

SUITES MENU

2025 - 2026



AT&T STADIUM



Dear Suites Guests, Partners,
and Valued Clients,

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

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

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

Here's to a legendary season —

Go Cowboys!

AT&T STADIUM

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CHEF PRESENTATIONS

Expertly designed to serve 16 - 20 guests.

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

THE TEXAS BARBEQUE

2050

TRADITIONAL ROASTED

GARLIC HUMMUS

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

BACKYARD COLESLAW

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

ROASTED FINGERLING

POTATO SALAD

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

BENT BUCKLE BARBEQUE BRISKET

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

TEXAS JALAPEÑO SMOKED SAUSAGE

Locally Made Smoked Sausage
with Chipotle BBQ Sauce

BAKED BBQ BEANS

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

BACON WRAPPED JALAPEÑO

CHICKEN BITES

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

TEXAS BACON & CHEDDAR TOTS

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

TRUFFLED MAC & CHEESE

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

GOOEY CAMPFIRE TURTLE

BROWNIE SKILLET

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

SOUTHERN COMFORT SWEETS

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

FIESTA KICK MIX

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

PRALINE PRETZELS

French-Style Caramel-Coated Pretzels

CHEETOS POPCORN

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

THE FOOTBALL FIESTA

2000

TEXAS ELOTE

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

FIESTA SHRIMP COCKTAIL

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

TEXAS CAESAR SALAD

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

LOCAL TEXAS SMOKED BBQ PORK RIBS

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

MINI SIRLOIN BEEF SLIDERS

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

NATHAN'S KOSHER-STYLE HOT DOGS

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

SWEET CORN & POBLANO SOUFFLÉ

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

TRUFFLED MAC & CHEESE

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

LEGENDARY BAR SAMPLER

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

TEXAS BOURBON PEACH STREUSEL

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

COWBOYS PARTY MIX

Traditional Bar-Style Snack Mix with Legends Seasoning

CHOCOLATE PEANUT M&M'S

Assorted Colors of Peanut M&M's

BUTTER FLAVORED POPCORN



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

THE GRIDIRON

1950

CAPRESE PASTA SALAD

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

SEASONAL HARVEST SALAD

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

JALAPEÑO HOMINY CHEESE DIP

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

ARTISAN CARVING SANDWICHES

Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli

House-Smoked Turkey Breast

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

Roast Beef

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

Smoked Ham, Salami & Mortadella

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

NATHAN'S KOSHER-STYLE HOT DOGS

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

STEAK EMPANADAS

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

BUFFALO CHICKEN SPRING ROLLS

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch

SOUTHERN CHICKEN TENDERS

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

POTATO WEDGES

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

TRUFFLED MAC & CHEESE

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

COWBOYS CHEESECAKE

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

SCRATCH-BAKED COOKIES

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

ORANGE FROSTED PECANS

Pecan Halves with Orange & Sugar Frosting

BUTTER FLAVORED POPCORN

CHOCOLATE PLAIN M&M'S

Assorted Colors of Milk Chocolate M&M's



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

THE GRAN CANTINA

1800

ULTIMATE SEVEN-LAYER DIP

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

SALSA TRIO

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

MEXICAN COBB SALAD

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

COMBINATION BEEF & CHICKEN FAJITAS

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

BORRACHO BEANS

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

SPANISH RICE

Traditional Seasoned Spanish-Style Rice

SOUTHWEST FRIED ROLLS

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

SOUTHWEST VEGETABLE EMPANADAS

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

QUESO WITH CARNE ASADA

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

DULCE DE LECHE CHURROS

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

PINEAPPLE UPSIDE-DOWN CAKE

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

TEXAS SPICED PEANUTS

Chile-Lime Salted Roasted Hot Spanish Peanuts

CHEETOS POPCORN

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

À LA CARTE

STARTERS

COLOSSAL SHRIMP & SNOW CRAB 367

CLAWS PRESENTATION

Jumbo Wild Caught Shrimp Boiled with Spices & Crab Claws. Served with Lemons, Remoulade & Cocktail Sauce

COLD & SMOKED RUBBED BEEF 367

TENDERLOIN PRESENTATION

Texas Black Angus Beef Tenderloin with House-Made BBQ Rub, Smoked & Sliced. Served with Grilled Asparagus, Onion & Mushroom Relish, Candied Jalapeños, Creamy Horseradish Spread, Traditional Chimichurri Sauce & Dinner Rolls

SIGNATURE SUSHI PRESENTATION 362

Tempura Shrimp, Tuna, Rainbow, Temptation & Crunchy Sushi Rolls. Served with Soy Sauce, Pickled Ginger & Wasabi

COLOSSAL SHRIMP 336

PRESENTATION

Jumbo Wild-Caught Shrimp Boiled with Spices. Served with Lemons, Remoulade & Cocktail Sauce

CHICKEN & WAFFLES 220

Pearl Sugar Waffles & Crispy Chicken Breasts. Served With Country Gravy & Maple Syrup
Delivered After Gates Open for Optimal Quality

TEXAS MEATS & CHEESE SAMPLER 189

Applewood Smoked Chicken Breast, Smoked Ham & London Broil Rolls with Aged Cheddar, Jalapeño Havarti & Colby Jack Cheese, House-Made Mostarda, Pickle Vegetable Relish & Olives. Served with Gourmet Flatbread Crackers

ARTISAN CARVING SANDWICHES 189

House-Smoked Turkey Breast

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

Roast Beef

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

Smoked Ham, Salami & Mortadella

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

FIESTA SHRIMP COCKTAIL 173

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

GOURMET WRAPS DUET 168

Ancho Marinated Skirt Steak Strips with Butter Lettuce, Sharp Cheddar Cheese & Pickled Red Onion on a Sundried Tomato Tortilla. Grilled Chicken Breast, Cotija Cheese, Fire Roasted Corn, Black Beans, Romaine & Chipotle Spread on a Traditional Flour Tortilla

VEGETABLE MEDLEY WRAPS 168

Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

SEASONAL VEGETABLE CRUDITÉ 168

Grape Tomatoes, English Cucumbers, Asparagus, Celery, Carrot Sticks & Cilantro Pepita Ranch Dressing

MAINE LOBSTER BRIOCHE ROLL 157

Lemon Marinated Lobster Meat with Crispy Bacon Pieces, Fresh Tomatoes, Petite Greens, Creamy Lemon Garlic Aioli on a Soft Open Face Brioche Roll

HAM & CHEESE CROISSANTS 157

Smoked Ham, Fontina Cheese, Chipotle Dijonnaise on House-Made Petite Croissants

FRESH SEASONAL FRUIT 126

& BERRIES

Seasonal Market Fruit, Including Honeydew Melon, Cantaloupe, Pineapple, Seasonal Mixed Berries & Table Grapes



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

SALADS

SESAME GRILLED CHICKEN SALAD 147

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

MEXICAN COBB SALAD 131

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

CAPRESE PASTA SALAD 126

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

MEDITERRANEAN CHEF SALAD 126

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

TEXAS CAESAR SALAD 126

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

SEASONAL HARVEST SALAD 110

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



Gluten-free



Vegetarian



Nut-free



Vegan



Sold on Event Day



New Item



SNACKS

COWBOYS CRUNCH BUCKET    120
Gluten-Free, Sweet-Spicy Caramelized Corn & Rice Chips with Salted Nuts & Dried Fruit

CHEETOS POPCORN    105
Combines AT&T Stadium's Popcorn with the Delicious Taste of Jalapeño Cheddar Cheetos & Flamin' Hot Cheetos

PRALINE PRETZELS    105
French-Style Caramel-Coated Pretzels

ASSORTED GUMMY BEARS     99
Assorted Flavors of Soft Gummy Bears

CHOCOLATE PEANUT M&M'S    94
Assorted Colors of Peanut M&M's

ORANGE FROSTED PECANS     89
Pecan Halves with Orange & Sugar Frosting

TEXAS SPICED PEANUTS     81
Chile-Lime Salted Roasted Hot Spanish Peanuts

FIESTA KICK MIX     78
Blend of Honey Roasted Peanuts, Cashews, Everything & Hot Churrito Sticks with a Savory Spice

COWBOYS PARTY MIX    73
Traditional Bar-Style Snack Mix with Legends Seasoning

JACK LINKS BEEF JERKY  73
16 oz. of Assorted Jack Links Beef Jerky Pieces

CHOCOLATE PLAIN M&M'S     63
Assorted Colors of Milk Chocolate M&M's

BUTTER FLAVORED POPCORN    63

COTTON CANDY  53
Six Bags of Assorted Cotton Candy Flavors

CLEAN SNAX®    32
Five Bags of Assorted Flavors of Bite-Sized Nuggets Made with Chia & Flaxseed

COCO SNAX™    32
Crunchy Shredded Coconut Clusters with a Touch of Sweetness & a Hint of Sea Salt. Five Bags of Assorted Flavors of Coconut, Ginger & Coffee

DIPS

ULTIMATE SEVEN-LAYER DIP 199

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

QUESO WITH CARNE ASADA 178

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

JALAPEÑO HOMINY 160

CHEESE DIP

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

SALSA TRIO 157

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

CANTINA GUACAMOLE 126

House-Made Guacamole. Served with Blue Corn Tortilla Chips

TEXAS ELOTE 126

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

THREE CHEESE PIMENTO 115

& JALAPEÑO DIP

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

FRENCH ONION DIP 105

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

SPICY TRADITIONAL 87

HUMMUS

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

TRADITIONAL ROASTED 87

GARLIC HUMMUS

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

PIZZA

Delivered at halftime.

FOUR-MEAT PIZZA 110

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

PEPPERONI PIZZA 110

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

GOURMET VEGETABLE PIZZA 110

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

CHEESE PIZZA 99

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

GLUTEN-FREE CHEESE PIZZA 78

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

GLUTEN-FREE 78

VEGETABLE PIZZA

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

 Gluten-free  Vegetarian  Nut-free  Vegan

 Sold on Event Day  New Item



THE FULL BACK

COMBINATION BEEF & 392

CHICKEN FAJITAS

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

COWBOYS TACKLE NACHO BAR 378

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

COWBOYS PARTY 361

CHICKEN WING TRIO

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

TRIO OF EMPANADAS 357

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

COWBOYS CRISPY CHICKEN 299

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

LOCAL TEXAS SMOKED

BBQ PORK RIBS 275

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

MINI SIRLOIN BEEF SLIDERS 241

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

LOBSTER MAC & CHEESE 215

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

TRUFFLED MAC & CHEESE 199

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

VEGETARIAN NACHO BAR 162

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

2 POINT CONVERSION

Select in Groups of Two

BENT BUCKLE BARBEQUE BRISKET 280

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

COWBOYS THICK & JUICY BURGERS 252

16 Thick & Juicy Burger Patties. Served with Cheddar & Provolone Cheese Slices, Lettuce, Kosher Pickle Slices, Tomatoes, Red Onions, Bacon Aioli & Hamburger Buns

BACON WRAPPED JALAPEÑO 247

CHICKEN BITES

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

STEAK EMPANADAS 241

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

CHICKEN EMPANADAS 234

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Sauce

TEXAS JALAPEÑO SMOKED SAUSAGE 225

Locally Made Smoked Sausage with Chipotle BBQ Sauce

SOUTHWEST FRIED ROLLS 220

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

SOUTHERN CHICKEN TENDERS 216

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

TEXAS BACON & CHEDDAR TOTS 204

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

BUFFALO CHICKEN SPRING ROLLS 200

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch

SMOKED BBQ BRISKET 200

SPRING ROLLS

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

NATHAN'S KOSHER-STYLE HOT DOGS 199

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

JALAPEÑO CHEDDAR POPPERS 189

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

SOUTHWEST VEGETABLE 178

EMPANADAS

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

TEXAS CHICKEN TAQUITOS 175

Crispy Corn Tortillas Rolled with Shredded Chicken & Mozzarella Cheese. Served with Nopalitos, Pico de Gallo Relish & Charred Salsa

SWEET CORN & POBLANO SOUFFLÉ 173

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

CHICKEN & CHEDDAR FLAUTAS 168

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

NATHAN'S JUNIOR HOT DOGS 150

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

COWBOYS ALL BEEF CORN DOGS 136

All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

COWBOYS STAR NUGGETS 126

Cowboys Star Shaped Nuggets. Served with Ranch, Ketchup & Honey Mustard

POTATO WEDGES 115

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

TROPHY TRIO

Select in Groups of Three

BACON WRAPPED JALAPEÑO 183

CHICKEN BITES

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

SMOKED BBQ BRISKET 175

SPRING ROLLS

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

SOUTHWEST FRIED ROLLS 165

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

BUFFALO CHICKEN SPRING ROLLS 165

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch

JALAPEÑO CHEDDAR POPPERS 152

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

CHICKEN & CHEDDAR FLAUTAS 152

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

SOUTHERN CHICKEN TENDERS 147

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

TEXAS CHICKEN TAQUITOS 145

Crispy Corn Tortillas Rolled with Shredded Chicken & Mozzarella Cheese. Served with Nopalitos-Pico de Gallo Relish & Charred Salsa

CHICKEN EMPANADAS 136

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Sauce

STEAK EMPANADAS 136

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

SOUTHWEST VEGETABLE EMPANADAS 131

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

TEXAS BACON & CHEDDAR TOTS 126

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

NATHAN'S JUNIOR HOT DOGS 115

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

COWBOYS ALL BEEF CORN DOGS 99

All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

COWBOYS STAR NUGGETS 84

Cowboys Star Shaped Nuggets. Served with Ranch, Ketchup & Honey Mustard

POTATO WEDGES 68

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

PASTRY

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

GLUTEN-FREE DELIGHTS    220
French Macarons, Flourless Chocolate Cakes,
Marble Cupcakes, Key Lime Pie, Chocolate Dipped
Strawberries & Triple Berry Shooters with Fresh Berries

SOUTHERN COMFORT SWEETS   210
Texas Pecan Chocolate-Caramel Popcorn Bites,
Apple Moonshine Empanadas, Dulce de Leche Churros,
Passion Fruit Chess Pies, Coconut-Chocolate Chip
Cookies, Fried Nutella Rolls & House-Made Red Velvet
Whoopie Pies

CHOCOLATE GAME CHANGER  204
Peanut Butter Chocolate Bars, Assorted Truffles,
Texas Made Moon Pies, Flourless Chocolate Cake, Milk
Chocolate Pudding, Dehydrated Raspberries Shooters,
Tipsy Passionfruit Chocolate & Cookie Cake Pops

TEXAS BOURBON PEACH STREUSEL   192
Caramelized Peaches with a Southern White
Chocolate Streusel Crust. Served at Halftime
with Blue Bell Homemade Vanilla Ice Cream

**GOOEY CAMPFIRE TURTLE
BROWNIE SKILLET**  189
Warm Fudge Brownie with Toasted Pecans,
Marshmallows & Caramel. Topped with No-Bake
Cookie Crumb Mousse. Served at Halftime with
Blue Bell Homemade Vanilla Ice Cream

COWBOYS BREAD PUDDING SKILLET  178
White Chocolate & Fresh Raspberry Bread Pudding,
Drizzled with Caramel. Served at Halftime with
Blue Bell Homemade Vanilla Ice Cream

DULCE DE LECHE CHURROS   168
Two Dozen Texas-Sized Dulce de Leche Churros.
Served with Chocolate & Berry Sauces

LEGENDARY BAR SAMPLER  168
Touchdown Texas Sheet Cake Bars, Southern
Raspberry Bar, Chef Marcello Magic Bars,
Celebration Almond Cake Bars & S'mores Bars

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

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

PINEAPPLE UPSIDE-DOWN CAKE   136
Traditional Pineapple Upside-Down Cake with
Cherries. Served at Halftime with Blue Bell
Homemade Vanilla Ice Cream

ALL-AMERICAN DOUBLE APPLE PIE  126
Baked in a Buttery Flaky Crust. Served at Halftime
with Blue Bell Homemade Vanilla Ice Cream

BLUEBERRY LEMON FILLED SCONES  89
Traditional Scones with Creamy Lemon Filling &
Buttery Blueberry in a Golden-Brown Crunchy Crust

AMENITIES & SWEET DELIGHTS

TIFF'S TREATS

210

Three Dozen Variety Cookies Delivered
Warm & Gooley at Halftime

THEME LOGO COOKIES

220

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

COWBOYS CUPCAKES

168

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

DULCE DE LECHE CUPCAKES

165

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

COWBOYS CHEESECAKE

147

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

COWBOYS DIPPED

120

STRAWBERRIES

14 Strawberries Dipped in the Finest
Chocolates with Assorted Toppings

STRAWBERRY SHORTBREAD

120

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

OLD-FASHIONED PEANUT

110

BUTTER PIE

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

BLUE BELL ICE CREAM

73

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

VOLLEMAN'S DAIRY FRESH FARM MILK

63

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



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

SPECIAL OCCASION CAKES

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

12" ROUND CAKE 231

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

6" ROUND CAKE 115

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



KIDS MENU

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

ROWDY'S FROZONE SLUSHIES 190

Serves 24 – 30

YOUR CHOICE OF FLAVOR:

Strawberry, Dragon Fruit, Lemonade, or Mango

Slushy Machine

Clear 12 oz. Cups, 24-pack

ROWDY PACK 75

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

Delivered in a Dallas Cowboys Backpack.

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

LIL' STARS MEAL PACK

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

PLEASE SELECT ONE:

8" Cheese Pizza 40

8" Pepperoni Pizza 40

Nathan's Kosher-Style Hot Dog 40

Cowboys Star Nuggets 40

Served with Ranch, BBQ & Dijon Mustard

ROWDY SOUVENIR CUP 22

 Gluten-free  Vegetarian  Nut-free  Vegan

 Sold on Event Day  New Item



COWBOYS THANKSGIVING

1700

A celebration of thanks, made more meaningful with you here.

Designed to feed 16 – 20 guests. Available for advance order only.

OVEN-ROASTED TURKEY

Oven-Roasted Turkey Breast
Seasoned with Legends Spices

YUKON GOLD MASHED POTATOES

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

COUNTRY CORNBREAD DRESSING

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

BROCCOLI RICE & CHEESE CASSEROLE

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

GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS

Traditional Green Bean & Mushroom
Casserole Topped with Crispy Onions

FALL HARVEST SALAD

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

TRADITIONAL PECAN PIE

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

TRADITIONAL PUMPKIN PIE

Classic Spiced Pumpkin Purée,
Baked on a Traditional Pie Crust

TRADITIONAL GIBLET GRAVY

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

ORANGE CRANBERRY RELISH

Traditional Cranberry Sauce with Orange
Liqueur & Cinnamon Reduction

BRIOCHE ROLLS

Soft Brioche Dinner Rolls. Served
with Salted Butter Balls

VANILLA BEAN WHIPPED CREAM

House-Made Sweetened Whipped
Cream with Vanilla Bean



Gluten-free



Vegetarian



Vegan



Nut-free



Sold on Event Day



New Item

THANKSGIVING À LA CARTE

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

GLAZED HAM 252

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

PRALINE SWEET POTATOES 173

Traditional Whipped Cinnamon Spiced Sweet Potatoes, Topped with Honey Roasted Pecan Pieces & Melted Marshmallows

TRADITIONAL PECAN PIE 136

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

TRADITIONAL PUMPKIN PIE 136

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

CARAMEL APPLE PIE 126

Traditional Sliced Spiced Apples, Baked on a House-Made Flaky Pie Crust



 Gluten-free  Vegetarian  Nut-free  Vegan

 Sold on Event Day  New Item

BEVERAGES

PREMIUM PACKAGES

SUPER PREMIUM STARTER PACKAGE

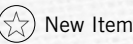
1441

- 1 Miller Lite, 12-pack
- 1 Coors Light, 12-pack
- 1 SOL, 12-pack
- 1 Force & Grace Paso Robles Cabernet Sauvignon 
- 1 Far Niente Chardonnay 
- 1 DAOU Rosé 
- 1 Tito's Vodka
- 1 Maker's Mark
- 1 Herradura Añejo
- 1 Crown Royal
- 1 Captain Morgan
- 1 Pepsi, 8-pack
- 1 Diet Pepsi, 8-pack
- 2 Deja Blue Water, 8-pack
- 1 Cranberry Juice
- 1 Orange Juice
- 1 Tonic Water 6-pack
- Limes
- 1 Maker's Mark Owners Select
- 1 Cowboys Blue 10 oz. Rocks Cups, 16-pack
(Limited Edition)

PREMIUM STARTER PACKAGE

1045

- 1 Miller Lite, 12-pack
- 1 Coors Light, 12-pack
- 1 Josh Cellars "Craftsman's Collection"
Cabernet Sauvignon
- 1 Josh Cellars "Craftsman's
Collection" Chardonnay
- 1 Fleur de Prairie Rosé
- 1 Smirnoff
- 1 Herradura Silver
- 1 Captain Morgan
- 1 Jack Daniel's Old No.7 Tennessee
- 1 Pepsi, 8-pack
- 1 Diet Pepsi, 8-pack
- 2 Deja Blue Water, 8-pack
- 1 Cranberry Juice
- 1 Orange Juice
- 1 Tonic Water 6-pack
- Limes
- 1 Cowboys Blue 10 oz. Rocks Cups, 16-pack
(Limited Edition)



New Item



Made in Texas

COCKTAIL PACKAGES

COWBOYRITA FROZEN PACKAGE

982

Frozen Cowboyrita Machine
The Cowboyrita with Hornitos
Reposado Mix, 3 gallons
1 Cowboys Blue 10 oz. Rocks Cups,
16-pack ([Limited Edition](#))
Cowboyrita Salt
Limes

KETEL ONE ESPRESSO MARTINI PACKAGE

492

Blends with nitrogen to create a creamy
consistency you cannot get with a shaken version.
Espresso Machine
Ready to Serve Martini Mix:
Ketel One Vodka, Kahlúa,
Cold Brew Coffee Concentrate, Simple Syrup

MAKER'S MARK OWNER'S SELECT OLD FASHIONED PACKAGE

375

1 Maker's Mark Owner's Select
1 YETI Container
15 Ice Cubes
Angostura Bitters
Simple Syrup
Oranges
Luxardo Cherries

AMERICA'S TEA PACKAGE

243

Your Choice of: 1 Crown Royal
Blackberry or 1 Crown Royal Peach
Sweet Tea, 4-pack
Lemonade, 4-pack
Lemons

TEXAS MULE PACKAGE

215

1 Tito's Vodka
Ginger Beer, 6-pack
Limes

MIMOSA PACKAGE

194

1 Moët & Chandon Imperial
Orange Juice
4 Champagne Flutes

COWBOYRITA ROCKS PACKAGE

193

1 Hornitos Reposado Tequila
1 Cowboyrita Mix
Margarita Salt
Limes

BLOODY MARY PACKAGE

175

1 Smirnoff Vodka
1 Mr & Mrs T Original Bloody Mary Mix
Tabasco
Celery
Olives
Worcestershire

COWBOY HERRADURA RANCH WATER

170

1 Herradura Silver
Official Premium Tequila of The
Cowboys
Polar 100% Natural Seltzer Water Original, 6-pack
Limes

CARAJILLO COFFEE PACKAGE

138

Black Rifle Brewed Coffee
1 Licor 43
Whipped Cream
Sugar

MICHELADA PACKAGE

129

1 SOL, 12-pack
Clamato
Tajín
Limes



New Item



Made in Texas

READY-TO-DRINK COCKTAILS

ON THE ROCKS CRAFT COCKTAILS

160

A ready-to-drink cocktail experience, delivering all the complexity and craftsmanship you would find at your local bar, in a convenient bottle. OTR cocktails only require one thing: ice! Contains four servings per flavor.

YOUR CHOICE OF THREE FLAVORS:

- The Espresso Martini made with EFFEN Vodka
- The Cosmopolitan made with EFFEN Vodka
- The Old Fashioned made with Knob Creek
- The Lemon Drop Martini made with EFFEN Vodka

SPECIALTY CRAFT COCKTAILS

Sold in 6-packs

- | | |
|---|----|
| Jack Daniel's Country Cocktail Downhome Punch | 93 |
| Jack Daniel's Country Cocktail Southern Peach | 93 |

READY-TO-DRINK COCKTAILS

Sold in 8-packs

- | | |
|--|----|
| Jack Daniel's Whiskey & Ginger Ale | 99 |
| Jack Daniel's Whiskey, Honey & Lemonade | 99 |
| Austin Cocktails Fred's Ruby Red  | 99 |
| Austin Cocktails Cucumber Vodka Mojito  | 99 |
| -196 Vodka Seltzers Lemon | 74 |
| -196 Vodka Seltzers Peach | 74 |
| -196 Vodka Seltzers Grapefruit | 74 |

BEER

DOMESTIC BEER

Sold in 12-packs

Miller Lite	103
Coors Light	103
Coors Banquet	103

SPECIALTY BEER

Sold in 12-packs

Blue Moon Belgian White	104
Rahr & Sons Dadgum IPA 	104
Half-Life IPA 	104
Shiner Bock 	104

IMPORT BEER

Sold in 12-packs

SOL	104
SOL Chelada	104
Peroni	104
Blue Moon Belgian White	95
Non-Alcoholic 	

SELTZERS

Sold in 12-packs

Simply Spiked Strawberry Lemonade	123
VIZZY Mango Pineapple	123
Happy Thursday Spiked Refresher Strawberry	123
Topo Chico Oasis Cherry	123
Topo Chico Strawberry Guava	123



New Item



Made in Texas



LIQUOR & SPIRITS

ULTRA PREMIUM SPIRITS

Based on Availability

Clase Azul Reposado	638
Johnnie Walker Blue Label	567
Thomas H. Handy Straight Rye 	525
Don Julio 1942	517
Herradura Legends	403
Crown 18 Year	394
Volteo Cristalino 	351

TENNESSEE WHISKEY

Jack Daniel's Single Barrel	177
Uncle Nearest 1884 Small Batch	131
Gentleman Jack	130
Jack Daniel's Old No. 7 Tennessee	124
Jack Daniel's Honey	119

CANADIAN WHISKEY

Crown Royal	165
Crown Royal Peach	138
Crown Royal Regal Apple	138
Crown Royal Blackberry	138
Canadian Club	81

WHISKEY

Five Trail American Blended Whiskey	215
Yellow Rose American Whiskey	147
Knob Creek Rye	125
Redemption Rye	112

BOURBON

Bib & Tucker 6 Year	191
Small Batch Bourbon 	
Knob Creek	156
Woodford Reserve	151
Maker's 46	143
Maker's Mark Bourbon	138
Barmen 1873 Bourbon	116
Old Forester	100
Jim Beam	89
Jim Beam Black	89
Jim Beam Fire	89
Jim Beam Pineapple 	89



New Item



Made in Texas

LIQUOR & SPIRITS

MAKER'S MARK OWNERS SELECT 189

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

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



LIQUOR & SPIRITS

VODKA

Tito's	172
Belvedere	172
Haku Japanese Vodka	156
Ketel One	140
EFFEN	140
Ketel One Botanical Grapefruit	128
Smirnoff	118
Pinnacle Original	101

GIN

Aviation	144
Gray Whale	139
Tanqueray 10	139
Tanqueray	116
Beefeater	116
Ford's Gin	110

TEQUILA

Volteo Reposado 	280
Volteo Blanco 	254
Herradura Ultra Añejo	223
Herradura Añejo	177
Herradura Reposado	165
Herradura Silver	152
El Tesoro Blanco	144
Hornitos Reposado	141
The Official Tequila of the Cowboyrita	
El Jimador Blanco	124
TWF Tequila with Friends Reposado	116
Hornitos Plata	112

MEZCAL

Racho Mezcal 	195
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CORDIALS

Licor 43	125
Grand Marnier	125
Bailey's	89
Kahlua	89

COGNAC

Hennessy V.S.O.P.	231
Courvoisier V.S.O.P	203
Hennessy V.S.	174

SCOTCH

Johnnie Walker Black Label	158
The Glenlivet 12 Year	156
Glenmorangie 10 Year	156
Johnnie Walker Red Label	116
Chivas Regal 12 	105

RUM

Captain Morgan Spiced Rum	112
Mur Mur Coconut Rum	101
Cruzan Aged Silver	100
Malibu	95

ORGANIC TEXAS SPIRITS

Treaty Oak Ghost Hill Texas	136
Bourbon Whiskey  	
Ghost Hill Organic Vodka  	134
Ghost Hill Organic Vodka Meyer Lemon  	134
Treaty Oak The Day Drinker	131
Texas Bourbon  	

MOCKTAIL

RITUAL ZERO PROOF	85
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CHOOSE ONE OF THREE FLAVORS:

Whiskey Alternative, Gin Alternative,
or Agave Spirit Alternative



New Item



Made in Texas

WINE

ULTRA PREMIUM WINES

Based on Availability

Caymus Cabernet Special Select	683
Cristal	636
Dom Perignon	540
DAOU Soul of A Lion 	445
Nickle & Nickle Cabernet Sauvignon 	404
Far Niente Cabernet	404
Far Niente Chardonnay	184

CHARDONNAY

Nickle & Nickle Chardonnay 	192
Cakebread Chardonnay	172
Plumpjack Winery Reserve Chardonnay	168
Stressed Vines Sonoma Coast Chardonnay	130
William Hill Chardonnay	104
Force & Grace Carneros Chardonnay	100
Josh Cellars "Craftsman's Collection" Chardonnay	99
The Calling Sonoma Coast Chardonnay	95
Wente Chardonnay	95

SAUVIGNON BLANC

Cloudy Bay Sauvignon Blanc	127
Caymus Vineyards: Emmolo Sauvignon Blanc	116
DAOU Sauvignon Blanc 	110
The Crossings Sauvignon Blanc	110
Josh Cellars Craftsman's Collection Sauvignon Blanc 	94

WHITE BLEND

McPherson Cellars Les Copains White 	102
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PINOT GRIGIO

Santa Margherita	127
Barone Fini Pinot Grigio	104
Ca'Bolani Pinot Grigio	95



New Item



Made in Texas

WINE

CABERNET SAUVIGNON

DAOU Cabernet Sauvignon 	153
William Hill Cabernet Sauvignon	127
Stressed Vines Moon Mountain Cabernet Sauvignon	116
Wente Cabernet “Charles Wetmore” Sauvignon	104
Force & Grace Paso Robles Cabernet Sauvignon	103
The Calling Paso Robles Cabernet Sauvignon	102
Josh Cellars “Craftsman’s Collection” Cabernet Sauvignon	99
Kiepersol Estates Texas Cabernet Sauvignon 	95

MERLOT

Plumpjack Merlot	169
Markham Merlot	102
Stags Leap Winery Merlot	102
Rutherford Hill Merlot	95

PINOT NOIR

Enroute Pinot Noir	182
Stressed Vines Russian River Pinot Noir	162
Flowers Pinot Noir	156
Belle Glos Pinot Noir	138
Josh Cellars “Craftsman Collection” Pinot Noir	104
The Calling Russian River Valley Pinot Noir	102
Wente Pinot Noir	95

MALBEC

Caymus Vineyards Red Schooner Voyage Malbec	116
Terrazas de los Andes Malbec	89

RED BLEND

Clos de los Siete Red Blend	102
Locations TX Red Blend 	89

BURGUNDY & BORDEAUX

Bouchard Père & Fils Premiere Cru Beaune du Château	119
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New Item



Made in Texas

WINE

CHAMPAGNE

Beau Joie Demi Sec	364
Veuve Clicquot	200
Madame Zero Rosé 	187
Moët & Chandon Imperial	187
Moët & Chandon Imperial Minis, 4-pack	165
Beau Joie Brut	141
Taittinger La Française Brut	117

SPARKLING WINE

Josh Cellars Prosecco	104
Jeio Prosecco	88

ROSÉ

Whispering Angel Chateau D'Esclans	117
Hampton Water Rosé	81
Fleur de Prairie Rosé	77

NON-ALCOHOLIC CHAMPAGNE

French Bloom Brut Non-Alcoholic	110
French Bloom Rosé Non-Alcoholic	110



New Item



Made in Texas

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC

Sold in 8-packs, unless otherwise indicated

Gatorade 12oz Lemon Lime, 6-pack 	65
Gatorade 12oz Glacier Cherry, 6-pack 	65
Gatorade 12oz Glacier Freeze, 6-pack 	65
Core Natural Water, 6-pack	63
Deja Blue Bottled Water	47
Pepsi	36
Pepsi Wild Cherry	36
Pepsi Zero	36
Mountain Dew	36
Dr Pepper	36
Diet Dr Pepper	36
Dr Pepper Zero	36
7UP	36

POLAR 100% NATURAL SELTZER

Sold in 6-packs

Original	44
Lemon	44
Lime	44
Black Cherry	44
Mandarin	44

TEA & LEMONADE

Unsweetened Iced Tea	83
Two gallons, sliced lemons, sugars & sweeteners	
Peach Iced Tea	81
Two gallons, sliced lemons, sugars & sweeteners	
Tropicana Lemonade, 4-pack	24
Pure Leaf Sweet Tea, 4-pack	23
Pure Leaf Unsweetened Black Tea, 4-pack	23



New Item



Made in Texas

NON-ALCOHOLIC BEVERAGES

JUICES

Apple Juice	24
Cranberry Juice	24
Grapefruit Juice	24
Orange Juice	24
Pineapple Juice	24

BLACK RIFLE COFFEE COMPANY

Freshly Brewed Regular	106
Service for 12; includes sugar, sweeteners & creamer	
Black Rifle Coffee Thermoses, 6-pack	47

BLACK RIFLE COFFEE COMPANY

READY-TO-DRINK

BRCC Ready to Drink Espresso Mocha, 4-pack	56
BRCC Ready to Drink Espresso Cowboys Vanilla, 4-pack	56
BRCC Ready to Drink Espresso Salted Caramel, 4-pack	56

MIXERS

Red Bull, 4-pack	34
Red Bull Sugarfree, 4-pack	34
Ginger Beer, 6-pack	30
Ginger Ale, 6-pack	21
Club Soda, 6-pack	21
Cowboyrita Mix	21
Mr & Mrs T Original Bloody Mary Mix	21
Tonic Water, 6-pack	21
Sweet & Sour Mix	19
Lime Juice	16
Grenadine	15
Lemons	13
Limes	13
Margarita Salt	13
Olives	13
Tabasco	13
Worcestershire	13
Cherries	12
Tajín Seasoning	7



New Item



Made in Texas

NECESSITIES

Bartender 325

Craft Cocktail Ice Cubes  210
1 YETI Container
15 Ice Cubes

Commemorative Cups, 12-pack 83

**Cowboys Blue 10 Oz. Rocks
Cups, 16-pack (Limited Edition)** 71

Cowboys 20 Oz. YETI Tumbler 58

**Premium 16 Oz. Frost Cups,
24-pack** 47

**Premium 10 Oz. Frost Cups,
24-pack** 41

Clear Plates, 20-pack 32

Clear Bowls, 20-pack 32

**Commemorative To-Go
Containers, 10-pack** 27

Whataburger Sauces 12
Choice of Spicy Ketchup,
Honey Mustard, Or Ranch

 Gluten-free  Vegetarian  Nut-free  Vegan
 Sold on Event Day  New Item



GENERAL INFORMATION

CONTACTING SUITE SERVICES

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

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

Rufus Cummings – 817.892.4574, rcummings@legends.net

Sarah Figueroa – 817.892.4569, sfigueroa@legends.net

Zerrick Vriseno – 817.892.4303, zvriseno@legends.net

ADVANCE ORDERING

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

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

SPECIALTY ITEMS

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

OUTSIDE FOOD & BEVERAGE POLICY

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

FOOD & BEVERAGE DELIVERY

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

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

CANCELLATION POLICY

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

GENERAL INFORMATION

EVENT DAY ORDERING

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

SUITE STAFF

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

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

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

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

ALCOHOLIC BEVERAGES

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

SERVICE CHARGE & TAX

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

ADDITIONAL FEES

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

PAYMENT POLICY

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

LIABILITY

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



AT&T STADIUM