

PEACHTREE MENU



**VERANDA
SUITES**

STATE FARM ARENA
2024-2025

CHOOSE (1) ITEM FROM EACH CATEGORY

 SNACKS

Snack Attack
dry roasted peanuts, pretzels, Levy snack mix, VE

Bottomless Popcorn
buttered flavor, V

Seasonal Fruit & Berries
assorted seasonal melons, berries, GF, VE

Hummus with Pita
roasted red pepper hummus, pita, VE

Crudité Platter
fresh seasonal vegetables, buttermilk dip, herb chimichurri dip, GF, V

 GREENS

Broccoli Crunch Salad
cranberries, toasted almonds, green goddess dressing GF, V, contains nuts

Classic Caesar Salad
romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, D

Pasta Salad
pine nut pesto, fresh basil, roasted artichokes, capers, giardiniera, crunchy chickpeas, contains nuts, GF

 STARTERS

A-Town Down Chicken Wings
lemon pepper wet and Chattahoochee hot, buttermilk dip, D

ATL Chicken Tenders
fried chicken tenderloins, honey mustard, BBQ sauce, D

Cheese or Brisket Birria Quesadilla
pico de gallo, guacamole, sour cream

Spicy Fried Cheese Curds
buttermilk dip, D

Smoked Vegan Meatballs
BBQ and chow chow, VE

 DESSERTS

Cookie Platter
assorted fresh baked cookies, may contain nuts

Brownie Platter
fresh baked brownies, may contain nuts

Assorted Cupcakes
vanilla, chocolate, red velvet, strawberry, peanut butter cup, may contain nuts

A LA CARTE ITEMS

 ENTREES

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|---|--------|
| Chicken & Waffles <i>seasoned chicken bites, chopped Belgium waffles, cayenne honey butter, D</i> | 115.00 |
| Hot Dogs <i>traditional condiments</i> | 125.00 |
| Mini Smash Burgers <i>beef, cheddar cheese, caramelized onions</i> | 120.00 |
| Lemon Pepper Roasted Chicken <i>lemon pepper roasted 8-cut chicken, garlic and herb butter, GF</i> | 115.00 |
| Smoked Chicken Sandwich <i>smoked pulled chicken on brioche bun, pickles, hot honey mustard BBQ sauce</i> | 125.00 |
| Smoked Salmon <i>caper dill sauce, grilled lemon, GF</i> | 200.00 |
| Smoked Brisket Burnt Ends <i>sorghum bourbon glaze, cornbread</i> | 145.00 |
| Shrimp & Grits <i>stone ground grits, jumbo shrimp, tomato gravy</i> | 150.00 |
| Fried Tofu <i>Szechuan peppercorn dust, peppers, onions, sweet chili dipping sauce, GF, VE</i> | 100.00 |
| Vegan Baked Pasta <i>seasonal vegetables, kale, almond cream sauce, plant based cheese, VE, nuts</i> | 95.00 |

 SIDES

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|--|-------|
| Red Bliss Potatoes | 70.00 |
| Three Cheese Mac | 75.00 |
| Seasonal Vegetables | 65.00 |
| Quinoa Jambalaya <i>GF, VE</i> | 65.00 |
| Mini Biscuits | 55.00 |
| Agave Candied Carrots <i>toasted almonds, GF, VE</i> | 85.00 |

 EXTRAS

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Local Meats & Cheese 175.00

local charcuterie and cheeses, honey, lavosh crackers, dried fruit, grain mustard, D

Hot Dog Upgrade 40.00

upgrade your normal hot dog experience with adding house made condiments

Fresh Carving Board
Your choice meat delivered to your suite freshly carved! GF
 Beef - \$350; Turkey - \$200; Pork - \$100

Shrimp Cocktail 165.00

30-piece platter, cocktail sauce, comeback sauce, S, GF

Braised Beef 180.00

boneless short rib cooked for 8 hours, seasonal vegetables

Handmade Pizza 60.00

choice of cheese or pepperoni, D, G

Handmade Pizza Trio 150.00

one of each - cheese, pepperoni, margherita, D, G

Build Your Own Hummus Bowl 225.00

your choice of grilled chicken souvlaki, marinated steak, grilled shrimp or falafel with pickled cabbage, olive tapenade, tzatziki sauce, marinated cucumber and tomato, her chimichurri, crumbled feta, D

GF - Gluten Free, V - Vegetarian, VE - Vegan, D - Dairy
 NOTE: THESE ITEMS ARE NOT REPLENISHABLE

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6-PACKS

SODAS

- Coca-Cola 12 OZ CANS
- Coca-Cola Zero
- Diet Coke
- Sprite
- Sprite Zero
- Ginger Ale
- Minute Maid Lemonade
- Fanta Orange Soda
- Barq's Root Beer

BEERS

- Budweiser
- Bud Light
- Michelob Ultra
- Yuengling
- Miller Lite
- Coors Light
- NUTRL Seltzer

- Scofflaw Basement IPA
- Scofflaw Juice Quest
- Scofflaw POG
- Golden Road Mango Cart
- Goose Island IPA
- Blue Moon

- Heineken
- Heineken Silver
- Heineken 0.0
- Modelo Especial
- Stella Artois
- Corona Extra

WATERS & TEAS

- Dasani Bottled Water 16.9 oz
- Gold Peak Sweet Tea
- Gold Peak Unsweet Tea

CHOOSE (1) ITEM FROM EACH CATEGORY

 **WHITE WINE**

Kendall Jackson Chardonnay, California

medium-bodied, light, toasted oak aromas, integrated flavors with a balance of baked apples, tropical fruits, and citrus

Seven Daughters Moscato, California

sweet floral and peach aroma and is well-balanced with a refined fruitiness

Canyon Road Pinot Grigio, California

medium-bodied wine with hints of green apple, citrus, white peach and floral blossom

Chateau Ste. Michelle Riesling, Washington State

medium-bodied, dry white wine with flavors of white peach, green apple, mango, and zesty lemon-lime, accentuated by subtle mineral notes and lovely floral aromas

Kim Crawford Sauvignon Blanc, New Zealand

vivacious citrus notes, lemongrass, and green apple, accented by a crisp, herbaceous edge

Wycliff Brut Champagne, California

light-bodied, fresh cool, fresh stone and tree fruit flavors

 **RED WINE**

Josh Cellars Cabernet Sauvignon, California

blackberry, toasted hazelnut, and cinnamon, complemented by hints of vanilla and toasted oak

Alamos Malbec, Argentina

black cherry and blackberry integrate with finely grained spice and vanilla oak

Murphy's Goode Merlot, Washington

aromas and flavors of black cherry, blueberry, and blackberry all tied together with just a kiss of toasty vanilla

Estancia Pinot Noir, California

black cherry, brown sugar, plum, and leathery notes with a silky mid-palate and a rustic toasty finish

19 Crimes Red Blend, California

rich and round with a soft fruity finish; sweet aromatics with notes of chocolate

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A-LA-CARTE BEVERAGES

 WINE

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|--|--------|
| Cakebread Cellars Chardonnay, <i>California</i> | 96.00 |
| Santa Margherita Pinot Grigio, <i>Italy</i> | 80.00 |
| Cakebread Cellars Sauvignon Blanc, <i>California</i> | 65.00 |
| La Marca Prosecco, <i>Italy</i> | 35.00 |
| Moet & Chandon Imperial, <i>France</i> | 100.00 |
| Veuve Clicquot "Yellow Label" Brut, <i>France</i> | 200.00 |
| Dom Perignon Brut, <i>France</i> | 750.00 |
| Chandon Sparkling Rose, <i>California</i> | 60.00 |
| Decoy By Duckhorn Merlot, <i>California</i> | 75.00 |
| Brancaia Tre Super Tuscan Red Blend, <i>Italy</i> | 100.00 |
| Quilt Cabernet Sauvignon, <i>California</i> | 225.00 |
| Caymus Cabernet Sauvignon, <i>California</i> | 250.00 |
| Simi Cabernet Sauvignon, <i>California</i> | 325.00 |

 BAR MIXERS

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|------------------|---------|-------|
| Cranberry Juice | 32oz | 21.00 |
| Pineapple Juice | 32oz | 21.00 |
| Orange Juice | 32oz | 21.00 |
| Grapefruit Juice | 32oz | 21.00 |
| Lime Juice | 1 liter | 21.00 |
| Grenadine | 1 liter | 21.00 |
| Sweet & Sour Mix | 1 liter | 21.00 |
| Margarita Mix | 1 liter | 21.00 |

| | | |
|---------------|---------|-------|
| Tonic Water | 6-pack | 21.00 |
| Club Soda | 6-pack | 21.00 |
| Triple Sec | 1 liter | 21.00 |
| Lemon Wedges | | 8.00 |
| Orange Wedges | | 8.00 |
| Lime Wedges | | 8.00 |

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BOURBON/WHISKEY

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|---------------------|--------|
| Buffalo Trace | 100.00 |
| Jim Beam | 100.00 |
| Jameson | 120.00 |
| Crown Royal | 130.00 |
| Crown Royal Apple | 130.00 |
| Crown Royal Peach | 130.00 |
| Crown Royal Vanilla | 130.00 |
| Jack Daniel's | 130.00 |
| Jack Daniel's Honey | 130.00 |
| Jack Daniel's Fire | 130.00 |
| Basil Hayden | 170.00 |
| Gentleman Jack | 155.00 |
| Maker's Mark | 165.00 |
| Woodford Reserve | 165.00 |
| Uncle Nearest 1856 | 175.00 |

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|-----------------|--------|
| Bombay Sapphire | 130.00 |
| Hendrick's | 150.00 |

COGNAC

| | |
|------------------|--------|
| Hennessy VS | 225.00 |
| Remy Martin VSOP | 230.00 |

RUM

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|------------------|--------|
| Bacardi Superior | 90.00 |
| Malibu | 90.00 |
| Captain Morgan | 100.00 |

SCOTCH

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|--------------------------|--------|
| Dewar's White Label | 125.00 |
| Johnnie Walker Red Label | 170.00 |
| Macallan 12 YR | 250.00 |
| Highland Park 18 YR | 450.00 |

VODKA

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|-----------------------------|--------|
| New Amsterdam | 100.00 |
| Ketel One | 120.00 |
| Ketel One Oranje | 120.00 |
| Ketel One Citroen | 120.00 |
| Ketel One Cucumber & Mint | 120.00 |
| Ketel One Peach & Orange | 120.00 |
| Ketel One Grapefruit & Rose | 120.00 |
| Redmont | 200.00 |
| Tito's Handmade | 150.00 |

TEQUILA

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|--------------------------|--------|
| Patron Silver | 135.00 |
| Avion Silver | 160.00 |
| Avion Reposado | 180.00 |
| Gran Coramino Cristalino | 175.00 |
| Casamigos Blanco | 220.00 |
| Casamigos Reposado | 230.00 |
| Casamigos Anejo | 240.00 |
| Casamigos Mezcal | 250.00 |

LIQUEURS

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|----------------------|--------|
| Vermouth Foro Red | 55.00 |
| Vermouth Foro White | 55.00 |
| Aperol | 90.00 |
| Kahlua | 90.00 |
| Bailey's Irish Cream | 95.00 |
| Disaronno Amaretto | 100.00 |
| Campari | 100.00 |
| Cointreau | 105.00 |
| Grand Mariner | 220.00 |

The Hawks and Levy Restaurants 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 State Farm Arena a safe and exciting place for everyone.