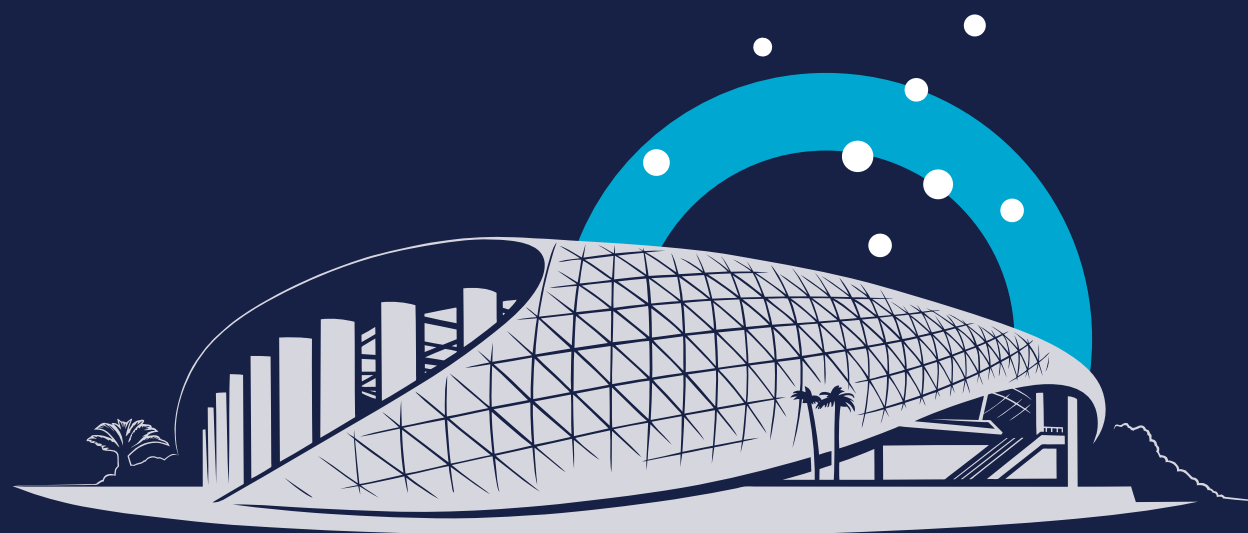


SUITE

MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



Classic Prix Fixe Menu

\$985 selection of fan favorite stadium fare

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL FRUIT PLATTER

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

JALAPENO CHEDDAR
PRETZEL KNOTS
Cheese dip

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

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

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

POST GUEST ARRIVAL

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

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

AT HALFTIME

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

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

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

V *vegan*

VG *vegetarian*

GF *gluten free*

Local Flavors Prix Fixe Menu

\$1350 inspired by diverse food cultures of Los Angeles

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT PLATTER

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

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

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

TUNA CONFIT SANDWICH
Marinated cucumber, tomato, croissant roll

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

POST GUEST ARRIVAL

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

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

BY HALFTIME

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

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

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

V *vegan*

VG *vegetarian*

GF *gluten free*

Executive Prix Fixe Menu

\$2450 showcase of premium ingredients

Each item is designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL
FRUIT PLATTER

WILD MUSHROOM ARANCINIS

Parmigiano reggiano, fried herbs

CHARRED SCALLION DIP

house made potato chips

CRAB ROLL

Meyer lemon cream, chive, buttered milk bread

BABY GEM SALAD

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

CALIFORNIA CHEESE & CHARCUTERIE

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

PRETZEL DOG

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

POST GUEST ARRIVAL

GRILLED JIDORI CHICKEN
YAKITORI

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

SUSHI

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

BY HALFTIME

GRILLED TOMAHAWK STEAKS

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

VG APPLE SLAB PIE

Spiced apples, buttery crumb topping

VG DECADENT BROWNIE PLATTER

Double chocolate fudge, milk chocolate,
and dulcey chocolate brownies

V *vegan*

VG *vegetarian*

GF *gluten free*

A LA CARTE SELECTIONS

Each item is designed for 10-12 guests
Prices do not include taxes or fees

APPETIZERS & SNACKS

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

ENTREES

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

V *vegan*

VG *vegetarian*

GF *gluten free*

A LA CARTE SELECTIONS CONT.

DESSERTS

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

VEGAN SELECTIONS

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

VEGAN DESSERTS

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

BAR & SNACK

GOAL LINE BAR

\$895

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

BEER & WINE

\$300

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

SNACK PACK

\$455

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

MARGARITA

\$185

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

PALOMA

\$185

JOSE CUERVO TRADICIONAL REPOSADO
GRAPEFRUIT JUICE
BUBLY GRAPEFRUIT SPARKLING WATER

MULE

\$150

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

SO-CAL CRAFT BREWS

\$170

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

MICHELADA

\$150

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

MICHE-NADA (NON-ALCOHOLIC) \$150

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

BEVERAGES

BEER

CLASSIC

Bud Light
Budweiser
Coors Light
Budweiser Zero Non-Alcoholic

\$40
PER 6-PACK

PREMIUM

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

\$48
PER 6-PACK

CRAFT

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

\$56
PER 6-PACK

HARD BEVERAGES

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

\$55
PER 6-PACK

NON-ALCOHOLIC BEVERAGES

6 PACK UNLESS OTHERWISE SPECIFIED

PURE LEAF ICED TEA
UNSWEETENED

\$34

AQUAFINA WATER

\$38

PURE LEAF ICED TEA
SWEET WITH LEMON

\$34

PROUD SOURCE SPRING WATER

\$40

TROPICANA PURE PREMIUM LEMON-
ADE

\$34

PROUD SOURCE SPARKLING
WATER

\$40

BUBLY LIME SPARKLING WATER

\$23

STARBUCKS NITRO FLASH BREW

\$34

BUBLY GRAPEFRUIT
SPARKLING WATER

\$23

PEPSI

\$28

DIET PEPSI

\$28

STARRY

\$28

LIQUOR

WHISKEY/BOURBON

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

COGNAC

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

CORDIALS

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

MIXERS

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

LITER, UNLESS OTHERWISE SPECIFIED

VODKA

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

TEQUILA

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

Jose Cuervo

1800
TEQUILA

MAESTRO
DOBEL
TEQUILA

MEZCAL

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

GIN

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

SCOTCH

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

RUM

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



WINE

SPARKLING WINE

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

ROSÉ/ORANGE

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

WHITE WINE

CHARDONNAY

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

WINE CONT.

SAUVIGNON BLANC

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

OTHER WHITE VARIETALS

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

RED WINE

CABERNET SAUVIGNON

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

PINOT NOIR

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

OTHER RED VARIETALS

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

WINE

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

WINE NOTES

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

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

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

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

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

WINE

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

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

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

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

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

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

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

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

SUITE SERVICE

HOURS OF OPERATION

REGULAR OFFICE HOURS:

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

MARYLOU MONTES

EXECUTIVE, OWNERS & LEVEL 1

mmontes@legends.net

424-541-9587

LYND SLAYBAUGH

SUITES-WEST

lslaybaugh@legends.net

424-541-9597

JENNA ROGERS

SUITES-EAST

jr Rogers03@legends.net

424-541-9620

ADVANCED ORDERING DEADLINES & PROCEDURES

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

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

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

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

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

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

EVENT DAY ORDERING

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

SUITE SERVICE

FOOD & BEVERAGE DELIVERY

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

CANCELLATION POLICY

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

CREDIT CARD ON FILE (PAYMENT INFORMATION)

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

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

TAX & ADMINISTRATIVE FEES

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