00]
- Casamigos Reposado [160.00]
- Clas Azul Reposado [350.00]
- Don Julio '1942' Extra Anjeo [400.00]

RUM

- Captain Morgan Spiced [70.00]
- Captain Morgan White [70.00]

WHISKEY

- Bulleit Bourbon [110.00]
- Bulleit Rye [130.00]
- Four Roses 'Single Barrel' Bourbon [140.00]
- Gold Bar [140.00]
- Gold Bar 'Barrel Cast' Bourbon [180.00]
- Jameson Irish Whiskey [100.00]
- Nikka 'Coffey' Japanese Whiskey [350.00]
- Whistle Pig '10yr' Rye [160.00]
- Woodford Reserve Bourbon [130.00]

SCOTCH

- Macallan '12yr' Double Cast [120.00]
- Monkey Shoulder Blended [190.00]

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APPELLATION 49 WINE LIST

INTERESTING WHITES & ROSE

Sold by the bottle

2022	Kendal Jackson Vintner's Reserve Riesling, Monterey	[50.00]
2022	Foxen Chenin Blanc, Santa Maria Valley	[55.00]
2022	Tablas Creek 'Patelin de Tablas' Rese, Paso Robles	[60.00]
2022	Jax Vineyards 'Y3' Sauvignon Blanc, Napa Valley	[65.00]
2022	Ridge Vineyards Grenache Blanc, Napa Valley	[70.00]
2022	Rombauer Sauvignon Blanc, Napa Valley	[75.00]
2022	Merry Edwards Sauvignon Blanc, Russian River Valley	[100.00]
2021	Foxen Chenin Blanc, Santa Maria Valley	[200.00]

CHARDONNAYS

Sold by the bottle

2020	The Federalist, Mendocino	[50.00]
2021	Routestock, Sonoma Coast	[55.00]
2021	Jax Vineyard 'Y3', Napa Valley	[60.00]
2018	Domaine Eden, Santa Cruz Mountains	[75.00]
2021	Melville 'Estate', Santa Rita Hills	[90.00]
2022	Rombauer, Carneros	[100.00]
2021	Martinelli 'Bella Vigna' Sonoma Coast	[110.00]
2019	Racines 'Sta Rita Hills Cuvee' Santa Rita Hills	[135.00]
2022	Convener by Dan Kosta, Russian River Valley	[150.00]
2021	Jonive 'Estate', Russian River Valley	[160.00]
2021	Mayacamas, Mt. Veeder	[175.00]
2021	Peter Michael 'La Carriere', Sonoma Coast	[250.00]

SPARKLING WINE

Sold by the bottle

NV	Roederer Estate Brut, Anderson Valley	[75.00]
2020	Schramsberg Blanc de Blancs, North Coast	[85.00]
NV	Roederer Estate Rose Brut, North Coast	[85.00]
2019	Schramsberg Brut Rose, North Coast	[95.00]
2015	Roederer Estate 'L'Ermitage', Anderson Valley	[150.00]
2013	Schramsberg 'J. Schram' Blanc de Blanc, North Coast	[225.00]

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PINOT NOIR

Sold by the bottle

2021	Jax Vineyards 'Y3', Russian River Valley	[70.00]
2020	Routestock, Sonoma Coast	[75.00]
2019	Foxen, Santa Maria Valley	[80.00]
2021	Melville 'Estate', Santa Rita Hills	[85.00]
2015	Kings Mountain 'Bacchus', Santa Cruz Mountains	[90.00]
2018	Mi Sueño, Russian River Valley	[115.00]
2021	Occidental, Freestone-Occidental	[125.00]
2019	Racines 'Sta Rita Hills Cuvée', Santa Rita Hills	[150.00]
2019	Convène by Dan Kosta, Sonoma Coast	[160.00]
2017	Papapietro Perry, Russian River Valley	[165.00]
2021	Jonive 'Estate', Russian River Valley	[170.00]
2019	Jenna Marise, Russian River Valley	[195.00]

CABERNETS & MERLOTS

Sold by the bottle

2019	The Federalist, Cabernet Sauvignon, Lodi	[50.00]
2020	Routestock Cabernet Sauvignon, Napa Valley	[65.00]
2021	Jax Vineyards 'Y3' Cabernet Sauvignon, North Coast	[75.00]
2021	Chappellet 'Mountain Cuvee' Cab Blend, Napa Valley	[90.00]
2017	Robert Foley Merlot, Napa Valley	[95.00]
2017	Taub Family "Heritage" Cabernet Sauvignon, Napa Valley	[110.00]
2021	Jax Vineyards Cabernet Sauvignon, Napa Valley	[120.00]
2018	A. Rafanelli Cabernet Sauvignon, Dry Creek Valley	[150.00]
2011	Pride Mountain Merlot, Napa/Sonoma	[165.00]
2019	Mi Sueño Cabernet Sauvignon, Napa Valley	[175.00]
2017	Robert Foley Claret, Napa Valley	[185.00]
2019	Chappellet 'Signature' Cabernet Sauvignon, Napa Valley	[195.00]
2011	Pride Mountain Cabernet Sauvignon, Napa/Sonoma	[225.00]
2019	La Jota Cabernet Franc, Howell Mountain	[275.00]
2019	Accendo 'Laurea' Cabernet Sauvignon	[300.00]
2018	Mayacamas Cabernet Sauvignon, Napa Valley	[350.00]
2018	Peter Michael 'Les Pavots', Knights Valley	[500.00]
2018	Cardinale Cabernet Sauvignon, Napa Valley	[750.00]

INTERESTING REDS

Sold by the bottle

2021	The Federalist Zinfandel, Lodi	[50.00]
2018	Ridge 'Ponzo Vineyard' Zinfandel, Russian River Valley	[70.00]
2019	Dashe Reserve Zinfandel, Dry Creek Valley	[75.00]
2018	Spear 'Estate' Syrah, Santa Rita Hills	[80.00]
2016	Melville Syrah, Santa Rita Hills	[85.00]
2019	Ridge Vineyards Petit Syrah, Dry Creek	[90.00]
2019	Mi Sueño 'La Chole' Malbec, Napa Valley	[125.00]
2019	Grenache, Keplinger "Basillisk" Russian River Valley	[150.00]
2019	Mt. Brave Zinfandel, Mt. Veeder, Napa Valley	[200.00]

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