

LOFT MENU



C | **CRAFT**
CULINARY CONCEPTS

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

ADVANCE 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 guests' arrival unless noted otherwise. Hot food will be delivered once the first guest arrives or at a previously requested time to ensure maximum freshness and quality.

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 602.379.1628

State Farm Stadium Security / Lost & Found 623.433.7147

LOFT PACKAGES



CHAMPIONS

1,650

CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES

- V** **GF** **TRAIL MIX**
Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts
- V** **GF** **CRAFT'S FRESH GUACAMOLE & SALSAS**
Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips
- GF** **HATCH GREEN CHILE DEVILED EGGS**
Topped with Crispy Corn Salsa
- 3 ARANCINI & SAUSAGE BOARD**
Portobello Mushroom and Cheese Arancini, Creamy Four Cheese Arancini, Bolognese and Cheese with Saffron Risotto Arancini served with Tomato Basil and Pecorino Fondues, Roasted Italian Sausage Rope, Roasted Seasonal Vegetables and Crostini
- GF** **CHILI PEQUIN & GARLIC GRILLED STEAK SALAD**
Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing
- V** **GF** **FRESH FRUIT & BERRIES**
A beautiful display of Seasonal Fruits
- GF** **HULI HULI CHICKEN LOLLIPOPS**
Hawaiian-Style Roasted Chicken served with Pineapple Bacon Forbidden Fried Rice
- CHILLED PEPPER-CRUSTED BEEF TENDERLOIN**
With Roasted Vegetable Salad, Roasted Garlic Chimichurri, Tarragon Fingerling Potato Salad, Horseradish Grain Mustard Dressing and Fresh Rolls
- GF** **SHRIMP COCKTAIL**
Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®
- WHITE CHOCOLATE MOUSSE & SEASONAL BERRY "TACOS"**
Almond Florentine Cookie "Taco Shells" filled with White Chocolate Mousse and topped with Seasonal Berries
- CHOCOLATE S'MORES LAVA CAKE**
Individual Graham Cracker Cake filled with Smoked Chocolate Ganache "Lava", topped with Toasted Marshmallow Crème and Grand Marnier Macerated Strawberries

RISE UP

1,080

V GF FRESHLY POPPED TRUFFLE SALTED POPCORN

WARM SOFT PRETZEL STICKS

Served with Poblano Queso Dip

GF MILLIONAIRE'S DEVEILED EGGS
Millionaire's Bacon, Gold Glitter, Chives

V GF LOCAL VEGETABLE CRUDITÉ
The season's finest Local Vegetables with Herb Ranch Dip

TRES SONORAN ANTOJITOS

Pretzel Crusted Honey Hot Cheese Bite Skewers, Southwest Chicken Eggrolls, and Mini Elote Street Corn Corn Dogs served with Avocado Ranch Dip

BACON-WRAPPED PORK "CHURROS"

Mild Green Chile Pork Sausage wrapped in a Pasta Sheet, wrapped in Bacon and brushed with Roasted Garlic Sriracha BBQ Sauce

SHORT RIB LOLLIPOP SANDWICH

Mesquite Smoked Beef Short Rib Lollipops, Fresh Pickled Cucumber, Charred Jalapeno BBQ Sauce served on a Grilled Brioche Bun

SMOKED SEA SALT CHOCOLATE CHIP COOKIES

V GF FRESHLY POPPED TAJIN SEASONED POPCORN**SONORAN SNACK MIX**

Chili Lime Cashews, Honey Roasted Peanuts, Wasabi Peas, Cajun Sesame Sticks, Corn Nuts and Rice Crackers mixed with Jalapeño Powder

V GF CRAFT'S FRESH GUACAMOLE & SALSAS
Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips**V GF FRESH FRUIT & BERRIES**
A beautiful display of Seasonal Fruits**GF SOUTHWEST COBB SALAD TRIFLE**
Crisp 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**QUESABIRRIA GORDITAS**

Hand-Pressed Corn Masa Pockets filled with Beef Birria and topped with Melted Oaxaca Cheese, served with Cilantro, Onions and Birria Consomé

THE ARIZONICAN SLIDER

Chorizo Spiced Grilled Beef, Roasted Jalapeño, Pepperjack Cheese, Pico de Gallo Aioli on Brioche Bun

ENCHILADA VEGETABLE MAC & CHEESE**WHITE CHOCOLATE MOUSSE & SEASONAL BERRY "TACOS"**

Almond Florentine Cookie "Taco Shells" filled with White Chocolate Mousse and topped with Seasonal Berries

A LA CARTE MENU



SNACKS

V	GF	FRESHLY POPPED POPCORN	32
		CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	47
		CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	53
	GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	50
V		AZ CINNAMON ROASTED NUTS 6 packs of House Roasted Cinnamon Pecans and 6 packs of Roasted Cinnamon Almonds	108
V	GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	44
V	GF	CHILLED SPICY GARLIC GINGER EDAMAME	48
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	75
		WARM SOFT PRETZEL STICKS Served with Poblano Queso Dip	75

APPETIZERS

GF HATCH GREEN CHILE DEVILED EGGS Topped with Crispy Corn Salsa	56
BRUSCHETTA BOARD CAPRESE Abby Lee Farms® Tomatoes, House Made Fresh Mozzarella, Basil, Queen Creek Olive Mill® Olive Oil, drizzled with Balsamic LOCAL EGGPLANT CAPONATA Local Eggplant, Abby Lee Farms® Tomatoes, Roasted Garlic, Capers, Raisins, topped with Aged Balsamic HOUSE MADE BURNT MOZZARELLA Fresh Basil Pesto, lightly topped Queen Creek Olive Mill® Olive Oil CROW'S DAIRY GOAT'S CHEESE® Sonoran Desert Honey finished with Balsamic Macerated Figs BRIE & GREEN APPLE Spicy Candied Pecans, Minus 8-Pear Vinaigrette	115
INDIVIDUAL DIP TRIP (4 OF EACH)	90
GF 7-LAYER DIP Seasoned Vegetarian Refried Beans, Guacamole, Sour Cream, Pico de Gallo, Shredded Cheddar Cheese, Green Onions and Black Olives, served with Crisp Corn Tortilla Chips	
GF BUFFALO CHICKEN DIP Layers of Ranch Cream Cheese, Celery Salsa, Buffalo Chicken, Crumbled Blue Cheese & Green Onions, served with Fritos®	
MILLION \$ BACON DIP Savory dip of Millionaire's Bacon, Sherry Caramelized Onions, Cream & Cheddar Cheese, Seasonings, Scallions and a touch of Mayonnaise served with Sea Salt Flatbreads	
CHARCUTERIE, SAUSAGE & PRETZEL BOARD Giant House-Made Ben's Pretzel® served with Andouille Sausage, Beer Braised Bratwurst, Prosciutto Ham, Sopressata, Aged Gouda, Marinated Olives, Roasted Vegetables, Sweet Peppers, Local Honeycomb, Beer Cheese and Grain Mustard Dips	190
GF SHRIMP COCKTAIL Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	165
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE Twenty-Four Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	97
CHILLED LOBSTER TACOS Marinated Lobster in WonTon Taco Shells topped with Papaya Salsa	392

ARIZONA GARDEN FRESH

V	GF	LOCAL VEGETABLE CRUDITE The season's finest Local Vegetables with Herb Ranch Dip	88
	GF	CHILI PEQUIN & GARLIC GRILLED STEAK SALAD Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing	138
	GF	STRAWBERRY SPINACH SALAD Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	78
	GF	SOUTHWEST COBB SALAD TRIFLE Crisp 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, with Avocado Ranch	123
	GF	BLUEBERRY ROASTED CORN CHICKEN SALAD Arizona Lettuces, Herb Grilled Chicken Breast, Fresh and Dried Blueberries, Poblano Roasted Corn, Candied Pecans, Diced Red Onions, Served with Maple Bourbon Vinaigrette	130
		CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	92
			118 WITH GRILLED CHICKEN
V	GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits	114

STADIUM STAPLES

CHICKEN TENDERS

Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce

100 HALF ORDER | 160 FULL ORDER

OMAHA STEAKS® STADIUM BURGER

Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns

104 HALF ORDER | 195 FULL ORDER

VIENNA BEEF® HOT DOGS

Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish

85 HALF ORDER | 160 FULL ORDER

OMAHA STEAKS® BRATWURST

Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard

85 HALF ORDER | 167 FULL ORDER

TAILGATE FAVORITES

V	GF	VEGAN PAPAS TACOS Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	163
	GF	STADIUM CHICKEN WINGS Served with Ranch Dip, Celery and Carrot sticks OLD SCHOOL Traditional Style with Frank's Hot Sauce® and Butter—that's it! CRAFT BBQ Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce SOON TO BE FAMOUS HICKORY RANCH A Combination of Smokey, Sweet with a tiny bit of Heat TRIO OF CHICKEN WINGS A delicious combination of the wing flavors listed above	144
	GF	HULI HULI CHICKEN LOLLIPOPS Hawaiian-Style Roasted Chicken served with Pineapple Bacon Forbidden Fried Rice	178
		SOUTHWEST CHICKEN EGG ROLLS Southwest seasoned Chicken, Black Beans, Spinach, Corn, Red Peppers, and Pepperjack Cheese rolled in an eggroll wrapper and lightly fried. Served with Avocado Ranch and Red Chile Sauce	160
	GF	BUFFALO CHICKEN POTATO SKINS Potato Skins loaded with Tender Buffalo Chicken topped with Celery Pico de Gallo, Melted Pepperjack Cheese, served with Sour Cream	123
		BACON-WRAPPED PORK "CHURROS" Mild Green Chile Pork Sausage wrapped in a Pasta Sheet, wrapped in Bacon and brushed with Roasted Garlic Sriracha BBQ Sauce.	168

SPECIALTY SANDWICHES

*EIGHT SANDWICHES CUT IN HALF

WARM SANDWICHES

*SLOW SMOKED BEEF BRISKET

Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls

186

GARLIC BUTTER MEATBALL SUB ON A STICK

Mildly Spiced Meatballs baked with Soft Parmesan Bread weaved through, served with Sunday Sauce

122

SHORT RIB BEEF LOLLIPOP SANDWICH

Mesquite Smoked Beef Short Rib Lollipops, Fresh Pickled Cucumber, Charred Jalapeno BBQ Sauce on a Grilled Brioche Bun- 8 full sandwiches

186

CHILLED SANDWICHES

MINI CHICKEN SALAD SANDWICHES

Tarragon Chicken Salad on Mini Parmesan Baked Croissant Beignets

104

*CRISP GARDEN VEGETABLE WRAP

Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla

118

SLIDER HOUSE

SERVED WITH SIDEWINDER FRIES

SONORAN HONEY HOT FRIED CHICKEN

Tender Buttermilk Fried Chicken, Jalapeno Honey Hot Syrup, Roasted Jalapeno Slaw, and Pickles on a Brioche Bun

146

THE ORIGINAL

Griddled Beef Slider Patty, Melted Cheddar Cheese, Grilled Onions, Pickle, and Tanker Sauce on a Brioche Bun

160

ARIZONA SMOKED PULLED PORK

BBQ Pulled Pork, Charred Jalapeno BBQ Sauce, and Pickle on a Brioche Bun skewered with Spicy Pimento Cheese Bites

150

CHEF'S SELECT ENTRÉES

BARBECUE TRIO

Applewood Smoked Pulled Pork, 14-hour Mesquite Smoked Beef Brisket and Smoked Pulled Chicken, served with our Famous Roasted Garlic Sriracha® BBQ Sauce, Garlic Parmesan Potato Wedges, Country Coleslaw, Horseradish Black Peppercorn Pickles, Corn Bread and Butter

340

GRILLED FAJITAS

Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese

300

CHILLED PEPPER-CRUSTED BEEF TENDERLOIN

Served with Roasted Vegetable Salad, Roasted Garlic Chimichurri, Tarragon Fingerling Potato Salad, Horseradish Grain Mustard Dressing and Fresh Rolls

400

PORK BELLY AL PASTOR

Tender Al Pastor Style Pork Belly Skewers, Jalapeno Steamed Rice, Southwest Vegetables, accompanied by Salsa Huevona, Roasted Tomato Salsa, and Pomegranate Guacamole. Served with Flour Tortillas and Corn Tostada Shells

310



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

LOCAL CONCEPTS: BARRIO QUEEN

EL CARDENAL | 1050

Everything you need to make your own tacos. Served with your choice of 2 Meats, 1 Enchilada Tray, 2 sides, Corn Tortillas, Chips & Salsa, Guacamole, and Tres Leches.



BARRI GUACAMOLE

Avocado, Tomato, Lime Juice, Jalapeño, Pomegranate, Red Onion, Cilantro

TACOS – Select 2 options from below. Taco toppings include: Pico de Gallo, Cilantro & Onions, Cabbage, Oaxaca Cheese

- **GREEN CHILE PORK:** Pulled Pork, Pickled Red Onion, Pico de Gallo
- **AL PASTOR PORK:** Roasted Pork, Pineapple, Pastor Sauce, Red Onion, Cilantro
- **SAUDERO AZTECA:** Short Rib Birria, Red Onion, Cilantro
- **POLLO DERSHERBADO:** Chicken, Oaxaca Cheese, Pico de Gallo
- **VERDURO:** Vegetable Mix, Red Cabbage, Pico de Gallo

ENCHILADAS – Select 1 option from below.

- **SUIZAS CHICKEN ENCHILADAS:** Tender Pulled Chicken and Creamy Oaxaca Cheese, topped with our Homemade Tomatillo Sauce, Chorizo, Diced Red Onions, Fresh Cilantro and Crema
- **AZTECA BEEF ENCHILADAS:** Delicately Slow-Cooked Beef Short Rib and Melted Oaxaca cheese, topped with our Homemade Tomatillo Sauce, Diced Red Onions, Crema and Fresh Cilantro
- **QUEEN'S CHEESE ENCHILADAS:** A rich blend of Oaxaca, Cotija and Goat Cheese mixed with Sautéed Spinach, Shallots and Garlic, topped with our Homemade Subtly-Spicy Cream Sauce, Cotija Cheese and Crema

SIDE DISHES – Select 2

- **BLACK BEANS**
- **CALABACITAS**
- **MEXICAN-STYLE RICE**

DESSERT

- **TRES LECHEs:** Vanilla Bean Cake, Tres Leches Blend, Berry Compote, Whipped Cream, Toasted Coconut

LOCAL CONCEPTS: SCOOPWELL'S DOUGH BAR



SCOOPWELL'S COOKIE DOUGH DOZEN

108

An assortment of individually portioned cookie dough scoops in the flavors below:

CHOCOLATE CHIP

BROWNIE BATTER

COOKIES & CREAM

CAKE BATTER

SCOOPWELL'S DOZEN ICE CREAM SANDIES

120

6 of each flavor below

CHOCOLATE CHIP

COOKIES & CREAM

SWEET NEST DESSERTS

SALTED CARAMEL BROWNIES WITH PRETZEL CRUST

57

ASSORTED FRESH BAKED GOURMET COOKIES

56

FRESH COOKIE & BROWNIE COMBO

58

CRAFT CUPCAKE COMBO

8 Made from scratch: Tres Leches, Orange Adreemsicle, Big Red Velvet and Extreme Dark Chocolate

65

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

80

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

80

SUNDAE BAR

Vanilla, Chocolate and Strawberry Ice Creams, Chocolate Brownies, Whipped Cream, Cherries, Rainbow Sprinkles, and Cookie Pieces with Chocolate and Caramel Sauces

108

STRAWBERRY TRIFLE MASON JARS

All the flavors of the classic Strawberry Shortcake, but with a soft layer of Cake instead of a Biscuit

90

CHOCOLATE S'MORES LAVA CAKE

Individual Graham Cracker Cake filled with Smoked Chocolate Ganache "Lava", topped with Toasted Marshmallow Crème and Grand Marnier Macerated Strawberries

112



Menu Item is Gluten Free



Menu Item is Vegan

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BEVERAGE OFFERINGS



BEVERAGE PACKAGES

GOAL LINE PACKAGE

6 pack of: Michelob Ultra, Bud Light, Estrella Jalisco, Four Peaks Brewing Kilt Lifter. J Vineyards & Winery Chardonnay & Pinot Noir, Ketel One, Crown Royal, Volcan Blanco, Margarita Mix, Bloody Mary Mix, Cranberry Juice, Orange Juice, Club Soda, Tonic Water

825

RED ZONE PACKAGE

Michelob Ultra (two 6 packs), Bud Light (two 6 packs), 6 pack of: Estrella Jalisco, Kona Big Wave, Four Peaks Brewing Kilt Lifter, Four Peaks Brewing Bad Birdie, J Vineyards Chardonnay & Pinot Noir

495

UNLIMITED NON-ALCOHOLIC DAY OF GAME PACKAGE

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

295

CANNED COCKTAILS

By the 4 pack

CUTWATER

Lime Margarita, Vodka Mule

45

NUTRL

Pineapple, Watermelon

45

HIGH NOON

Lemon, Black Cherry

45

LOS SUNDAYS

Tropical Tequila Seltzer

45

BEER

12oz cans by the 6 pack, unless otherwise noted.

BUD LIGHT 160Z	38
MILLER LITE 160Z	38
COORS LIGHT 160Z	38
MICHELOB ULTRA 160Z	40
DOS EQUIS	40
ESTRELLA JALISCO	40
STELLA ARTOIS	40
FIRESTONE WALKER BREWING 805, BLONDE	43
KONA BIG WAVE, GOLDEN ALE	43
THE SHOP BEER CO. CHURCH MUSIC, IPA	43
FOUR PEAKS BREWING, HAZY IPA	43
FOUR PEAKS BREWING WOW, WHEAT	43
FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE	43
FOUR PEAKS BREWING BAD BIRDIE, GOLDEN ALE	43

OTHER

By the 6 pack.

BLACK CHERRY BUD LIGHT SELTZER	42
TWISTED TEA	42
AUSTIN EASTCIDERS – Blackberry	42
HAPPY DAD HARD SELTZER – Grape, Fruit Punch	45
BUDWEISER ZERO	38

MIXERS

CLUB SODA	23
TONIC WATER	23
BLOODY MARY MIX	26
MARGARTIA MIX	29
JUICES – Cranberry, Pineapple, Orange	19
RED BULL (4-PK) – Regular, Sugar Free	32

NON-ALCOHOLIC

By the 6 pack.

CANNED SOFT DRINKS – Coca-Cola, Diet Coke, Coke Zero, Sprite, Minute Made Lemonade, Ginger Ale	25
DASANI BOTTLED WATER	30
SMART WATER	35
GOLD PEAK TEA – Unsweetened	36
GATORADE	32
TOPO CHICO MINERAL SPARKLING WATER	33
TOPO CHICO SABORES FLAVORED SPARKLING WATER – Blueberry Hibiscus, Lime Mint	33



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HOT BEVERAGES

HOT BEVERAGE PACKAGE – Single cup brewing system for Coffees, Hot Chocolate and Tea **100**

FAN FAVES

BUBBLY BAR – Sparkling Wine served with a selection of Orange Juice, Peach Puree, and Fruit Garnishes **170**

MARGARITA BAR – Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes **200**

FAKE PUNT FLIGHT – Flight of 3 Bottles of Wine **250**

COCKTAIL KEG – Specialty Cocktail of the Event in a Keg. Serves 12-14 drinks. **175**

BARTESIAN PREMIUM COCKTAIL MACHINE – Crafted cocktails in the comfort of your Loft. **400**
Includes 4 capsules of each: Old Fashioned, Spicy Margarita, Rum Breeze, and Ginger Peach Iced Tea



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BOTTLE SERVICE

If you prefer a 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.

VODKA

BELVEDERE	156
GREY GOOSE	140
KETEL ONE	130
TITO'S HANDMADE	125

COGNAC

HENNESSY VS	160
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GIN

TANQUERAY NO. TEN	130
HENDRICKS	128

RUM

RUMHAVEN	100
CAPTAIN MORGAN	90
BACARDI SUPERIOR	80

SCOTCH

JOHNNIE WALKER BLUE LABEL	500
DALMORE 12YR SHERRY CASK	260
THE GLENLIVET 12YR	160

BOURBON / WHISKEY

WHISTLE PIG OLD WORLD RYE, 12YR	360
JEFFERSON'S OCEAN BOURBON	305
WOODFORD RESERVE	150
BULLEIT RYE	140
MAKER'S MARK	140
CROWN ROYAL	130
JACK DANIELS	115
BUFFALO TRACE	100

TEQUILA

DON JULIO ULTIMA RESERVA EXTRA ANEJO	1065
EIGHT RESERVE ANEJO BY 818	525
CLASE AZUL REPOSADO	380
DON JULIO 1942	360
DON JULIO ALMA MIEL JOVEN	320
CASAMIGOS BLANCO	195
LOBOS 1707 JOVEN	164
DON JULIO BLANCO	130
VOLCAN DE MI TERRA BLANCO	100



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EVENT DAY OFFERINGS



EVENT DAY MENU

TWO MINUTE WARNING

Ran out of time? Save some money with our Two Minute Warning Package! Available only after the order deadline.
Includes: Popcorn, Craft's Fresh Guacamole & Salsas, Fresh Fruit & Berries, Trio of Wings, Vienna Beef® Hot Dogs, Cookie & Brownie Combo.

675

SNACKS

V GF FRESHLY POPPED POPCORN

42

CRAFT CANDY BASKET

An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item

59

GF HOMEMADE KETTLE CHIPS

Accompanied by Caramelized Onion Dip

58

V GF TRAIL MIX

Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts

55

V GF CRAFT'S FRESH GUACAMOLE & SALSAS

Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips

92

WARM SOFT PRETZEL STICKS

Served with Poblano Queso Dips

92

SLIDER HOUSE

THE ORIGINAL

Griddled Beef Slider Patty, Melted Cheddar Cheese, Grilled Onions, Pickle, and Tanker Sauce on a Brioche Bun

202

ARIZONA GARDEN FRESH

- V GF LOCAL VEGETABLE CRUDITE** 112
The season's finest Local Vegetables with Herb Ranch Dip
- CLASSIC CAESAR SALAD** 118
Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing
- V GF FRESH FRUIT & BERRIES** 144
A beautiful display of Seasonal Fruits

TAILGATE FAVORITES

- V GF VEGAN PAPAS TACOS** 205
Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad
- GF STADIUM CHICKEN WINGS** 184
Served with Ranch Dip, Celery and Carrot Sticks
- OLD SCHOOL** | Traditional Style with Frank's Hot Sauce® and Butter—that's it!
 - CRAFT BBQ** | Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce
 - SOON TO BE FAMOUS HICKORY RANCH** | A Combination of Smokey, Sweet with a tiny bit of Heat
 - TRIO OF CHICKEN WINGS** | A delicious combination of the wing flavors listed above

CHEF'S SELECT ENTRÉES

- GRILLED FAJITAS** 380
Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese

STADIUM STAPLES

CHICKEN TENDERS

Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce

123 HALF ORDER | 194 FULL ORDER

OMAHA STEAKS® STADIUM BURGER

Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns

134 HALF ORDER | 225 FULL ORDER

VIENNA BEEF® HOT DOGS

Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish

105 HALF ORDER | 200 FULL ORDER

OMAHA STEAKS® BRATWURST

Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard

108 HALF ORDER | 212 FULL ORDER

SPECIALTY SANDWICHES

EIGHT SANDWICHES CUT IN HALF

SLOW SMOKED BEEF BRISKET

Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls

238

SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

71

FRESH COOKIE & BROWNIE COMBO

74

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

95

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

95



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.



**CRAFT
CULINARY
CONCEPTS**

craftculinaryconcepts.com

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