



MEDIA RELEASE

FOR IMMEDIATE RELEASE

Monday, August 4, 2025

CARDINALS AND CRAFT CULINARY CONCEPTS TO HOST MEDIA EVENT DEBUTING NEW CONCESSION OFFERINGS **Five Local Brands Also Set to Preview New Gameday Food Items**

Tempe, AZ – The Arizona Cardinals Football Club and **Craft Culinary Concepts** are hosting a media event on Tuesday, August 5 at 10:45 AM at State Farm Stadium to debut new food items that will be offered during the 2025 season.

At the event, the new food offerings will be showcased and available for sampling. In addition, media members will have the opportunity to interview representatives of Craft Culinary chef and local brand representatives to discuss the new dining options this season at State Farm Stadium.

Over the last two years, the team has executed a complete refresh of the concessions design and décor in addition to creating innovative, new food & beverage offerings. Those efforts resulted in the Cardinals achieving a #7 ranking for food & beverage in the NFL's most recent Voice of the Fan survey.

The Cardinals and Craft Culinary Concepts have curated a wide variety of new menu items catered to appeal to all fans. The new, innovative cuisine includes vegan (V), vegetarian (VG) and gluten-free (GF) options to ensure all fans can enjoy delicious food at Cardinals games this season.

Additionally, the Cardinals are excited to have five local brands represented at the that are new to State Farm Stadium for the 2025 season. New vendors include **Someburros**, **Chicago Dawg House**, **Tarbell's Cha Cha Mouche Tapas and Wine Bar**, **Humble Bistro** and **Chef Peter's Mediterranean**. These new brands join returning ones that include **Spinato's Pizzeria**, **Barrio Queen**, **Kaizen**, **Cold Beer** and **Cheeseburgers**, **Honey Bears**, and **Pork on a Fork**.

Also added this year to enhance convenience for fans is Express Mobile Ordering through the Cardinals app. Guests can place an order from their seats, receive a notification when it is ready and then pick it up quickly from dedicated lines at select locations.

LOCAL BRAND LOGOS: The link below contains logos for Craft Culinary Concepts and all five new local brands:

<https://www.dropbox.com/scl/fo/daj943uyp7d6cwnzpq6e/ALRtDQvixv3hnpSxZc6dGcg?rlkey=i28wppun4p3h1p23zxox3n8m9&st=61ls9jck&dl=0>

If interested in covering tomorrow's event, please contact Tanner Feith (tfeith@cardinals.nfl.net) with the Cardinals Media Relations department.

Descriptions of the **new Craft Culinary Concepts** items are below:

Sonoran Style Fruit Cup (V, GF)

- Mango, Watermelon, Pineapple, Jicama, and Cucumber topped with Lime, Chamoy, and Tajin
- Available at Sections 103, 125, 220, 227

Chicken BLT Wrap

- Sliced Grilled Chicken and Smoked Peppered Bacon topped with Lettuce and Vine Ripened Tomato covered in Tanked Sauce in a Whole Wheat Wrap
- Available at Sections 103, 119, 125, 404 and 437

Quinoa Super Food Salad (V, GF)

- Quinoa, edamame, garbanzo beans, tomatoes, parsley, kale, rainbow brussels sprouts, Napa cabbage, red cabbage, Persian cucumbers, crispy rice noodles, lightly tossed with Thai peanut dressing
- Available at Sections 103, 125, 220, 227

Cardinals Corn Dog

- Available at Sections 107, 129, 235, 247, 408 and 420

Birria Disco Fries (GF)

- Slow Braised Beef Short Rib Birria, Birria "Gravy", Oaxaca Cheese, Red Onions & Cilantro, Crema, Roasted Jalapeno
- Available at Sections 107, 129, 235, 247, 408, 420

Hand Battered Chicken Tenders

- Hand Dipped & Battered Buttermilk Fried Chicken Tenders, Pickles, Tanker Sauce, and Served with Frites Street Steak Fries
- Available at Section 124 (Chicken Chicken)

Chicken Sandwich

- Hand Dipped & Battered Buttermilk Fried Chicken Tenders, Kale Slaw, Pickles, Tanker Sauce, on a Potato Bun, Served with Frites Street Steak Fries
- Available at Section 124 (Chicken Chicken)

Brisket Burnt Ends Mac & Cheese

- Beer Cheese Cavatappi Mac & Cheese topped with Roasted Garlic Sriracha BBQ Smoked Brisket Burnt Ends and Crispy Onions
- Available at Sections 119, 406, 437, 450 and 452

Additional New Craft Culinary Concepts Concession Items
Available Exclusively in the Club Level

Paninis/Pressed Sandwiches (Served with Home-made Kettle Chips)

- **Breakfast Panini** – Schiacciata Bread, Scrambled Eggs, Breakfast Sausage, Maple Peppered Bacon, Breakfast Potatoes, Melted Cheddar Jack Cheese, Green Onions, Mayonnaise
- **Cards Cuban** – Cuban Bread, Roasted Pork, Sliced Smoked Ham, Melted Swiss Cheese, Sliced Pickles, Yellow Mustard
- **Turkey Bacon Club** – Schiacciata Bread, Smoked Turkey, Peppered Bacon, Tomatoes, Avocado Spread
- **Eggplant Portobello Romesco (V)** – Schiacciata Bread, Roasted Eggplant Marmalade, Grilled Portobello, Vegan Cheddar, Romesco Sauce (VG)
- Available at Section 227

Tomato Bisque Soup

- Available at Section 227

Chicken Noodle Soup

- Available at Section 227

Nutella and Seasonal Berry Pizza (VG)

- Topped with Whipped Cream and Sprinkles
- Available at Sections 209 and 240

Ben's Pretzel Bites Nachos (VG)

- Nacho Cheese, Candied Jalapenos, Crispy Onions, Guacamole, Crema, and Pico de Gallo
- Available at Section 220

Crème Brulee Filled Donut Tower

- Three Crème Brulee filled donuts with torched Turbinado sugar, one piece of maple candied bacon and topped with Cardinals Sprinkles, whipped cream & mini-M&Ms
- Available at Sections 203, 222 and 247

Big Red Velvet White Chocolate Chunk Cookie Churro (VG)

- Vanilla Ice Cream & Luxardo Cherries
- Available at Sections 203, 222, 247

**First of it's Kind "Rivalry Items" Available at Rivalry Grill Locations
(Sections 129, 235, 420)**

Kansas City Chiefs – Preseason Week 1 (August 9, 2025)

- **Loaded Kansas City BBQ Beef Brisket Burnt Ends Disco Fries** - Frites Street Steak Fries, Beer Cheese Mac & Cheese, Shredded Cheddar, Smoked Brisket Burnt Ends, KC BBQ Sauce, Sour Cream, and Green Onions

Las Vegas Raiders – Preseason Week 3 (August 23, 2025)

- **Over the Top 100 Layer Seared Beef Ribeye Skewers (GF)** - Peppercorn Seared 100 Layer Omaha Steaks Beef Ribeye Skewer Au Poivre, Frites Street Steak Fries, topped with Cognac Green Peppercorn Sauce

A list of local brands items new to State Farm Stadium this year can be found below:

Someburros

Located at Sections 102, 121, 413, 442

- **Sonoran Beef Nachos** – Fresh tortilla chips topped with refried beans, green chili beef, freshly grated cheese, jalapeno cream cheese, pico de gallo, avocado salsa and sliced jalapenos (Section 102 only)
- **Green Chili Beef Burro** – Slow-cooked beef braised in fire-roasted green chilies, onions, and authentic spices, wrapped in a flour tortilla
- **Bean & Cheese Burro** – Famous slow-cooked refried beans and fresh grated cheese, wrapped in a flour tortilla
- **Crispy Chicken Tacos** – Crispy corn tortilla filled with shredded chicken, freshly grated cheese, shredded lettuce and diced tomatoes. (Section 102 only)
- **Churro** – Golden-fried pastry dusted in cinnamon sugar.
- **Cookie** – Homemade chocolate chip cookie
- **Horchata** – Someburros traditional rice milk with cinnamon and vanilla served ice-cold
- **Strawberry Guava Lemonade** – Fruity fusion of lemonade, strawberries and tropical guava served ice-cold

Chicago Dawg House

Located at Section 135

- **Chicago Style Hot Dog** – Vienna Beef Hot Dog, Mustard, Neon Sweet Pickle Relish, Diced Onions, Sliced Tomatoes, Dill Pickle Spear, Sport Peppers, Celery Salt, Poppy Seed Bun
- **Chicago Style Polish Sausage** – Vienna Beef Polish Sausage, Mustard, Grilled Onions, Sport Peppers, Poppy Seed Bun
- **Chicago Style Pizza Puff** – Original with Sausage, Mozzarella Cheese, Home-style Tomato Sauce, Flour Tortilla
- **Chicago Style Pizza Puff Four Cheese (VG)** – Mozzarella, Cheddar, Provolone, Pecorino Romano, Home-style Tomato sauce, Flour Tortilla

Chef Peter's Mediterranean

Located at Sections 115

- **Hummus with Pita Chips** – Choice of Traditional, Roasted Garlic or Roasted Red Pepper
- **Charcuterie Board (VG, GF, and V without cheese)** – Calabrese Salami, Italian Dry Salame, Castelvetrano Olives, White Cheddar Cheese, La Panzanella Multi-Grain Crackers, Dark Chocolate Covered Cranberries
- **Greek Salad** – Greens, Diced Tomatoes, Cucumber, Red Onion, Garbanzo Beans, Crispy Beet Chips, House Greek Dressing. Feta Cheese Served on the Side
- **Grains (VG, GF)** – Cooked Brown Rice & Red Rice, Kale, Red Quinoa, Black Barley and Roasted Garlic
- **Roasted Veggies (VG, GF)** – Greens, Roasted Corn, Peppers, Cucumbers, Brussels Sprouts, Feta Cheese Served on Grains
- **Gyros** – Choice of Beef and Lamb, Grilled Chicken Breast or Plant Based Falafel- Served on Fresh Baked Pita Bread with Tomatoes, Onion, Lettuce and Tzatziki Sauce (**Falafel Gyro is V without Tzatziki Sauce**)
- **Dubai Chocolate Bar**
- **Classic Baklava**

Tarbell's Cha Cha Mouche Tapas and Wine Bar

Located at Section 233 (Club Level)

- **Crispy Soppressata Chips (GF)** – House-baked, Crunchy, Ultra Savory
- **Artisan Cheese Board (GF)** – Chef Selected Cheeses, Cured Meats, Pickles, Nuts
- **Truffled Parmesan Popcorn (VG, GF)** – Buttery, Unami-Rich, Stadium Perfect
- **Lobster Roll Slider** – Maine-style Lobster, Lemon Aioli, Tarragon
- **Pimento Cheese Sliders (VG)** – Smoked Cheddar-Pimento, Bread and Butter Pickle on a Mini Potato Roll
- **Rock Shrimp Gazpacho Shooters (GF)** – Spicy Tomato Gazpacho, Plump Marinated Shrimp
- **Thai Chicken Lettuce Cups** – Ginger, Garlic, Ponzu Sauce, Lime, Butter Lettuce Cup
- **Cha Cha Mouche Chocolate Truffle Trio (GF)** – Three Single Bite Artisan Chocolates
- **Cardinals Cellars & Cardinals Reserve Red & White Wine**
- **Cha Cha Mouche Selection of Wines**

Humble Bistro

Located at Section 213 (Club Level)

- **Humble Fries (VG)** – Tossed in Garlic & Parmesan, Lemon Zest, Chili Flakes, Served with Jalapeno Ranch and Fancy Sauce Dips
- **Humble Wings & Fries** – Our Famous Double Crisped Confit Fresh Chicken Wings, Sea Salted & Peppered, Served with Humble Fries
- **3-Ball** – Meatballs in Marinara Topped with Whipped Ricotta, Olive Oil, Chili Flakes, Sea Salt and Forno Bread for Dipping
- **Old School Burger** – Fresh Brisket & Chuck, Half Smashed with Bacon & Cheddar, Pickles, Fancy Sauce, on a Sesame Brioche
- **Cajun Chicken Club** – Blackened Chicken, Cheddar, Bacon, Lettuce, Tomato, Red Onion, Italian Vinaigrette, Spicy Mayo, on Fresh Artisan Sourdough Forno Bread
- **Meatball Hero** – Meatballs in Marinara Sauce, Fresh Mozzarella, Crisp Pepperoni, on Fresh Baked Artisan Sourdough Forno Bread
- **Caesar & Cajun Chicken Salad** – Romaine, Garlic Breadcrumbs, Jalapeno, Parmesan Dressing, Parmesan and Pecorino Cheeses
- **Cookie & Ice Cream** – Warm Fresh Baked Chocolate Chip Cookie & Vanilla Bean Ice Cream

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