



2017 SUITE MENU

MARK MABRY

Chef Mark Mabry fuses his passion for cuisine with his widespread professional background to produce an unforgettable culinary experience for concert-goers and sports fans at Dallas' American Airlines Center.

PACKAGES

DALLAS SMOKEHOUSE BARBECUE 49.95 Upgrade with special Mac and Cheese 52.95
Dallas knows BBQ and serves up everything with a kick, from traditional BBQ items to fresher fare.

SANDWICHES SERVED WITH POTATO CHIPS

• **Pulled BBQ Chicken**

Brined and slow-smoked, hand-pulled and tossed in sweet vinegar barbecue sauce with fresh rolls.

• **Pulled BBQ Pork**

Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls.

SLOW-SMOKED BEEF BRISKET

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls.

SMOKEHOUSE BAKED BEANS Sugar, spice and 6 hours in the smoker!

JALAPEÑO CHEDDAR CORNBREAD Grilled sweet corn, sharp cheddar cheese and honey.

LOADED BAKED POTATO SALAD Bacon, scallions and cheddar cheese tossed in buttermilk ranch.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made of three cheeses.

Upgrade with one of our following signature proteins for 3.00 per person

- **Smoked Beef Brisket** • **Pulled Pork Carnitas** • **Pulled Buffalo Chicken**

SWEET VINEGAR

Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

SMOKING HOT AND SWEET

Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

3 MUSTARD

Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

THE DALLAS TABLE 56.95

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

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farm stand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

SEASONAL FRESH FRUIT In-season fruits, Greek yogurt agave orange dip.

SHAVED ROAST BEEF SANDWICH

Peppercorn crusted roast beef, creamy boursin spread, baby spinach, caramelized onions and smoked cheddar cheese on a sourdough bun.

TEXAS REGIONAL AND ARTISAN CHEESEBOARD

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

TOMATO, BASIL AND MOZZARELLA SALAD Drizzled with olive oil and balsamic vinegar.

CILANTRO LIME ROASTED CHICKPEA SALAD

Baby spinach, sliced red onions and cilantro sprigs tossed in cumin Dijon vinaigrette.

PECAN-CRUSTED CHICKEN Lightly breaded and served with orange-honey Dijon sauce.

ANCHO CHILI GRILLED SALMON Served with grilled citrus and chipotle honey glaze.

SOUTH OF THE BORDER 49.95

SALSA AND GUACAMOLE SAMPLER

House made fresh guacamole, salsa verde and salsa roja served with house made tortilla chips.

NACHO FIESTA BAR Served hot with Texas Chili, cheddar cheese sauce, sour cream and jalapeño peppers.

MEXICAN QUINOA SALAD

Chopped romaine, charred corn, black beans, red onions, orange segments and cilantro sprigs served with citrus avocado dressing.

STREET TACOS

Carne asada and pork carnitas served with pico de gallo, salsa roja, salsa verde, pickled red onions, cilantro onions, queso fresco and limes.

PULLED CHICKEN MOLE Smoked pulled chicken tossed in mole sauce served with citrus slaw and warm corn tortillas.

MEXICAN STREET CORN Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice.

DALLAS MVP 47.95 Upgrade with Big D Dogs 52.45

This package scores big points with every fan!

FRESHLY POPPED POPCORN

WING TOSS

Our house-made seasoned grilled and crispy fried chicken wings, celery and carrots with traditional buffalo, sweet and smoky barbecue sauces.

SALSA AND GUACAMOLE SAMPLER

House made fresh guacamole, salsa verde and salsa roja served with house made tortilla chips.

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

ROASTED BROCCOLI SALAD

Mushrooms, onions and dried cranberries served with white balsamic vinaigrette.

CLASSIC CAESAR SALAD Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

HOT DOGS Eisenberg hot dog served with all the traditional condiments and potato chips.

BIG 'D' YOUR DOG!

Upgrade your Hot Dog with Dallas inspired toppings which include:

Spicy bacon, guacamole, pico de gallo, pickled red onions and queso fresco. Upgrade for 4.50 per person.

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by bakery fresh rolls and cool celery blue cheese slaw.

(ALL PACKAGES SERVED FOR A MINIMUM OF 12 PEOPLE)

CLASSICS

MEATBALL BAR

A selection of our handcrafted meatballs.

• **Traditional beef** with marinara sauce.

• **Chicken** with green chile verde sauce.

• **Thai Pork** with ginger-soy barbecue sauce.

13.95 per person.

BBQ SAMPLER

Tender slow-smoked beef brisket, grilled chicken breast, and house made smoked sausage served with bakery fresh rolls and our signature barbecue sauce.

26.95 per person.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and bakery fresh rolls.

25.95 per person.

WEST END FAJITAS

Served hot with salsa roja, charred jalapeño crema and warm flour tortillas.

• Grilled skirt steak topped with peppers, onions and queso fresco.

• Grilled chicken with chorizo and Chihuahua cheese.

15.50 per person.

PECAN CRUSTED CHICKEN

Lightly breaded and served with an orange-honey Dijon sauce.

14.95 per person.

STREET TACOS

Carne asada and pork carnitas served with pico de gallo, salsa roja, salsa verde, pickled red onions, cilantro onions, queso fresco and limes.

10.95 per person.

(ALL CLASSICS SERVED FOR A MINIMUM OF 12 PEOPLE)

CLASSIC SIDES

ROASTED VEGETABLES AND RED QUINOA

Roasted cauliflower, sweet corn, zucchini, beans, vine-ripe cherry tomatoes and avocado with apricot chardonnay vinaigrette.

7.95 per person.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made of three cheeses.

8.95 per person.

Upgrade with one of our following signature proteins for 3.00 per person

• **Smoked Beef Brisket**

• **Pulled Pork Carnitas**

• **Pulled Buffalo Chicken**

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.

7.95 per person.

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.

6.50 per person.

MEXICAN STREET CORN

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice.

6.50 per person.

PARMESAN CRUSTED RED BLISS POTATOES

Red potatoes tossed in parmesan herb oil and baked to perfection.

7.95 per person.

(ALL CLASSIC SIDES SERVED FOR A MINIMUM OF 6 PEOPLE)



COOL APPETIZERS

BUTCHER, BAKER AND CHEESE MAKER

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes. *165.00 per order. Serves 10-12.*

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips. *95.00 per order. Serves 10-12.*

CHILLED SHRIMP BUCKET

Poached shrimp, zesty cocktail sauce with horseradish, and lemons. *149.50 per order. 30 pieces.*

FLATBREAD SQUARES SAMPLER

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing.
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze. *12.95 per person.*

SEASONAL FRESH FRUIT

In-season fruits, Greek yogurt agave orange dip. *80.00 per order. Serves 10.*

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip. *75.00 per order. Serves 10.*

TEXAS REGIONAL AND ARTISAN CHEESE BOARD

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. *100.00 per order. Serves 10.*

GRILLED AND CHILLED SHRIMP

Chili marinated shrimp charred and chilled, served with chipotle cocktail sauce, jalapeño crema and fresh limes. *155.00 per order. 30 pieces.*

JALAPEÑO BEER CHEESE BALL

Local jalapeño beer cheese coated with crumbled smoked bacon and chopped candied pecans. Served with pretzel twists and flatbread crackers *50.00 per order. Serves 10.*

(ALL COLD APPETIZERS SERVED FOR A MINIMUM OF 6 PEOPLE UNLESS OTHERWISE NOTED)

WARM APPETIZERS

NACHO FIESTA BAR

Served hot with Texas Chili, cheddar cheese sauce, sour cream and jalapeño peppers. *10.95 per person.*

WING TOSS

Our house-made seasoned grilled and crispy fried chicken wings, celery and carrots with traditional buffalo, sweet, and smoky barbecue sauces. *16.95 per person.*

HAND MADE CHEESE STUFFED PUPUSSAS

- **Pulled Pork Carnitas** *10.95 per person*
- **Carne Asada** *11.50 per person*

Served with citrus slaw and salsa roja.

REUBEN EGG ROLLS

Pastrami, sauerkraut and Swiss cheese wrapped and deep fried to perfection. Accompanied with spicy Thousand Island sauce. *11.50 per person.*

CHICKEN TENDERS

Lightly breaded chicken strips served with our signature barbecue sauce and ranch dressing. *9.00 per person.*

GRILLED CHICKEN TENDERS

House marinated fresh chicken tenders served with tomatillo ranch dressing. *9.95 per person.*

(ALL WARM APPETIZERS SERVED FOR A MINIMUM OF 6 PEOPLE UNLESS OTHERWISE NOTED)

GREENS AND SALADS

BLACKBERRY HONEY WALNUT SALAD

Spinach, cucumber and goat cheese served with a blackberry balsamic vinaigrette. *8.50 per person.*

KALE STRAWBERRY SALAD

Shaved fennel, feta cheese and toasted almonds served with a honey lemon vinaigrette. *7.95 per person.*

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing. *8.95 per person. Add grilled chicken, steak or shrimp. 4.00 per person*

ROASTED BROCCOLI ORZO SALAD

Mushrooms, onions and dried cranberries served with a white balsamic vinaigrette. *7.50 per person.*

TEXAS COBB

Romaine, radicchio, with Achiote-grilled chicken, black beans, grilled corn, hard boiled eggs, red bell peppers, Texas goat cheese crumbles, and cilantro with chipotle ranch dressing. *10.95 per person.*

MEXICAN QUINOA SALAD

Chopped romaine, charred corn, black beans, red onions, orange segments and cilantro sprigs served with citrus avocado dressing. *9.95 per person.*

(ALL GREENS ARE SERVED FOR A MINIMUM OF 6 PEOPLE UNLESS OTHERWISE NOTED.)

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrées are served hot and freshly prepared by one of our chefs.

HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with bourbon barbecue glaze. Accompanied by loaded baked potato salad and three cheese mac. *27.95 per person.*

GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and house-made classic mashed potatoes. *41.95 per person.*

ACHIOTE-ROASTED TURKEY BREAST

Served with ancho chili jus and citrus aioli. Accompanied by slow simmered cilantro black beans with pickled onions and cilantro rice. *29.95 per person*

BACON WRAPPED MEATLOAF

Served with caramelized onion gravy and accompanied by sautéed green beans and roasted garlic mashed potatoes. *29.95 per person.*

(ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF 12 PEOPLE.)

HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

CHICKEN AND STEAK FLATBREAD SANDWICH DUO

•Chicken Flatbread

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.

•Steak Flatbread

Herb crusted sirloin, horseradish aioli, red onion, vine-ripe tomato, blue cheese and field greens.

12.50 per person. Serves a minimum of 6

STONE FIRED TEXAS SMOKEHOUSE FLATBREAD

Smoked ham, shaved smoked brisket and Applewood bacon with lettuce, tomato and barbecue spice. *7.95 per person. Serves a minimum of 6*

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. *11.50 per person.*

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by fresh bakery rolls and cool celery blue cheese slaw. *11.95 per person.*

PULLED PORK CARNITAS

Smoked pulled pork, served with tomatillo ranch, pickled jalapeños and fresh bakery rolls. *12.95 per person.*

SLOW-SMOKED BRISKET SANDWICHES

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls. *12.50 per person.*

SHAVED ROAST BEEF SANDWICH

Peppercorn crusted roast beef, creamy boursin spread, baby spinach, caramelized onions and smoked cheddar cheese on a sourdough bun. *10.50 per person.*

(ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM OF 6 PEOPLE)

SNACKS

HOUSE-MADE WARM BELGIAN PRETZEL BOX

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)
- Salted and Buttered Pretzel Knots (10)

Served with whole-grain mustard, beer cheese and cream cheese dips.

Box will be dropped after the start of your event. 90.00 per box. Serves 10-12 guests.

HOUSE-MADE CHIP DIP

House-made potato chips served with dill pickle dip. 25.00 per basket.

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa roja and salsa verde with crisp tortilla chips. 90.00 per order.

Pair this with a pitcher of fresh, house-made El Jimador Margarita's with fresh limes! 60.00 per pitcher. Serves 6.

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 49.00 per basket.

BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 59.00 per order.

BOTTOMLESS FRESHLY POPPED POPCORN

23.00 per basket

DRY-ROASTED PEANUTS

19.00 per basket

SNACK MIX

19.00 per basket

PRETZEL TWISTS

19.00 per basket

AVOIDING GLUTEN SNACK BASKET

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including: Cherry Larabar, Food Should Taste Good Olive Tortilla Chips Caramel and Cheddar Popcorn, Eden Organic Berry Mix and NuGo Free Dark Chocolate Bar 25.95 per basket. Serves 1-2 guests.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

VEGETARIAN AND VEGAN OPTIONS

MINI LEVY SIGNATURE HOUSE-MADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns. 10.95 per person.

SPINACH, ARTICHOKE AND SUNDRIED TOMATO FLATBREAD

Mozzarella cheese, sautéed spinach, marinated artichokes, oven roasted tomato and our signature pizza sauce. 45.00 per order. Serves 10.

KALE STRAWBERRY SALAD

Shaved fennel, feta cheese and toasted almonds served with a honey lemon vinaigrette. 7.95 per person.

BLACK BEANS, CHARRED CORN AND QUINOA TACOS

Julienned zucchini and yellow squash served with warm corn tortillas and tomatillo aioli. 8.95 per person

STUFFED SQUASH WITH MOROCCAN VEGETABLE COUSCOUS

Peppers, onions, carrots, raisins, chickpeas and spiced peanuts in a mint cilantro chimichurri sauce. 10.95 per person.

(ALL VEGETARIAN AND VEGAN OPTIONS SERVED FOR A MINIMUM OF 6 PEOPLE)

BURGERS, SAUSAGES AND DOGS

VICTORY BURGER BAR

Our burger bar comes with mini hand crafted burgers accompanied with Roma tomatoes, jalapeño beer cheese spread, roasted garlic and smoked paprika aioli, bacon onion jam, quick pickles, shaved lettuce and mini brioche buns. 10.95 per person. 2 burgers per person.

HOT DOGS

Grilled Eisenberg hot dog served with all the traditional condiments and potato chips. 7.95 per person.

BIG 'D' YOUR DOG

Spicy bacon, pico de gallo, guacamole, pickled red onions, and queso fresco. 65.50 for an order of 6



DELI DOG

Sauerkraut, Thousand Island dressing, and shredded Swiss cheese. 60.50 for an order of 6

GOURMET SAUSAGE SAMPLER

Featuring Texas Jalapeno Cheddar Sausage and Mozzarella stuffed Italian Sausage. Served with creole mustard, warm marinara sauce, & sautéed peppers and onions. 12.95 per person.

(ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM OF 6 PEOPLE.) (ALL SERVED WITH POTATO CHIPS.)

TASTE CLUB KIDS MEAL

Accompanied by fresh fruit, carrot and celery sticks with ranch dip and a granola bar. 9.50 per player

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

HOT DOG

CHICKEN TENDERS

Served with barbecue dipping sauce.

OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES.

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 71.00 per order. Serves 10.

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups. 90.00 per order. Serves 10.

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle. 140.00 per order. Serves 12.

RAINBOW CAKE

Five colorful layers of sponge cake with a buttercream frosting. 140.00 Serves 12.

SIX-LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans. 140.00 per order. Serves 14.

CHOCOLATE PARADIS' CAKE

A rich chocolate genoise, layered with a chocolate ganache and candied toffee. 90.00 per order. Serves 12.

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips. 140.00 per order. Serves 14.

ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS. LET THEM CELEBRATE.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 12.95 per person. Serves 6.

OUR FAMOUS DESSERT CART

YOU WILL KNOW WHEN THE LEGENDARY DESSERT CART IS NEAR. JUST LISTEN FOR THE 'OOHS' AND 'AHS' AS YOUR NEIGHBORS LINE UP IN ENTHUSIASTIC ANTICIPATION OF OUR SIGNATURE DESSERT CART.

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow Krispy Treat.

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter and White and Milk Chocolate Turtles.

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata and Grand Marnier.

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

WHITE WINE

MADRIA WHITE SANGRIA 40.00 per pitcher. Serves 6

BAREFOOT CRISP WHITE SPRITZER (4PK) 30.00

BUBBLY

La Marca Prosecco, Veneto, Italy 30.00
Korbel Brut, California 40.00
Domaine Chandon Brut, California 82.00
Veuve Clicquot 'Yellow Label' Brut, Reims, France 129.00

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California 40.00
Maso Canali Pinot Grigio, Italy 50.00

FRESH AND FRUITY

New Age White Blend, San Rafael, Argentina 40.00
Chateau St. Michelle Riesling, Washington State 40.00
Mirassou Moscato, California 40.00
Roscato, Rosso Dolce, Italy (Sweet Red) 45.00

REFRESHING ROSÉS

Fleur de Mer, Côtes de Provence, France 59.00
Beringer White Zinfandel, Napa, California 40.00

RED WINE

MADRIA RED SANGRIA 40.00 per pitcher. Serves 6

BAREFOOT SUMMER RED SPRITZER (4PK) 30.00

RIPE AND RICH

Mark West Pinot Noir, California 42.00
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 45.00
Mieomi Pinot Noir, California 57.00
14 Hands Merlot, Washington State 45.00
Dreaming Tree 'Crush' Red Blend, California 45.00
MacMurray Ranch Russian River Pinot Noir, California 55.00
Columbia Crest Merlot Columbia Valley, Washington 40.00
Mirassou Pinot Noir, California 40.00
Mirassou Merlot, California 40.00

LIQUOR (750mL)

VODKA

EFFEN 57.00
EFFEN Cucumber 57.00
Finlandia 55.00
Tito's Handmade 60.00
Grey Goose 72.00
New Amsterdam 55.00
XIII Kings 60.00

SCOTCH

Dewar's 72.00
Dewar's 12 95.00
The Macallan 12yr 110.00
Glenmorangie 115.00
Glenlivet 120.00
Chivas Regal 81.00

WHISKEY/BOURBON

Jack Daniel's 65.00
Woodford Reserve 87.00
Jim Beam 50.00
Knob Creek 80.00
Knob Creek Rye 80.00
Canadian Club 50.00
Maker's Mark 71.00
Crown Royal 70.00
Jameson Irish 55.00
Gentleman Jack 77.00
Crooked Fox 71.00

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Bombay 55.00
Bombay Sapphire 70.00
Beefeater 53.00
Tanqueray 60.00
Hendrick's 77.00
Andrew John's 60.00
New Amsterdam 55.00

TEQUILA

Jose Cuervo Gold 60.00
Jose Cuervo Tradicional 60.00
El Jimador Reposado 60.00
1800 Silver 75.00
Patrón Silver 120.00
Avion Reposado 110.00

RUM

Bacardi Superior 50.00
Bacardi Gold 55.00
Bacardi Oakheart Spiced Rum 46.00
Bacardi 8 65.00
Malibu Coconut 50.00
Mount Gay Eclipse 50.00
Rum Haven 45.00
Pelican Harbor 60.00
Pelican Harbor Black 60.00

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 57.00
Markham Sauvignon Blanc, Napa Valley, California 51.00
Whitehaven Sauvignon Blanc, Marlborough, New Zealand 50.00

CREAMY AND COMPLEX

Greystone Chardonnay, California 42.00
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 52.00
William Hill Chardonnay, Central Coast, California 45.00
LaCrema Chardonnay, Monterey, California 50.00
MacMurray Russian River Chardonnay, California 60.00
Sonoma-Cutrer Chardonnay, Sonoma Coast, California 85.00
Cakebread Cellars Chardonnay, Napa, California 120.00
Mirassou Chardonnay, California 40.00

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina 42.00
Frescobaldi 'Nippozzano' Chianti, Ruffina, Italy' 77.00
Cline Cellars 'Ancient Vine' Zinfandel 56.00

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 45.00
Avalon Cabernet Sauvignon, Napa, California 50.00
Louis Martini Cabernet Sauvignon, Sonoma, California 43.00
Simi Cabernet Sauvignon, Alexander Valley, California 70.00
Chimney Rock Cabernet Sauvignon, Napa Valley, California 181.00
Mirassou Cabernet Sauvignon, California 40.00

COGNAC/BRANDY

Christian Brothers Brandy 40.00
Hennessy VS 85.00
Courvoisier VSOP 112.00

CORDIALS

Aperol 59.00
Chambord 82.00
Baileys Original Irish Cream 60.00
Cointreau 110.00
Grand Marnier 85.00
DiSaronno Amaretto 63.00
Kahlúa 60.00
Jagermeister 72.00
Fireball Cinnamon Whisky 60.00
Jack Fire 56.00
RumChata 54.00
Choc-Tease Buzzball (6pk) 54.00
Tequila-Rita Buzzball(6pk) 54.00
Martini & Rossi Dry Vermouth (375mL) 17.00
Martini & Rossi Sweet Vermouth (375mL) 17.00

BEERS (16oz unless noted)

(Sold by the six-pack)

BUDWEISER 30.00

BUD LIGHT 30.00

MILLER LITE 30.00

COORS LIGHT 30.00

HEINEKEN 36.00

MICHELOB ULTRA 30.00

ESTRELLA JALISCO (12OZ) 31.00

GOOSE ISLAND 312 URBAN WHEAT PALE ALE (12OZ) 31.00

GOOSE ISLAND IPA 36.00

BLUE MOON WHITE BELGIUM ALE 36.00

STELLA ARTOIS (4PK) 31.00

STELLA CIDRE 36.00

SHOCK TOP BELGIAN WHITE 36.00

DOS EQUIS 36.00

ZIEGENBOCK 36.00

AMSTEL X LIGHT (12OZ) 31.00

KARBACH LOVE STREET (12OZ) 31.00

HENRY'S HARD ORANGE SODA 36.00

REDBRIDGE GLUTEN-FREE SORGHUM BEER (12OZ) 31.00

O'DOUL'S (NON-ALCOHOLIC) (12OZ) 28.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

Coca-Cola 15.00
Diet Coke 15.00
Coke Zero 15.00
Sprite 15.00
Sprite Zero 15.00
Dr Pepper 15.00
Diet Dr Pepper 15.00
7 UP 15.00
Diet 7 UP 15.00
Fuze Iced Tea 15.00
Canada Dry Ginger Ale 15.00
A&W Root Beer 15.00
Sunkist Lemonade 15.00

JUICES

Ocean Spray Cranberry Juice (qt) 9.00
Ocean Spray Orange Juice (qt) 9.00
Ocean Spray Grapefruit (6pk) Juice 9.00
Ocean Spray Pineapple (6pk) Juice 9.00
Campbell's Tomato (6pk) Juice 9.00

WATER AND CLUB SODA

Deja Blue 20.00
Canada Dry Tonic Water 20.00
Canada Dry Club Soda 20.00

MISCELLANEOUS BEVERAGES

Fresh-Roasted Community Regular Coffee 16.00
Fresh-Roasted Community Decaffeinated Coffee 16.00
Hot Chocolate 16.00

BAR SUPPLIES

Bloody Mary Mix 13.00
Sour Mix 13.00
Margarita Mix 13.00
Lime Juice 13.00
Lemons and Limes 8.00
Stuffed Olives 6.00
Cocktail Onions 6.00
Tabasco Sauce 6.00
Worcestershire 6.00
Red Bull (4pk) 20.00
Sugar Free Red Bull (4pk) 20.00

WINE, CHEESE AND CHARCUTERIE EXPERIENCE

KIM CRAWFORD SAUVIGNON BLANC AND MARK WEST PINOT NOIR

CHEF SELECTION OF LOCAL AND REGIONAL MEATS AND CHEESES PAIRED WITH TWO HAND SELECTED BOTTLES OF WINE. 195.00 SERVES. 10-12 GUESTS.

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite.

MARK WEST PINOT NOIR, CALIFORNIA

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices.

LOUIS MARTINI CABERNET SAUVIGNON AND GREYSTONE CHARDONNAY

CHEF SELECTION OF LOCAL AND REGIONAL MEATS AND CHEESES PAIRED WITH TWO HAND SELECTED BOTTLES OF WINE. 180.00 SERVES. 10-12 GUESTS.

LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

GREYSTONE CHARDONNAY, CALIFORNIA

Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America.

BE A TEAM PLAYER DRINK RESPONSIBLY

The American Airlines Center and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make American Airlines Center a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 214-665-4736 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 214-665-4736. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/AAC

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/AAC

To reach a Representative, dial: 214-665-4736 or e-mail: LevySuiteFood@americanairlinescenter.com

QUICK REFERENCE LIST

Levy Guest Relations Representative 214-665-4736

Levy Accounting Department 214-665-4754

AAC Leased Suite Holders www.e-levy.com/AAC

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 p.m. CST, three business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/AAC. Orders can be arranged with the assistance of a Guest Relations Representative at 214-665-4736 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

To maintain compliance with the rules and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of American Airlines Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate a weeks' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: disposable knives, disposable forks, disposable spoons, disposable plates, disposable dinner napkins, disposable cups, disposable corkscrew and disposable salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to an 18% service charge plus applicable sales tax. 16% of this is retained by Levy, and the other 2% is distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at American Airlines Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT AMERICAN AIRLINES CENTER

The rich tradition at AAC is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 18 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the AAC Event Staff at 214-665-4203.