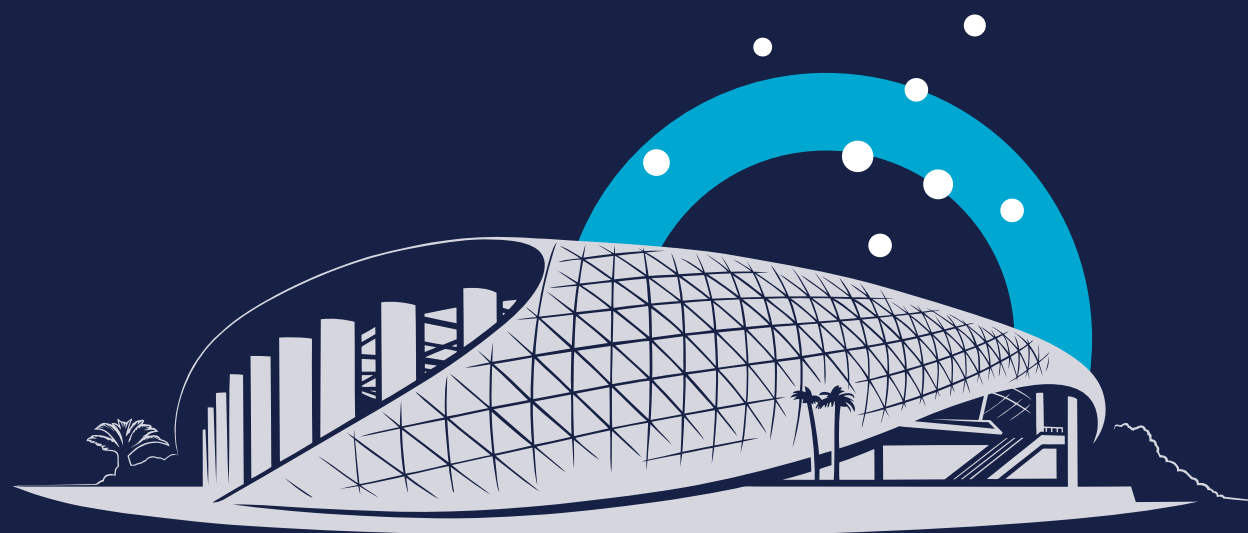


SUITE

MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



Classic Prix Fixe Menu

\$985 selection of fan favorite stadium fare

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL FRUIT PLATTER

V PICKLE PLATTER
Assortment of seasonal & pickled vegetables, creamy chive dip

JALAPENO CHEDDAR
PRETZEL KNOTS
Cheese dip

V GF CHIPS & SALSA
Salsa roja, salsa verde, Tostitos tortilla chips

ITALIAN SANDWICH
Salame rosa, spicy capicola, aged provolone, mayo, lettuce, tomato, pickled peppers, local bread

CITY LINK HOT DOGS
Fried city link hot dogs, traditional condiments, Martin's potato buns

POST GUEST ARRIVAL

V HOUSE SALAD
Cucumbers, tomatoes, baby carrots, radish, artisan mixed greens, house vinaigrette

CHEESEBURGER SLIDERS
Caramelized onions, secret sauce, cheese, Martin's potato bun

AT HALFTIME

GF WINGS
Choice of: original buffalo, honey habanero, lemon pepper

VG ASSORTED COOKIE PLATTER
Chocolate chip, triple chocolate, sugar, oatmeal

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate, dulcey chocolate brownies

V *vegan*

VG *vegetarian*

GF *gluten free*

Local Flavors Prix Fixe Menu

\$1350 inspired by diverse food
cultures of Los Angeles

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL
FRUIT PLATTER

V PICKLE PLATTER
Assortment of seasonal & pickled vegetables,
creamy chive dip

PORK BELLY BITES
Togarashi, shishitos and fresno peppers,
pickled cucumber, soy glaze

BIBIM NOODLE SALAD
Purple cabbage, cucumbers, carrots, cilantro, kimchi,
soy marinated soft eggs, spicy sesame dressing

TUNA CONFIT SANDWICH
Marinated cucumber, tomato, croissant roll

CITY LINK HOT DOGS
Fried city link hot dogs, traditional condiments,
Martin's split top buns

POST GUEST ARRIVAL

CEVICHE
Aguachile style shrimp, octopus, ahi tuna,
cucumber, red onion, cilantro, tortilla chips

FRENCH DIP SANDWICH
Herb roasted ribeye, caramelized onions,
horseradish, natural jus, french bread

BY HALFTIME

PASTRAMI CHILI CHEESE FRIES
Pastrami, chili, cheddar cheese, pickles,
classic mustard

VG ASSORTED BOX OF
HOUSEMADE DONUTS
Assortment of yeast raised and cake donuts

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate,
dulcey chocolate brownies

V *vegan*

VG *vegetarian*

GF *gluten free*

Executive Prix Fixe Menu

\$2450 showcase of premium ingredients

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF

MELISSA'S SEASONAL
FRUIT PLATTER

WILD MUSHROOM ARANCINIS

Parmigiano reggiano, fried herbs

CHARRED SCALLION DIP

house made potato chips

CRAB ROLL

Meyer lemon cream, chive, buttered milk bread

BABY GEM SALAD

Pickled shallots, parmesan cheese, toasted walnuts,
meyer lemon vinaigrette

CALIFORNIA CHEESE & CHARCUTERIE

Artisan cured meats, California cheeses,
pickled vegetables, dried fruits, nuts, fig jam, honey,
parmesan & herb crackers, crostini, marinated olives

PRETZEL DOG

Pretzel-wrapped city link hot dogs, everything spice blend,
spicy brown mustard

POST GUEST ARRIVAL

GRILLED JIDORI CHICKEN
YAKITORI

Jidori chicken thigh, Japanese green onion
toasted sesame, sweet and spicy tare sauce

SUSHI

60-piece sashimi, nigiri, rolls, wasabi & ginger

BY HALFTIME

GRILLED TOMAHAWK STEAKS

Two 48oz tomahawk steaks, lobster mac & cheese, charred
broccolini, parmesan truffle frites, herb butter, smoked salt

VG APPLE SLAB PIE

Spiced apples, buttery crumb topping

VG DECADENT BROWNIE PLATTER

Double chocolate fudge, milk chocolate,
and dulcey chocolate brownies

V *vegan*

VG *vegetarian*

GF *gluten free*

A LA CARTE SELECTIONS

Each item is designed for 10-12 guests

Prices do not include taxes or fees

APPETIZERS & SNACKS

VG GF	SMARTFOOD POPCORN	\$35	V	MELISSA'S SEASONAL CRUDITE PLATTER	\$95
V GF	MELISSA'S SEASONAL FRUIT PLATTER	\$125		Lemon herb hummus	
VG	PICKLE PLATTER	\$115		JALAPENO CHEDDAR PRETZEL KNOTS	\$195
	Assortment of seasonal & pickled vegetables, creamy chive dip			Cheese dip	
VG GF	HOUSE-MADE GUACAMOLE	\$110		CALIFORNIA CHEESES & CHARCUTERIE	\$175
	Fresh avocados, tomatoes, onions, cilantro, Tostitos tortilla chips			Artisan cured meats, California cheeses, pickled vegetables, dried fruits, nuts, fig jam, honey, parmesan & herb crackers, crostini, marinated olives	
	HOUSE SALAD	\$95		SUSHI	\$475
	Cucumbers, tomatoes, baby carrots, radish, artisan mixed greens, house vinaigrette			60 piece Sashimi, nigiri, rolls, wasabi, and ginger	
	CHIPS & SALSA	\$95		ITALIAN SANDWICH	\$175
	Salsa roja, salsa verde, Tostitos tortilla chips			Salame rosa, spicy capicola, aged provolone, mayo, lettuce, tomato, pickled peppers, local bread	
V	ROASTED HEIRLOOM CARROT SALAD	\$95		CAVIAR	\$500
	Arugula, pomegranate seeds, crispy quinoa balsamic glaze			200g of Oscietra hybrid caviar, chive creme fraiche, potato chips	

ENTREES

VG	MOZZARELLA PIZZA	\$90		SMOKED HOUSE PLATTER	\$395
	San Marzano tomatoes, mozzarella			Smoked jidori chicken, pulled bbq pork, smoked boneless short-ribs, mac and cheese, classic potato salad, warm brioche rolls	
	PEPPERONI PIZZA	\$105		CHICKEN TENDERS	\$175
	Ezzo pepperoni, San Marzano tomatoes, mozzarella			Ranch and barbeque sauce	
	CITY LINK HOT DOGS	\$150		COCHINITA PIBIL TACOS	\$175
	Fried city link hot dogs, traditional condiments, Martin's potato bun			Achiote braised pork, habanero marinated onions, corn tortillas	
	SMOKED JALAPENO & CHEDDAR BRATWURST	\$165	GF	PASTRAMI CHILI CHEESE FRIES	\$165
	Martin's potato bun			Sliced pastrami, chili, cheddar cheese, pickles, classic mustard	
	CHEESEBURGER SLIDERS	\$195			
	Caramelized onions, secret sauce, cheese, Martin's potato bun				
GF	WINGS	\$150			
	Choice of: Original buffalo, honey habanero, lemon pepper				

V *vegan*

VG *vegetarian*

GF *gluten free*

A LA CARTE SELECTIONS CONT.

DESSERTS

- | | | | |
|---|-------|--|-------|
| VG JUMBO CUPCAKE PLATTER | \$125 | GF GELATO FESTIVAL | \$110 |
| Funfetti, strawberry, and chocolate | | Honey vanilla, chocolate, stupify, mandarino | |
| SPECIALTY CAKES | \$110 | VG LEMON MERINGUE TART | \$90 |
| 8in round cake in your flavor choice of:
chocolate decadence, classic yellow,
funfetti vanilla raspberry, or red velvet | | Vanilla sucee, lemon filling, torched meringue | |

VEGAN SELECTIONS

- | | | | |
|---|-------|--|-------|
| V VEGAN SLIDERS | \$195 | V GRILLED VEGETABLE WRAP | \$75 |
| Beyond beef, caramelized onions, secret sauce,
vegan cheddar cheese, brioche bun | | Seasonal vegetables, hummus, tortilla wrap | |
| V VEGAN NUGGETS | \$165 | V PLANT BASED HOT DOGS | \$165 |
| Barbecue sauce and vegan ranch | | Plant based hot dog, sesame brioche bun | |
| V SPICY CAULIFLOWER BITES | \$95 | V BEYOND BRATWURST | \$175 |
| Herb ranch | | Beyond bratwurst, sesame brioche bun | |
| V MUSHROOM PIBIL TOSTADA | \$195 | | |
| Achiote braised wild mushrooms
habanero marinated onions, smashed avocado | | | |

VEGAN DESSERTS

- | | |
|---|-------|
| V GF VEGAN CHOCOLATE TART | \$85 |
| Vanilla sucee, milk chocolate ganache , chantilly | |
| V GF CRAIG'S VEGAN ICE CREAM | \$110 |
| Killa' Vanilla, Perfectly Chocolate, Sunset &
Strawberry | |

BAR & SNACK

GOAL LINE BAR

\$895

BUD LIGHT (6-PACK)
CORONA (6-PACK)
STONE DELICIOUS IPA (6-PACK)
A PARING WHITE
A PARING RED
KETEL ONE
1800 SILVER
CROWN ROYAL
MARGARITA MIX
BLOODY MARY MIX
CRANBERRY JUICE
ORANGE JUICE
CLUB SODA (6-PACK)
TONIC WATER (6-PACK)
ROCKSTAR ENERGY DRINK (4-PACK)
AQUAFINA (TWO 6-PACKS)
PEPSI (6-PACK)
DIET PEPSI (6-PACK)
STARRY (6-PACK)
LEMONS
LIMES

BEER & WINE

\$300

MODELO ESPECIAL (2)
BUD LIGHT (2)
A PARING RED
A PARING WHITE

SNACK PACK

\$455

SMARTFOOD MOVIE THEATER
BUTTER POP
ASSORTED CHIPS
ASSORTED CANDIES
ASSORTED COOKIE PLATTER
Chocolate chip, triple chocolate chunk, sugar,
oatmeal raisin
AQUAFINA WATER (3)
PEPSI (1)
DIET PEPSI (1)
STARRY (1)

MARGARITA

\$185

1800 SILVER
MARGARITA MIX
MARGARITA SALT
LIMES
MAKE IT A CADILLAC +\$50
UPGRADE YOUR PACKAGE WITH GRAND
MARNIER

PALOMA

\$185

JOSE CUERVO TRADICIONAL REPOSADO
GRAPEFRUIT JUICE
BUBLY GRAPEFRUIT SPARKLING WATER

MULE

\$150

KETEL ONE VODKA
BUNDABERG GINGER BEER (6-PACK)
LIME JUICE
LIMES

SO-CAL CRAFT BREWS

\$170

CORONADO SALTY CREW BLONDE ALE
SOCIETE BULBOUS FLOWERS HAZY IPA
CALI-SQUEEZE BLOOD ORANGE HEFEWEIZEN

MICHELADA

\$150

MODELO ESPECIAL (TWO 6-PACKS)
MICHELADA MIX
TABASCO HOT SAUCE
TAJIN
LIMES

MICHE-NADA (NON-ALCOHOLIC) \$150

BEST DAY BREWING ELECTRO-LIME CERVEZA
(TWO 6-PACKS)
MICHELADA MIX
TABASCO HOT SAUCE
TAJIN
LIMES

BEVERAGES

BEER

CLASSIC

Bud Light
Budweiser
Coors Light
Budweiser Zero Non-Alcoholic

\$40
PER 6-PACK

PREMIUM

Corona Extra
Corona Premier
Modelo Especial
Pacífico
Michelob Ultra
Michelob Ultra Pure Gold
Stella Artois

\$48
PER 6-PACK

CRAFT

Coronado Salty Crew Blonde Ale
Cali-squeeze Blood Orange Hefeweizen
Golden Road Brewing Mango Cart Wheat Ale
Golden Road Brewing Street Cart Lager
Stone Brewing Delicious IPA (gluten friendly)
Societe Bulbous Flowers Hazy IPA
Voodoo Ranger Juice Force IPA
Best Day Brewing West Coast IPA Non-Alcoholic
Best Day Brewing Electro-Lime Cerveza Non-Alcoholic

\$56
PER 6-PACK

HARD BEVERAGES

Happy Dad Fruit Punch Seltzer
NÚTRL Pineapple Vodka Seltzer
NÚTRL Watermelon Vodka Seltzer

\$55
PER 6-PACK

NON-ALCOHOLIC BEVERAGES

6 PACK UNLESS OTHERWISE SPECIFIED

PURE LEAF ICED TEA
UNSWEETENED **\$34**

PURE LEAF ICED TEA
SWEET WITH LEMON **\$34**

TROPICANA PURE PREMIUM LEMON-
ADE **\$34**

BUBLY LIME SPARKLING WATER **\$23**

BUBLY GRAPEFRUIT
SPARKLING WATER **\$23**

AQUAFINA WATER **\$38**

PROUD SOURCE SPRING WATER **\$40**

PROUD SOURCE SPARKLING
WATER **\$40**

STARBUCKS NITRO FLASH BREW **\$34**

PEPSI **\$28**

DIET PEPSI **\$28**

STARRY **\$28**

LIQUOR

WHISKEY/BOURBON

CROWN ROYAL	\$145
FIREBALL CINNAMON WHISKEY	\$100
BULLEIT BOURBON	\$140
GENTLEMAN JACK	\$150
NINE BANDED	\$150
JAMESON	\$145
WOODFORD RESERVE	\$175
MAKER'S MARK	\$165

COGNAC

HENNESSY VS	\$245
COURVOISIER VSOP	\$265
HENNESSY XO (750ML)	\$450

CORDIALS

APEROL (750ML)	\$110
CHAMBORD (375ML)	\$145
RUMCHATA (750ML)	\$100
GRAND MARNIER (375 ML)	\$55
COINTREAU (375ML)	\$55
MARTINI & ROSSI SWEET VERMOUTH (375 ML)	\$40
MARTINI & ROSSI DRY VERMOUTH (375 ML)	\$40

MIXERS

BLOODY MARY MIX	\$30
MARGARITA MIX	\$30
MICHELADA MIX	\$30
ORANGE JUICE	\$20
CRANBERRY JUICE	\$20
PINEAPPLE JUICE	\$20
GRAPEFRUIT JUICE	\$20
GINGER BEER	\$26
TONIC WATER	\$26
CLUB SODA	\$26
ROCKSTAR ENERGY DRINK	\$40
ROCKSTAR ENERGY DRINK SUGAR FREE	\$40

LITER, UNLESS OTHERWISE SPECIFIED

VODKA

SMIRNOFF	\$110
ABSOLUT	\$125
TITO'S HANDMADE	\$135
KETEL ONE	\$145
GREY GOOSE	\$175
BELVEDERE	\$185
CIROC	\$200

TEQUILA

JOSE CUERVO TRADICIONAL REPOSADO	\$110
1800 SILVER	\$125
1800 REPOSADO	\$135
1800 CRISTALINO	\$225
OCHO PLATA	\$250
CASA DRAGONES BLANCO	\$290
CASA DRAGONES ANEJO	\$600
CASAMIGOS ANEJO	\$280
CASAMIGOS REPOSADO	\$260
CASAMIGOS BLANCO	\$235
MAESTRO DOBEL (750 mL)	\$200
CLASE AZUL PLATA (750ML)	\$440
CLASE AZUL REPOSADO (750ML)	\$590
DON JULIO 1942 (750 mL)	\$750

Jose Cuervo

1800
TEQUILA

MAESTRO
DOBEL
TEQUILA

MEZCAL

DOS HOMBRES JOVEN	\$220
DOS HOMBRES TOBALA JOVEN	\$1000
CASAMIGOS JOVEN	\$265

GIN

TANQUERRAY	\$120
TANQUERRAY10	\$150
AVIATION	\$135
HENDRICKS	\$190

SCOTCH

DEWAR'S WHITE LABEL	\$160
JOHNNIE WALKER BLACK	\$205
LAPRHOAIG (750ML)	\$245
JOHNNIE WALKER BLUE (750ML)	\$665
MACALLAN 12	\$390
MACALLAN 18	\$1200

RUM

CAPTAIN MORGAN	\$100
RON ZACAPA (750ML)	\$220
FLOR DE CAÑA 18-YEAR (750ML)	\$200
RON ZACAPA XO (750ML)	\$450



WINE

SPARKLING WINE

HILT ESTATE SPARKLING WINE, STA. RITA HILLS, CALIFORNIA, 2008	\$135
ADAMI, COL CREDAS BRUT PROSECCO, VENETO, ITALY, 2022	\$65
SCHRAMSBERG, BLANC DE NOIR, CALISTOGA, CALIFORNIA	\$110
BILLECART-SALMON, BRUT RESERVE CHAMPAGNE, ÉPERNAY, FRANCE	\$155
LAURENT-PERRIER, "CUVÉE ROSÉ" BRUT CHAMPAGNE, TOURS SUR MARNE, FRANCE	\$175
VEUVE CLICQUOT, "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE	\$175
SORELLE BRONCA, BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY	\$65
VEUVE CLICQUOT, ROSÉ BRUT, CHAMPAGNE, FRANCE	\$175
DOM PERIGNON, BRUT CHAMPAGNE, EPERNAY, FRANCE, 2012	\$725
LOUIS ROEDERER, "CRISTAL" BRUT CHAMPAGNE, REIMS, FRANCE, 2015	\$775

ROSÉ/ORANGE

THE PARING, ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$60
CHATEAU LÉOUBE, "LE SECRET DE LÉOUBE" ROSÉ, PROVENCE, FRANCE, 2022	\$90
A TRIBUTE TO GRACE, ROSÉ OF GRENACHE, SANTA BARBARA HIGHLANDS, CALIFORNIA 2023	\$75
JOLIE-LAIDE, SKIN FERMENT TROUSSEAU GRIS, SONOMA, CALIFORNIA 2023	\$95

WHITE WINE

CHARDONNAY

THE PARING, SANTA BARBARA, CALIFORNIA	\$65
CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2021	\$115
THE HILT ESTATE, STA. RITA HILLS, CALIFORNIA, 2020	\$135
THE HILT BENTROCK, STA. RITA HILLS, CALIFORNIA, 2020	\$150
THE JOY FANTASTIC, , STA. RITA HILLS, CALIFORNIA, 2019	\$110
CHANIN, "BIEN NACIDO VINEYARD" , STA. MARIA VALLEY, CALIFORNIA, 2020	\$120
LIQUID FARM, "BIEN BIEN" , SANTA MARIA VALLEY, CALIFORNIA, 2017	\$135
TOR WINES, CARNEROS, CALIFORNIA, 2019	\$130
KISTLER VINEYARDS, "LES NOISETIERS" , SONOMA COUNTY, CALIFORNIA, 2020	\$140
BELL, NAPA VALLEY, CALIFORNIA, 2020	\$120
CROSSBARN, NAPA VALLEY, CALIFORNIA, 2019	\$75
BONNEAU DU MARTRAY, "GRAND CRU" , CORTON-CHARLEMAGNE, FRANCE, 2018	\$1000

WINE CONT.

SAUVIGNON BLANC

JONATA "FLOR" SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA, 2021	\$100
THE PARING SAUVIGNON BLANC, CALIFORNIA	\$65
HALL SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, 2022	\$75
CADE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, 2022	\$100
DOMAINE FAUSSIER SANCERRE, LOIRE VALLEY, FRANCE, 2019	\$125
SCREAMING EAGLE SAUVIGNON BLANC, OAKVILLE, CALIFORNIA, 2018	\$1800

OTHER WHITE VARIETALS

FOXEN "ERNESTO WICKENDEN VINEYARD" CHENIN BLANC, STA MARIA VALLEY, CALIFORNIA, 2019	\$70
TATOMER "VANDENBERG" RIESLING, STA. RITA HILLS, CALIFORNIA, 2018	\$70
LUMEN "SIERRA MADRE VINEYARD" PINOT GRIS, SANTA MARIA VALLEY, CALIFORNIA, 2019	\$70

RED WINE

CABERNET SAUVIGNON

THE PARING CABERNET SAUVIGNON BLEND, CALIFORNIA	\$65
TYLER "HAPPY CANYON VINEYARD" CABERNET SAUVIGNON, HAPPY CANYON, CALIFORNIA, 2018	\$180
BECKMEN "ESTATE" CABERNET SAUVIGNON, LOS OLIVOS DISTRICT, CALIFORNIA, 2018, 2019	\$135
JONATA "EL DESAFIO" CABERNET SAUVIGNON, BALLARD CANYON, CALIFORNIA, 2005, 2015	\$310
HILL FAMILY ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2020	\$115
PAUL HOBBS "CROSSBARNS" CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA, 2019	\$125
PAUL HOBBS BECKSTOFFER TO KALON CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2018	\$1500
SCREAMING EAGLE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2018	\$4025
THE MASCOT CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2018	\$250
HARLAN ESTATE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2017	\$3,300
SILVER OAK CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2018	\$250

PINOT NOIR

SANFORD "SANFORD & BENEDICT VINEYARD" PINOT NOIR, STA. RITA HILLS,CALIFORNIA, 2018	\$155
THE PARING PINOT NOIR, STA. RITA HILLS, CALIFORNIA,	\$65
THE HILT ESTATE "OLD GUARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2018	\$150
THE HILT ESTATE PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2018	\$135
KOSTA BROWNE PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2021	\$250
PAUL HOBBS GOLDROCK VINEYARD PINOT NOIR, SONOMA COUNTY, CALIFORNIA, 2017	\$185
RACINES LA RINCONADA PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2017	\$115
BONNEAU DU MARTRAY "GRAND CRU" PINOT NOIR, CORTON-CHARLEMAGNE, FRANCE, 2005	\$1000

OTHER RED VARIETALS

LIEU DIT MALBEC, HAPPY CANYON, CALIFORNIA, 2014	\$75
LIEU DIT GAMMAY, HAPPY CANYON, CALIFORNIA, 2018	\$75
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA, 2018	\$135
JONATA "FENIX" BORDEAUX-STYLE BLEND,, BALLARD CANYON, CALIFORNIA, 2019	\$200
JONATA "LA SANGRE DE JONATA" SYRAH, BALLARD CANYON, CALIFORNIA, 2006, 2016	\$225
ANDREW MURRAY VINEYARDS "ESPERANCE" RED BLEND, SANTA YNEZ VALLEY, CALIFORNIA, 2020	\$90
HOLUS BOLUS SYRAH, STA. RITA HILLS, CALIFORNIA, 2022	\$85
TURLEY "PESENTI VINEYARD" ZINFANDEL, PASO ROBLES, CALIFORNIA, 2018	\$140
L'AVENTURE "ESTATE CUVÉE" RED BLEND, PASO ROBLES, CALIFORNIA, 2017	\$215
BLACK BIRD VINEYARDS "ARISE" PROPRIETARY RED, NAPA VALLEY, CALIFORNIA, 2016	\$140
DAVID ARTHUR "DAV" PROPRIETARY RED WINE, PRITCHARD HILL, CALIFORNIA, 2017	\$135
PETER MICHAEL "LES PAVOTS" BORDEAUX BLEND, KNIGHTS VALLEY, CALIFORNIA, 2019	\$400
SCREAMING EAGLE "THE FLIGHT" MERLOT, OAKVILLE, CALIFORNIA, 2018	\$2,275

WINE

Wine is in the DNA of SoFi Stadium. The connection is familial and foundational, directly connected to the vision behind SoFi Stadium which provided the impetus to focus the wine program on the groundbreaking wines of Santa Barbara County. At just one hundred and thirty miles from the stadium, Santa Barbara County is home to some of the best winemakers and vineyards in the world and they comprise over sixty percent of our wine list. We trust you'll share in our celebration of this important and exciting wine region just north of the stadium. This wine list is as singular as the stadium and is curated to match our food program in both quality and diversity.

WINE NOTES

We wanted to build a program that was as unique to LA as the project itself, so we focused primarily on Santa Barbara County and its six American Viticultural Areas (AVA). The breadth of grape varieties being made in Santa Barbara County is reflected in the staggering twenty-one varieties that are represented on this list. Overall, ninety percent of the wines on this list are from California.

The list is a balance between the original pioneers of Santa Barbara County, the second wave of winemakers, the stewardship of those that have come after, and the expression of winemaking styles of the next generation of Santa Barbara County winemakers. We have included the fabled, foundational, vineyards of the region while also highlighting the newer standout vineyards of Santa Barbara County: Sanford & Benedict, Bien Nacido, La Encantada, La Rinconada, Berock, and Radian. Throughout the list, we have tried to share what we think are some of the best representations of the wines from each AVA while acknowledging the tireless work and determination it took from so many to have the rich variety and quality in the region. We felt it had to be the focus.

As you look through the list, you will notice that the wines in each category are organized in order by the distance of the vineyard to SoFi Stadium.

The diversity and quality of the Pinot Noir and Chardonnay coming from the Sta. Rita Hills AVA have made it recognized all over the world; with its unique transverse of the mountain range and the coastal breezes coming from the Pacific Ocean, the growing conditions allow for some of the finest expressions of Pinot Noir and Chardonnay. Sanford and Benedict planted their eponymous, and now famous, vineyard in 1971 which set in motion what would become the Sta. Rita Hills AVA thirty years later. A new generation of stewardship in Sta. Rita Hills is being led by Matt Dees, the winemaker at Hilt Estate, at their iconic Berock and Radian Vineyards. Next to Hilt Estate sits a small, five-acre vineyard, that is farmed by Peter Hunken and Amy Christine, where the pair make the Joy Fantastic Chardonnay; Amy is one of only thirteen female Masters of Wine.

The Happy Canyon AVA benefits from its more inland condition and its terraced slopes make excellent growing conditions for Cabernet Sauvignon, Cabernet Franc, and Malbec. Tyler, led by Justin Willet, earned its renown by making Pinot Noir and Chardonnay, but he wanted to make a Cabernet from Happy Canyon. Justin was advised against it, but, happily, he did it anyway; the resulting wine he made as an homage to his father shows just how exceptional a Cabernet Sauvignon can come from this easternmost AVA.

WINE

The northernmost AVA, Santa Maria Valley, was the first AVA of the region. While known for exceptional Chardonnay and Pinot Noir, we also included some of the oldest vines in the region, planted in 1966, with the Chenin Blanc from Foxen. The Pinot Gris from Lumen is made by the first female winemaker in Santa Barbara County, Lane Tanner, who started making wines in the Santa Maria Valley in 1981. We also included two chardonnays from one of the most famous vineyards in the AVA, the Bien Nacido Vineyard.

The smallest AVA of SBC is Ballard Canyon. Located in a canyon between Buellton and Los Olivos, Ballard Canyon makes some of the best Syrahs in the world. The wines of Jonata show the uniqueness of the soil and the excellence in winemaking, but also the dogged determination to try new and revolutionary approaches to growing and vinification. Jonata's vineyard blend "Todos" is as unique a wine as its composition. A wine that is made from all of the grape varieties grown on the estate vineyard—ten, including three white varieties—shows the amazing breadth of Ballard Canyon and epitomizes the intense varietal versatility of Santa Barbara County. Jonata is the standard-bearer of quality winemaking for the region.

The Santa Ynez Valley AVA is the largest AVA and is the overlying AVA for the Sta. Rita Hills, Ballard Canyon, Los Olivos District, and Happy Canyon AVAs. Andrew Murray calls himself a member of the second wave of wine makers that came after the pioneers that planted the first vines over forty years ago, but Andrew has been making Rhône style wines for the past 36 years in the Santa Ynez Valley. Rhône varieties like Grenache, Syrah, and Mourvèdre grow well in the warmer inland areas and his dedication to the region are reflected in the quality of the wines he is making.

The newest AVA, the Los Olivos District, is situated mostly between Ballard Canyon and Happy Canyon. While it is the newest AVA, the Beckmen family has been making wine in the region since 1994. Their Estate Cabernet Sauvignon is a perfect example of the quality of Bordeaux style grapes being grown in the AVA.

Santa Barbara County wines could easily fill a list much larger than this, but we wanted to include the larger California region to layer in some of the stalwarts like Paul Hobbs, Tor Kenward, David Arthur, Peter Michael, Turley, Kistler, and Kosta Browne as well as some new esoteric winemakers.

Our reserve list spans some of the most iconic names in Old World wine to the cult standouts of California: Screaming Eagle, Harlan, Promontory, and Bond. We offer two different vineyard designate Cabernet Sauvignons from one of the most prized vineyards in wine: Beckstoffer To Kalon.

The foundation of the program is centered around the Paring wines. Located just one hundred and twenty-five miles north of Los Angeles, Paring sets the standard for what approachable and quality driven wines should be.

We wanted to redefine, and refocus, what a wine program could be and introduce a larger audience to the nearby, groundbreaking, wines coming from just north of us in Santa Barbara County. We hope you have as much fun discovering the wines, winemakers, and stewards of this amazing wine growing region as we have had in building this program.

SUITE SERVICE

HOURS OF OPERATION

REGULAR OFFICE HOURS:

9:30 AM - 5:00 PM, MON-FRI

MARYLOU MONTES

EXECUTIVE, OWNERS & LEVEL 1

mmontes@legends.net

424-541-9587

LYND SLAYBAUGH

SUITES-WEST

lslaybaugh@legends.net

424-541-9597

JENNA ROGERS

SUITES-EAST

jr Rogers03@legends.net

424-541-9620

ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm, (3) business days prior to event day.

Weekend Events (Saturday-Sunday): Tuesday by 12:00pm PST

Weekday Events (Monday-Friday): (3) business days prior to event I.E.:

Monday game – Deadline is Wednesday by 12:00pm PST. Thursday game - Deadline is Friday prior by 12:00pm PST.

- Orders can be placed through our online portal, via email, or over the phone.
- Preferred method of ordering is through our online portal. <https://suitecatering.sofistadium.com/>
- Each suite holder will have their own account assigned to their suite.
- Suite holders and administrators can access this portal at any time to place orders. Please note that the portal will not allow any orders to be placed past the pre-order deadline of 3 business days prior to the event.
- We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop a more effective communication channel and avoid duplication of orders.
- For assistance using the online ordering platform, please contact our Suite Catering Team.

Personalized Services: All special requests, (I.E. custom cakes, special dietary restrictions, private suite attendant, etc.) must be placed (5) business days prior to the event. Please note that the request for a private suite attendant will be a charge of \$350 per event.

EVENT DAY ORDERING

A condensed day of event menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

SUITE SERVICE

FOOD & BEVERAGE DELIVERY

All food and beverage ordered in advance will be delivered on a set service schedule in order to maintain the highest quality and presentation, unless specific time is requested.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee if not cancelled more than 48 hours in advance. You will be charged 30% of your order total if you cancel after the 48-hour deadline.

CREDIT CARD ON FILE (PAYMENT INFORMATION)

You may place a credit card on file with the Suites Services team to be used for food and beverage charges for the entire season. At the end of each event, you or your designated host will be required to sign the customer summary, eliminating the need to present a credit card. If you wish to not have a check presented, all payment arrangements must be made prior to the event.

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

TAX & ADMINISTRATIVE FEES

A 10% Sales Tax and a 24% Administrative Fee will be added onto your final food and beverage bill. The Administrative Fee is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices DO NOT include California Sales Tax on food, beverage, or administrative fees.