

suite **menu**



Online Ordering | SuiteEats.com/DodgerStadium

BANK OF AMERICA 
Suite Level

contents

packages

— 3 —

à la carte

— 8 —

beverages

— 23 —

the scoop

— 33 —

packages



packages

Packages serve 12 guests unless otherwise noted.

All-American

— 78 PER GUEST —

Souvenir Popcorn Bucket

The Snack Attack

Snack Mix, Dry-Roasted Peanuts, Hard Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing



The Chicken Tender & Sauce Zone

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Classic Dodger Dogs



Traditional Condiments, Kettle-Style Potato Chips

Upgrade your Classic Dodger Dog:

- All-Beef Brooklyn Dog ADD 3 per Guest

MVP

— 68 PER GUEST —

Souvenir Popcorn Bucket

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit

In-Season Fruits & Berries



Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Creamy Mini Buffalo Chicken Sandwiches

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

Classic Dodger Dogs



Traditional Condiments

Upgrade your Classic Dodger Dog:

- All-Beef Brooklyn Dog ADD 3 per Guest



lemon chicken pasta

packages

Packages serve 12 guests unless otherwise noted.

Come Dine with Me

Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience. Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.

Personal Server Attendant is included.

— 189 —

SNACKS & TREATS • Choose 2

Selections will be in the suite upon guest's arrival.

House-Made Roasted Snack Mix V

Pistachios, Cashews, Almonds, Dried Olives

Vegetable Chips & Dips V AVO

Green Bean Chips, Veggie Chips, Vegan Pesto, Baba Ghanoush, White Bean Hummus

Tapas Board

Albondigas en Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisan Breads

FROM THE GARDEN • Choose 2

Selections will be in the suite upon guest's arrival.

Baby Artichokes & Green Bean Salad V AVO

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

Chopped Salad AVO

Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine Vinaigrette

Bocconcini Cucumber Tomato Salad V AVO

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

PASS TO ME • Choose 2

Selections will be passed in the suite once guests arrive.

Crostini Trio V

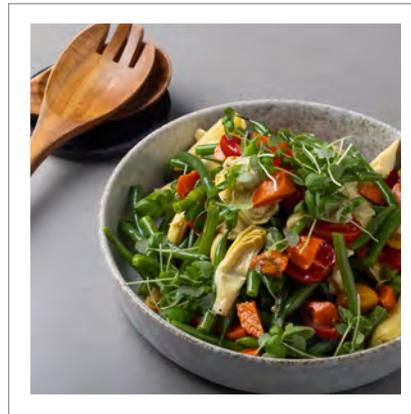
- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe V
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

Mini Hot Dog Board

- Dodger Dog
- Chili Cheese Dodger Dog



THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

Steak Frites Board AVO

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

House-Made Pastas

- **Lemon Chicken** Roasted Garlic, Basil, Oven-Dried Tomatoes
- **Pumpkin** V Shaved Parmesan Cheese, Fresh Oregano, Chili Flakes

Char-Grilled Chicken Board AVO

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

OUR FAVORITES • Choose 2

Selections will be delivered to your guests before the 7th inning stretch.

Bánh Mì Sandwiches

- **Roasted Shiitake** V Mirin Marinated Shiitake Mushrooms, Pickled Cucumbers, Cilantro, Carrots, Hoisin Sauce, Sriracha Aioli, Baguette
- **Vietnamese Chicken** Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeño, Sriracha Aioli, Baguette

Prime Sliders

All-Beef Sliders, American Cheese, Spicy Butter Pickle, Secret Sauce

Mini Soft Twist Pretzel Board

Creole & Yellow Mustards

packages

Packages serve 12 guests unless otherwise noted.

Grazing Package

— 65 PER GUEST —

Pretzel Crostini

Char-Grilled Buttery Pretzel
Baguette Slices, Smoked
Cheddar Pimento Cheese

Street Corn Deviled Eggs

Fire-Roasted Corn, Smoked Chili
Powder, Lime, Cotija, Cilantro,
Flaming Hot Cheetos Dust

Grilled Peach Caprese

Skewers

Mozzarella Ciliegine, Heirloom
Cherry Tomatoes, Grilled Peaches,
Shaved Prosciutto, Basil, Extra Virgin
Olive Oil, Maldon Sea Salt,
Fig-Balsamic Reduction, Micro Arugula

Mini Ahi Tuna Poke

Sushi-Grade Ahi Tuna, Avocado,
Cucumbers, Sriracha Mayo, Furikake,
Micro Greens, Rice Crackers

Crab Rangoon Dip

Lump Crab, Cream Cheese,
Sour Cream, Green Onions, Garlic,
Sweet Chili, Jack Cheese,
Crispy Wonton Chips

Al Pastor Pork Belly Bites

Crispy Pork Belly, Agave Pastor Glaze,
Charred Pineapple, Candied
Serrano Chiles

Taste of LA

— 92 PER GUEST —

Sunday Market Trail

Apricot Crusted Goat Cheese,
Pepper Jack Cheese, Chef's Choice
Cured Meats, Roasted Sweet Peppers,
Dates, Gherkins, Hot Honey

Ranchero Fruit

Tajin, Chamoy, Lime W 

Taste of Summer Salad

Arugula, Romaine, Persian Cucumbers,
Strawberries, Toasted Pistachios,
Dates, Pomegranate Arils, Pickled
Red Onions, Strawberry Vinaigrette

Truffle Burrata and Fig Salad

Baby Arugula, Little Gem Lettuce,
Burrata, Figs, Toasted Almonds,
Prosciutto, White Balsamic Truffle
Vinaigrette

Fried Tofu Bánh Mì Wrap

Fried Tofu, Daikon, Slaw, Spicy Vegan
Aioli, Fresno Chilies, Cilantro Leaves

Backyard Barbecue Board

Beer Bratwurst, Lemon Pepper Wings,
Cola Glazed Barbecue Pork Ribs,
Smoked Tri-Tip, Jalapeño-Pineapple
Slaw, Hawaiian Rolls, Ranch Dressing

Aji Verde Grilled Asada

Quesadillas

Flour Tortilla, Aji Verde Marinated
Carne Asada, Pepper Jack Cheese,
Cilantro, Onions

Yakitori Chicken Skewers

Steamed Rice, Scallions,
Sesame Seeds, Teriyaki Sauce

Cookies & Brownies

à la carte



à la carte

Cool Appetizers

All items are priced per guest; minimum of 12 guests.



Sunday Market Trail • 24 per Guest

Apricot Crusted Goat Cheese, Pepper Jack Cheese, Chef's Choice Cured Meats, Roasted Sweet Peppers, Dates, Gherkins, Hot Honey

Farmers Market Dips & Veggies • 17 per Guest

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit • 17 per Guest

In-Season Fruits & Berries

Chilled Shrimp Cocktail

• 22 per Guest / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Coastal Croissant • 22 per Guest

Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Mini Croissant

Olive & Whipped Feta Platter • 18 per Guest

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips • 18 per Guest

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Mediterranean Hummus Nachos • 19 per Guest

Seasoned Lavash Chips, Garlic Hummus, Greek Yogurt, Assorted Olives, Cherry Tomatoes, Scallions, Mint, Parsley, Tabbouleh, Red Onions, Toasted Pine Nuts

*farmers market
dips & veggies*



*The chicken Tender
& sauce zone*



à la carte

Warm Appetizers

All items are priced per guest; minimum of 12 guests.

Loaded Nacho Bar • 19 per Guest

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- **Beef Barbacoa ADD 10 per Guest**
- **Chicken Tinga ADD 8 per Guest**

Jalapeño Artichoke

Dip   • 18 per Guest

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings • 28 per Guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Caesar Wings • 28 per Guest

Crispy Chicken Wings Tossed in Caesar Dressing

Hot Lemon Wings • 28 per Guest

Lemon Pepper Chicken Wings, Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac • 18 per Guest

Cavatappi Pasta, Three Cheese Sauce

The Chicken Tender & Sauce Zone • 22 per Guest

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Quesadilla Duo • 24 per Guest

• Ancho-Marinaded Chicken

Cilantro, Monterey Jack Cheese

• Carne Asada

Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Empanadas • 14 per Guest

• Argentine Beef

All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough

• Chipotle Chicken

All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough

• Portobello, Spinach & Mozzarella

Onions, Mozzarella, Ethiopian Spices, Spinach Dough

• Salsas

Chimichurri, Salsa Verde

Potstickers & Spring Rolls • 19 per Guest

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Bacon Wrapped Dates • 13 per Guest

Premium Dates Wrapped in Bacon, Hot Honey

Shrimp Shao Mai • 15 per Guest

Shrimp Dumplings, Water Chestnuts, Scallions, Sweet Chili Sauce



à la carte

Greens

All items are priced per guest; minimum of 12 guests.

Goddess & Gem  • 19 per Guest

Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Street Corn Salad   • 15 per Guest

Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Chopped Vegetable
Salad   • 17 per Guest

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad • 18 per Guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Upgrade your Caesar Salad by adding:

- *Grilled Chicken 8 per Guest*
- *Shrimp 10 per Guest*

Bocconcini Tomato &
Cucumber Salad   • 19 per Guest

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 19 per Guest

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons





*char-grilled
chicken board*

à la carte

Classics

All items are priced per guest; minimum of 12 guests.

Tuna En Suite  • 28 per Guest

Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

Sushi • 50 per Guest
 minimum of 12 guests

• Nigiri

Tuna, Yellowtail, Salmon

• Rolls

California, Shrimp, Salmon Avocado, Spicy Tuna, Spicy Yellowtail Avocado

Char-Grilled Chicken
Board  • 26 per Guest

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders • 18 per Guest

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef
Tenderloin • 38 per Guest

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas • 28 per Guest

• Pork Al Pastor

Charred Pineapple, Pickled Red Onions

• Pollo Asado

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled
Short Ribs • 36 per Guest

Horseradish Cream

Yakitori Chicken
Skewers • 22 per Guest

Steamed Rice, Scallions, Sesame Seeds, Teriyaki Sauce

Wagyu Tacos • 38 per Guest

Bulgogi Marinated Wagyu Asada, Kimchi, Gochujang Crema, Cilantro, Onions, Blue Corn Tortillas

CLASSIC SIDES

Classics Sides serve 12 guests.

Shaved Roasted Brussels
Sprouts   • 16 per Guest

Gremolata, Manchego Cheese, Pomegranate Glaze

Lobster Mac & Cheese • 24 per Guest

Mac & Cheese, Garlic Butter Lobster

Burgers, Sausages & Dogs

All items are priced per guest; minimum of 12 guests.

LA Chili Mini Burger

• 16 per Guest

2 Burgers per Guest

Beef Slider Patty, American Cheese, Diced Onions, Tomatoes, Beef Chili, Brioche Slider Bun

Local Beer Bratwurst • 18 per Guest

Local Crafted Beer Bratwurst Sausage, Peppers, Onions, Grain Mustard, Spicy Brown Mustard, Hoagie Roll

Classic Dodger Dogs

• 14 per Guest

Traditional Condiments, Kettle-Style Potato Chips


Brooklyn Dodger Dogs

• 17 per Guest

All Beef Hot Dog, Traditional Condiments, Kettle-Style Potato Chips





tacos & tostadas

à la carte

Handcrafted Sandwiches

All items are priced per guest; minimum of 12 guests.

Big Bella • 17 per Guest

Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

Beet-LT • 16 per Guest

Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

The Authentic • 19 per Guest

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Creamy Mini Buffalo Chicken Sandwiches • 19 per Guest

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

Smoked Pork

Sandwiches • 19 per Guest

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Hot Honey Chicken Wrap • 18 per Guest

Chicken Tenders, Hot Honey Ranch, Romaine, Pepper Jack Cheese, Tomato, Crispy Onions, Flour Tortilla

Vegetarian & Vegan Options

All items are priced per guest; minimum of 12 guests.

Plant-Based Dog

• 17 per Guest

Plant-Based Sausage

• 18 per Guest

Plant-Based Mini Burger

• 20 per Guest, 2 Burgers per Guest
Char-Grilled Plant Based Burger, Lettuce, Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Veggie Club Sandwich

• 17 per Guest
Grilled Vegetables, Heirloom Tomatoes, Smashed Edamame, Lemon Zested Black Bean Spread, Arugula, Telera Bread

Vegan Fried Chicken Wrap

• 18 per Guest

Vegan Chicken Tenders, Romaine, Tomatoes, Vegan Cheese, Vegan Ranch, Flour Tortilla

Thai Vegan Sweet Potato Wrap

• 17 per Guest

Sweet Potatoes, Pickled Seasonal Vegetables, Thai Basil, Vegan Spicy Aioli, Sun-Dried Tomato Tortilla, Scallions, Napa Cabbage

Vegan Ceviche • 17 per Guest

Hearts of Palm, Tomatoes, Onions, Cilantro, Red Bell Peppers, Spicy Tomato Broth, Tortilla Chips

Tahini Roasted Cauliflower

• 15 per Guest

Roasted Multi Color Cauliflower, Creamy Tahini Dressing

Crispy Brussels Sprouts

• 17 per Guest

Fried Shredded Brussels Sprouts, Peanut Dressing, Roasted Peanuts Dried Cranberries

Enmoladas • 15 per Guest

Corn Tortillas, Shredded Mozzarella, Shredded Cheddar, Mole Sauce

Charred Carrot & Pomegranate Salad • 17 per Guest

Baby Arugula, Charred Rainbow Carrots, Pomegranate Seeds, Toasted Pepitas, Citrus Vinaigrette

à la carte

Snacks

All Snacks serve 6 guests and are priced per order

Bavarian Soft Pretzel V

• 86 per Order

Cheese Sauce

Salsa & Guacamole
Sampler V AVO • 97 per Order

Salsa Verde, Salsa Roja,
Guacamole, Tortilla Chips

The Snack Attack V • 70 per Order

Snack Mix, Dry-Roasted Peanuts,
Hard Pretzel Twists, Kettle-Style
Potato Chips

**Seasoned Pretzel Sticks
& Dips** V • 42 per Order

Pretzel Sticks Seasoned with Dill Pickle,
Garlic Parmesan, Yellow Mustard
Seasonings, Dill Pickle Hummus,
Roasted Garlic Parmesan Dip

Souvenir Popcorn Bucket V

• 26 per Bucket

Peanuts in the Shell V

• 42 per Basket

Snack Mix V • 25 per Order

Hard Pretzel Twists V

• 24 per Order

**Potato Chips &
Gourmet Dips** V • 57 per Order

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion

**Archer 100% Grass-Fed
Beef Jerky**

Bundle • 96 per Order

Two of Each Flavor: Original Jerky,
Mango Habanero Jerky, Original
Beef Stick, Original Turkey Stick,
Jalapeño Beef Stick



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 115

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 145

Serves 12

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

Rainbow Cake • 145

Serves 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake • 145

Serves 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis Cake • 145

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake • 145

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 10 guests unless otherwise noted.

The Cookie Collection • 55

*We turned your favorite cakes into
jumbo gourmet cookies.*

Red Velvet, Lemon Meringue,
Carrot Cake, Chocolate Paradis'

Each designer box includes one of
each—devour solo or slice and share!

Gourmet Cookies &

Brownies • 18 per Guest

Gourmet Cookies, Decadent Brownies

Chocolate Flan • 12 per Guest

Creamy Custard, Chocolate Cake,
Caramel Sauce, Whipped Cream, Berries



chocolate paradisi cake



à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts ✓

- Six-Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars ✓

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVO
- Honduran Chocolate Manifesto Brownie AVO

Gourmet Cookies & Turtles ✓

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples ✓

- Peanut
- Loaded M&M's®

Nostalgic Candies ✓

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups ✓

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®



COOKIES • CAKES • BROWNIES • ICE CREAM • SWEETS

CHICAGO-STYLE CHEESECAKE

CHOCOLATE PARADISE CAKE
RED VELVET CAKE

RAINBOW CAKE
VANILLA WHITE CHOCOLATE
CHOCOLATE PARADISE CAKE

TOFFEE MILK CHOCOLATE
LEMON MERINGUE CAKE

DECAJENT REESE'S PEANUT BUTTER
TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

BECAJENT TRIPLE CHOCOLATE CHIP

TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

TOFFEE CRUNCH BLONDE BAR
CHEWY MARSHMALLOW BAR

CHOCOLATE MANGOSTO BROWNIE
ROCKSLIDE BROWNIE

*our famous
dessert cart*

beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise indicated

Bud Light Seltzer Variety Pack • 58 

BuzzBallz Berry Cherry Limeade
(four-pack) • 68 

Suntory -196 Vodka Seltzer Lemon • 94

Suntory -196 Vodka Seltzer Peach • 94

Cutwater Canned Cocktail 
Lime Margarita • 94

Cutwater Canned Cocktail 
Mango Margarita • 94

Cutwater Canned Cocktail 
Tequila Paloma Margarita • 94

Cutwater Canned Cocktail 
Tiki Rum Mai Tai • 94

NÜTRL Pineapple Vodka Soda • 94 

NÜTRL Watermelon Vodka Soda • 94 

Surfside Vodka Iced Tea & Lemonade • 94 

Surfside Vodka Strawberry • 94 

On The Rocks Vodka Espresso Martini 750mL • 90

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 50 

Bud Light • 50 

Miller Lite • 50

Coors Light • 50

Michelob ULTRA • 53 

Asahi • 61

Blue Moon Belgian White • 63

Elysian Space Dust IPA • 63

Firestone 805 Blonde Ale • 63

Golden Road Dodgers Blonde Ale • 63

Golden Road Mango Cart • 63 

Golden Road Ride On West Coast IPA • 63 

Modelo Especial • 61

Corona Extra • 61

Estrella Jalisco • 61 

Heineken • 61

Pacifico Clara • 61

Sapporo • 61

Stella Artois • 61 

Stone IPA • 63

Guinness 14.9oz • 63

Kona Big Wave Golden Ale • 63 

Beverages

Non- Alcoholic Beer

Sold by the six-pack

Budweiser ZERO • 57 

Michelob ULTRA Zero • 57

Athletic Brewing Co. Upside Dawn • 61

Athletic Brewing Co. Free Wave Hazy IPA • 61

Stella Artois Liberte • 61

Drink Bundles

Assorted six-pack of three different drinks (two cans of each beverage unless otherwise indicated)

Local Craft Bundle • 63

Stone IPA

Golden Road Ride On West Coast IPA

Golden Road Mango Cart

Perfect Bundle • 63

Blue Moon Belgian White

Elysian Space Dust IPA

Firestone 805 Blonde Ale

Taste of Japan Bundle

three cans of each • 110

Asahi

Sapporo

Hakkaisan Junmai Daiginjo
two 180mL bottles



Taste of Mexico Beer Bundle

three cans of each • 120

Corona Extra

Estrella Jalisco

Modelo Especial

Pacifico Clara

Beverages

Hand-Crafted Specialty Cocktail Pitchers

Serves 6 - Add 6 Souvenir Cups • 30

Hornitos Plata Spicy **HORNITOS** Margarita • 90 per Pitcher

Hornitos Plata Tequila,
LAVA Jalapeño Margarita Mix,
Serrano Peppers, Cilantro

Beam Lemonade **JIM BEAM** • 90 per Pitcher

Jim Beam Bourbon, Owen's Lemonade

Herradura Silver Cadillac **HERRADURA** Margarita • 98 per Pitcher

Herradura Silver Tequila,
Owen's Margarita Mix, Grand Marnier

Maker's Mark Fever Pitch **Maker's Mark** • 90 per Pitcher

Maker's Mark, Fever-Tree Blood
Orange Ginger Beer

Tito's Lemonade **Tito's** • 90 per Pitcher

Tito's Handmade Vodka,
Owen's Lemonade

Nikaïdo Homerun **NIKAIDO** • 90 per Pitcher

Nikaïdo Shochu,
ITO EN Oi Ocha Green Tea,
Owen's Lemonade

Svedka Moscow Mule **SVEDKA** • 90 per Pitcher

Svedka Vodka, Ginger Beer,
Lime Juice

Soju, Shochu & Sake

SOJU

Jinro Strawberry Soju **JINRO** 375mL four-pack • 70

SHOCHU

Nikaïdo Oita Mugi (Barley) **NIKAIDO** 900mL • 65

Nikaïdo Kitchom **NIKAIDO** 720mL • 145

SAKE

Hakkaisan Tokubetsu Junmai 720mL • 65 **HAKKAISSAN** Niigata, Japan

Hakkaisan Honjozo 720mL • 70 **HAKKAISSAN** Niigata, Japan

Hakkaisan Daiginjo 720mL • 70 **HAKKAISSAN** Niigata, Japan

Hakkaisan Junmai Daiginjo 720mL • 90 **HAKKAISSAN** Niigata, Japan

Hakkaisan Clear Sparkling 720mL • 150 **HAKKAISSAN** Niigata, Japan

Hakkaisan Yukimuro 3 Year 720mL • 150 **HAKKAISSAN** Niigata, Japan

Beverages

Sparkling & Rosé

Sold by the bottle

Gambino Prosecco • 75

La Marca Prosecco • 100

Wycliff • 65

Korbel • 88

Chandon Brut • 100

Nicolas Feuillatte Brut • 110

Ferrari Brut • 120

Veuve Clicquot Yellow Label • 360

M by Minuty Rosé • 85

Mumm Napa Brut Rosé • 88

A to Z Wine Works Rosé • 90

Whispering Angel Rosé • 121



Beverages

White Wine

Sold by the bottle

PINOT GRIGIO

Silver Gate • 49

Santa Margherita • 97

MOSCATO

Seven Daughters • 98

RIESLING

Chateau Ste. Michelle • 71

SANGRIA

White Sangria • 68 per Pitcher, Serves 6

SAUVIGNON BLANC

Kim Crawford • 88

Decoy by Duckhorn • 130

Cakebread • 136

CHARDONNAY

Silver Gate • 49

Kendall-Jackson Vintner's Reserve • 74

La Crema • 98

Sonoma-Cutrer Russian River Ranches • 101

Stags' Leap • 118

Red Stitch Sierra Mar • 121

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

Silver Gate • 49

La Crema • 88

Meiomi • 92

Red Stitch Soberanes Vineyard • 121

MERLOT

Murphy Goode • 78

Decoy by Duckhorn • 155

SANGRIA

Red Sangria • 68 per Pitcher, Serves 6

CABERNET SAUVIGNON

Silver Gate • 49

Josh Craftsman's Collection • 71

Louis Martini • 98

JUSTIN • 108

RED BLENDS

Wente Mount Diablo Highlands • 88

Conundrum by Caymus • 104

The Prisoner • 168

JUSTIN Isosceles • 178

Non-Alcoholic Sparkling & Wine

Sold by the bottle

Mionetto Sparkling • 70

FRe Chardonnay • 55

FRe Cabernet Sauvignon • 55

bar supplies



Beverages

Liquor

Sold by the liter unless otherwise indicated

VODKA

Svedka • 100  **SVEDKA**

Tito's Handmade • 165 

Grey Goose • 264

GIN

Bombay Sapphire • 160

Hendrick's • 206

RUM

Captain Morgan Spiced • 145

Flor de Cana • 132

Flor de Cana 12 Year
750mL • 158

TEQUILA

Hornitos Plata • 143 

Hornitos Reposado • 158 

Herradura Silver • 158 

Patron Silver 750mL • 158

Herradura Reposado • 198 

LALO Blanco • 228

Herradura ULTRA 
750mL • 255

Casamigos Blanco • 320

Siete Leguas Añejo
750mL • 325

Casamigos Reposado • 428

Herradura Legend 
750mL • 510

Clase Azul Plata 750mL • 525

Clase Azul Reposado
750mL • 620

Don Julio 1942
750mL • 730

WHISKEY & BOURBON

Jim Beam
White Label • 143 

Jack Daniel's • 154

Jameson Irish • 192

Buffalo Trace • 220

Toki Suntory Whisky
750mL • 165

Maker's Mark • 170 

Crown Royal • 170

Woodford Reserve • 231

Basil Hayden • 264

Hibiki Harmony 750mL • 355

Blanton's Original Single Barrel
750mL • 508

SCOTCH

Johnnie Walker Black • 231

The Glenlivet 12 • 280

The Macallan 12 Year
750mL • 388

Johnnie Walker Blue
750mL • 760

COGNAC

Hennessy V.S. • 328

VERMOUTH

Martini & Rossi Dry Vermouth
350mL • 26

Martini & Rossi Sweet Vermouth
350mL • 26

CORDIALS

Aperol • 168

Baileys Original Irish Cream • 175

Fireball • 120

Kahlúa • 167

Beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 34

Coca-Cola 

Diet Coke 

Coca-Cola Zero Sugar 

Sprite 

Sprite Zero Sugar 

Seagram's Ginger Ale 

Barq's Root Beer 

Fanta Orange 

Fever-Tree Ginger Beer

Minute Maid Lemonade 

WATER

Dasani Bottled Water  20oz • 36

Glacéau Smartwater  Alkaline • 44

Glacéau Smartwater  20oz • 44

Seagram's Club Soda • 34

Seagram's Tonic Water • 34

SPARKLING • 44

Topo-Chico Sabores

- Topo-Chico Sabores Raspberry with Lemon
- Topo-Chico Sabores Tropical Mango
- Topo-Chico Sabores Tangerine with Ginger Extract

JUICES

- Apple Juice *four-pack* • 37
- Cran-Apple Juice *four-pack* • 37
- Orange Juice *four-pack* • 37
- Cranberry Juice *32oz bottle* • 20
- Grapefruit Juice *32oz bottle* • 20
- Pineapple Juice • 37



TEAS

four-packs • 38

ITO EN Oi Ocha 

Unsweetened Green Tea • 38

Gold Peak® Tea 

Home Brewed Taste

You'll Love at First Sip™

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

MISCELLANEOUS BEVERAGES

Health-Ade Kombucha
Passionfruit Tangerine

(*four-pack*) • 44



Health-Ade Kombucha 
Pink Lady *four-pack* • 44

Syncron Shohei Ohtani 

(2) PRE & (2) POST Workout
Watermelon Kiwi *four-pack* • 32

Syncron Shohei Ohtani 

(2) PRE & (2) POST Workout
Grapefruit *four-pack* • 32

Fresh Brewed

Regular Coffee • 34 per Carafe

Fresh Brewed

Decaffeinated Coffee • 34 per Carafe

Herbal Teas • 34 per Carafe

Hot Chocolate • 34 per Carafe

Red Bull 
four-pack • 50

Sugar-Free Red Bull 
four-pack • 50

BAR SUPPLIES

Zing Zang Bloody Mary Mix • 28

Zing Zang Michelada Mix • 28

Finest Call Sour Mix • 22

Owen's Margarita Mix • 32

Owen's Lemonade • 32

Lemons & Limes • 14

Stuffed Olives • 14

Tabasco Sauce • 14

Worcestershire • 14

the scoop



the scoop

Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. PST, two business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. PST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out of Dodger Stadium
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. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
6. During some events, alcohol consumption may be restricted

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Dodger Stadium, 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.

