



AT&T
CENTER



AT&T
CENTER



EATING IS
NOT A
SPECTATOR
SPORT

■ @chefmanny5389
■ <https://www.facebook.com/Levy-Staff-ATT-Center-1622584834698837>





PACKAGES

All Packages Served for a Minimum of 16 Guests

SAN ANTONIO STEAK HOUSE PACKAGE 1200, serves 16 guests

TEXAS WEDGE SALAD

Iceberg Lettuce Wedge Topped with Blue Cheese Crumbles, Crispy Pork Belly, Shaved Red Onions, Red and Yellow Cherry Tomatoes and Blue Cheese Dressing with Fresh Chives

CLASSIC SHRIMP COCKTAIL

Jumbo Pacific Blue Shrimp Poached in Citrus Bullion, Served Chilled with Traditional Cocktail Sauce, Lemon Wedges and Baby Tabasco Sauce

TOMAHAWK RIB EYE

4, 3lb Bone In Rib Eye Steaks Cooked to Perfection, Served with Smoked Salt, Garlic Au Jus and a Bed of Organic Spring Mix Lettuce

RACK OF PORK

Bone In Pork Chop Roasted with Fresh Herbs and Garlic, Served with Rosemary Sauce and Grilled Pineapple-Habanero Salsa

ROASTED PERUVIAN POTATOES

White, Purple and Red Potatoes Roasted to Perfection with Fresh Herbs and Roasted Garlic

GRILLED HEIRLOOM CARROTS

Yellow, Purple, Red and Orange Carrots Grilled and Glazed with Honey Cinnamon Butter Sauce

SOFT SLIDER ROLLS

Whipped Butter with Honey

[Chef Manny's in House-Made Liquor Infused Chocolates](#)

ALAMO CITY BARBECUE

SPREAD 840, serves 16 guests

BBQ SLICED BRISKET

Mesquite Wood Smoked for 14 hours, Served with our Signature BBQ Sauce, Roasted Onion Slider Buns

GRILLED BBQ CHICKEN

Flame Grilled Free Range Chicken Brushed with Smokey BBQ Sauce

LOCAL JALAPENO & GARLIC SAUSAGE

Grilled Spiced Onions and Peppers

HOUSE SAUCES AND MUSTARDS

Arkansas Sweet Vinegar, Smoking Hot and Sweet, Dijon Mustard, Stone Ground Mustard and Yellow Mustard

ROASTED CHILE MAC & CHEESE

Cavatappi Pasta, Cheddar and American Cheese, Fire Roasted Peppers and Bread Crumbs

CHARGRILLED CORN ON COB

Sweet Butter and Chili-Lime Salt

REDNECK POTATO SALAD

Creole Dressing, Celery, Onions, Smoked Bacon, Hardboiled Eggs

TEXAS SWEET CORNBREAD

Sweet Corn, Sharp Cheddar Cheese, Locally Sourced

TEX MEX PACKAGE

840, serves 16 guests

TACO BAR

Pork Chile Verde, Spicy Chicken Tinga with Chipotle Peppers, All Beef Picadillo with Ancho Chile, Flour Tortillas, Homemade Crispy Puffy Taco Shells, Pico de Gallo, Shredded Lettuce, Monterrey Jack Cheese

CHARRO BEANS

Slow Cooked Pinto Beans with Chorizo, Bacon and Jalapeno Peppers

TRADITIONAL MEXICAN RICE

Tomato Sauce, Diced Carrots and Sweet Corn

STUFFED JALAPENOS

Cream Cheese Filling, Bread Crumbs served with Orange Habanero Marmalade and Cilantro Bacon Ranch

RIVERWALK PACKAGE

The ultimate day at the AT&T Center starts with the perfect package of fan favorites and our signature dishes. **865, serves 16 guests**

WING SAMPLER

Traditional Spicy Buffalo, Orange Habanero and Smoky Barbecue Sauces, Carrot and Celery Sticks with Ranch Dressing

FRITO NACHOS

Traditional Frito chips with Hot and Spicy Texas Chili, Cheddar Cheese Sauce, Sour Cream, Diced Onions, Sliced Jalapenos

CHEF'S GARDEN VEGETABLES

Farmers market Seasonal Vegetables, Buttermilk Ranch Dip

FIESTA COBB SALAD

Hearts of Romaine, Smoked Bacon, Cheddar Cheese, Tomatoes, Turkey, Hardboiled Eggs, Onions, and Gorgonzola Dressing

TEX MEX CAESAR SALAD

Hearts of Romaine, Queso Fresco, Grape Tomatoes, Chili Toasted Pumpkin Seeds, Crispy Cornbread Croutons, and Chipotle Caesar Dressing

SALSA TRIO & GUACAMOLE

Green Tomatillo, Fire Roasted Tomato, Pico de Gallo, Fresh Guacamole, and Homemade Crispy Tortilla Chips

BOTTOMLESS POPCORN

Freshly Popped with Sweet Butter and Sea Salt

STEAKHOUSE BEEF TENDERLOIN

Black Pepper Crust, Served Chilled with Red Onions, Tomatoes, Blue Cheese, Pickled Vegetables, Horseradish, Dijon Mustard, Arugula and Onion Buns

HOT DOGS

All Beef Franks with Hill Country Sauerkraut, Traditional Condiment Bar, Fresh Hot Dog Buns and Potato Chips

BOTTOMLESS POPCORN

Freshly Popped with Sweet Butter and Sea Salt

ITALIAN PIZZETTE PACKAGE

Mini Pizzette, Calzonnetto and Cheese Pie Hand-crafted, baked and served warm.

840, serves 16 guests

MARGHERITA PIZZETTE

Fresh Mozzarella, tomato, basil (5 each)

FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives (5 each)

BABY SPINACH AND THREE CHEESE PIE

Spiced ricotta, Romano cheese (5 each)

TRADITIONAL CHEESE CALZONNETTO

Tomato basil sauce (5 each)

CHARGRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers and onions

ROSEMARY FOCACCIA

Olive oil

SICILIAN OLIVE SALAD

Roast garlic, red onion, orange zest, parsley

BABY FENNEL AND TOMATO SALAD

Apple cider vinaigrette

FRESH MOZZARELLA AND VINE RIPENED TOMATO

Lemon basil oil, balsamic

Meet your Chef:

EXECUTIVE CHEF MANUEL ARREDONDO

Manuel Arredondo is an internationally renowned Chef with a storied culinary history in everything from Italian Fine Dining to some of the freshest seafood on the Baja Peninsula. This year, step into Chef Manny's Kitchen with his brand-new locally inspired Suites Menu!

Say hi and follow on social media!



@chefmanny5389



https://www.facebook.com/chef.arredondo

À LA CARTE

COOL APPETIZERS

All appetizers are served for 8 people unless otherwise noted.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 100
Farmers market Seasonal Vegetables, Red Pepper Hummus, Garlic Parmesan, French Onion Dip and Focaccia Crostini

CHILLED SHRIMP COCKTAIL BUCKET 145, 30 pieces
Poached Shrimp, Traditional Cocktail Sauce and Lemons

"MONSTER" SHRIMP COCKTAIL BUCKET 165, 30 pieces
U-12 Sized Poached Shrimp, Traditional Cocktail Sauce and Lemons

TEXAS CHARCUTERIE BOARD 128
Special Selection of Cured Meats, Summer Sausages, Smoked Gouda, Aged Cheddar, Creole Whole Grain Mustard, Pickled Vegetables, Seasonal Jam, and Lavosh

MARKET FRESH FRUIT 92
Seasonal Fresh Fruit, Greek Yogurt, Honey Crunch Granola

CHEF'S GARDEN VEGETABLES 84
Farmers market Seasonal Vegetables, Buttermilk Ranch Dip

GREENS

All greens are served for 8 people unless otherwise noted.

TEX MEX CAESAR SALAD 76
Hearts of Romaine, Queso Fresco, Grape Tomatoes, Toasted Pumpkin Seeds, Crispy Cornbread Croutons and Chipotle Caesar Dressing
Add Grilled Chicken 34
Add Carne Asada 42
Add Grilled Shrimp 50

GRILLED VEGETABLE PASTA SALAD 62
Cavatappi Pasta, Grilled Zucchini, Red Onions, Bell Peppers, Mushrooms, Asparagus, and Herb Vinaigrette

REDNECK POTATO SALAD 72
Creole Dressing, Celery, Onions, Smoked Bacon, Hardboiled Eggs

FIESTA COBB SALAD 76
Hearts of Romaine, Smoked Bacon, Cheddar Cheese, Tomatoes, Turkey, Hardboiled Eggs, Onions, and Gorgonzola Dressing

PESTO CHICKEN PASTA SALAD 86
Grilled Chicken, Mixed Greens, Grape Tomatoes, Onions, Bell Peppers, Farfalle Pasta, Aged Parmesan Cheese and Pesto Vinaigrette

WARM APPETIZERS

All warm appetizers serve 8 people unless otherwise noted.

THE 6th MAN APPETIZER PACKAGE 235
• CHICKEN TAQUITOS
Shredded chicken wrapped in a corn tortilla and fried. Served with salsa roja and sour cream
• BLACK BEAN EMPANADAS
Refried black beans baked in a puff pastry shell. Served with a Mole sauce
• JALAPENO POPPERS
Cream Cheese Filling, Bread Crumbs, Orange Habanero Marmalade, Cilantro Bacon Ranch
• MAC AND CHEESE BITES
Deep fried cheddar mac and cheese balls served with siriacha mayo dipping sauce

SOUTHWESTERN NACHO BAR 112
Crispy Corn Tortilla chips with Hot and Spicy Texas Chili, Cheddar Cheese Sauce, Sour Cream and Sliced Jalapenos
Substitute Chili for Pulled Pork 28

WING SAMPLER 120
Traditional Spicy Buffalo, Orange Habanero and Smoky Barbecue Sauces, Carrot and Celery Sticks with Ranch Dressing

CLASSICS

All Classics are served for 8 people.

MEATBALL BAR 128
• All beef with Marinara Sauce
• Chicken with Green Chile Verde Sauce
• Thai Pork with Ginger-Soy Barbecue Sauce
Served Hot with Fresh Rolls

STEAKHOUSE BEEF TENDERLOIN 210
Black Pepper Crust, Served Chilled with Red Onions, Tomatoes, Blue Cheese, Pickled Vegetables, Horseradish, Dijon Mustard, Arugula and Onion Buns

SAN ANTONIO FAJITA SAMPLER 208
• Grilled Beef Skirt
• Jumbo Gulf Shrimp
• Chicken Breast
Served with Flour Tortillas, Peppers, Onions, Sour Cream and Pico de Gallo

CLASSIC SIDES

All classic sides serve 8 people.

ROASTED CHILE MAC & CHEESE 56
Cavatappi Pasta, Cheddar and American cheese, Fire Roasted Peppers and Bread Crumbs

GRILLED ASPARAGUS 48
Chilled Asparagus with Lemon Aioli

BISTRO-STYLE VEGETABLES 56
Oven-Roasted with Fresh Rosemary,

QUESADILLA DUO 116
• ANCHO-MARINATED CHICKEN
Cilantro and Monterey jack Cheese
• CARNE ASADA
Shredded Beef, Oaxaca Cheese and Roasted Poblano Peppers

SPICY CHICKEN WINGS 104
Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing

CHICKEN TENDERS 104
Crispy chicken tenders accompanied by our homemade Ranch and BBQ sauce

STUFFED JALAPENOS 92
Cream Cheese Filling, Bread Crumbs served with Orange Habanero Marmalade and Cilantro Bacon Ranch

MAC & CHEESE BITES 92
Deep Fried Cheddar Mac & Cheese, Panko Bread Crumbs, Siriacha Mayonnaise Dipping Sauce

SMOKED PORK RIBS 196
Mesquite Smoked Pork Ribs in Sweet and Spicy House Rub, Honey BBQ Sauce, Red Neck Potato Salad, Fresh Rolls

GARLIC TEQUILA SHRIMP 260
Tequila Sautéed Gulf Shrimp in Garlic Cilantro Marinade, Roasted Garlic Mashed Potatoes, Grilled and Chilled Asparagus

Thyme and Garlic
TRADITIONAL MEXICAN RICE 48
Tomato Sauce, Diced Carrots and Sweet Corn

CHARRO BEANS 48
Slow Cooked Pinto Beans with Chorizo, Bacon and Jalapeno Peppers

TEXAS SWEET CORNBREAD 48
Sweet Corn, Sharp Cheddar Cheese, Locally

Did you Know!

TIM DUNCAN WAS KNOWN TO WEAR HIS PRACTICE SHORTS ON BACKWARDS! TIM STARTED THIS TREND WHILE ATTENDING WAKE FOREST.

Share your knowledge on social media and tag us!



À LA CARTE

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty entrées are served for 8 people. Carving fee- 75

BEEF AND CHICKEN TACO CART 216
Slow Braised Beef Barbacoa, Chicken Tinga with Chipotle Peppers, Flour Tortillas, Guacamole, Salsa Verde, Salsa Roja, Queso Fresco, Limes, Sour Cream and Tortilla Chips

SMOKED PEPPERCORN BEEF TENDERLOIN 344
Chef Carved Beef Tenderloin, Roasted Garlic Mashed Potatoes, Grilled and Chilled Asparagus, Horseradish Cream, Steak Sauce, Oyster Mushroom Demi-Glace

HICKORY-SMOKED BEEF BRISKET 224
In House Smoked, Bourbon Barbecue Glaze, Roasted Chili Mac & Cheese and Fiesta Cole Slaw

STUFFED ROASTED TURKEY BREAST 256
Dried Fruits and Corn Stuffing, Traditional Gravy, Cranberry Sauce, Sweet Potatoes and Bistro Style Vegetables

HANDCRAFTED SANDWICHES AND FLATBREADS

All sandwiches and flatbreads serve 8 people.

CHICKEN AND STEAK FLATBREAD SANDWICH DUO 108
• CHICKEN FLATBREAD
Grilled Marinated Chicken Breast, Pesto Aioli, Tomatoes, Red Onion, Fresh Basil and Mixed Greens
• STEAK FLATBREAD
Garlic Herb Tenderloin, Horseradish Aioli, Red Onions, Tomatoes, Blue Cheese and Mixed Greens

GRILLED CAPRESE FLATBREAD 80
Mozzarella Cheese, Plum Tomatoes, Fresh Basil, Kalamata Olives, Fresh Pesto and Marinated Olive Salad

MINI BUFFALO CHICKEN SANDWICHES 104
Shredded Chicken Breast Tossed in Buffalo Style Hot Sauce, Mini Slider Buns, Blue Cheese and Celery

SMOKED PORK SANDWICHES 104
Pulled Smoked Pork in our Signature Barbecue Sauce, Mini Slider Buns and Cole Slaw

SMOKED BRISKET MINI SANDWICHES 104
Sliced Pickles and Red Onions on Mini Slider Buns

VEGETARIAN AND VEGAN OPTIONS

All vegetarian and vegan options serve 1.

BROCCOLI AU GRATIN MAC AND CHEESE 25
Topped with Herbed Bread Crumbs and Parmesan Cheese

VEGAN PROTEIN POWER SALAD 25
Chickpeas, Tofu, Dried Cherries, Mixed Greens, Chia Seed Vinaigrette

VEGETABLE QUESADILLAS 25
Spinach, Mushrooms, Onions, Pepper Jack Cheese, Avocado Cream and Smoke Tomato Salsa

VEGAN THAI BUTTER LETTUCE WRAPS 25
Siriacha Mushroom Ragout, Asian Slaw, Toasted Sesame Seeds, Green Onions

VEGAN ROASTED RED PEPPERS 25
Quinoa and Avocado Stuffed Bell Pepper, served with Smoked Tomato Chutney and Chilled Asparagus

BURGERS, SAUSAGES AND HOT DOGS

All burgers, sausages and dogs serve 8 people.

CHEDDAR CHEESE STUFFED BURGER 112
Artisan Cheddar Cheese Stuffed Burger, Bacon Onion Jam, Pickled Red Onions, Toasted Brioche Roll

AVOCADO PEPPERJACK BURGER 108
Pepper Jack Cheese and Avocado Cream on a Toasted Brioche Bun

HOT DOGS 92
All Beef Franks with Hill Country Sauerkraut, Traditional Condiment Bar, Fresh Hot Dog Buns and Potato Chips

FREDRICKSBURG JALAPENO CHEDDAR SAUSAGE 112
Shiner Beer Braised Local Sausage, Hill Country Sauerkraut, Traditional Condiment Bar, Fresh Hot Dog Buns and Potato Chips

TASTE CLUB KIDS MEAL

Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites.

GRILLED HAM AND CHEESE SANDWICH 9.25 per player
Brioche Bread, American Cheese
Served with fresh fruit, veggie sticks with ranch dip and a cookie

CHICKEN TENDERS 9.25 per player

HOT DOG 9.25 per player

All of the kids meals are served with fresh fruit, veggie sticks with Ranch dip and a cookie

Did you Know!

TONY PARKER WAS THE FIRST EUROPEAN-BORN PLAYER TO BE NAMED FINALS MVP.

Share your knowledge on social media and tag us!





À LA CARTE

SNACKS

- SALSA TRIO & GUACAMOLE** 100
Green Tomatillo, Fire Roasted Tomato, Pico de Gallo, Fresh Guacamole, and Crispy Tortilla Chips
- THE SNACK ATTACK** 52.50
Snack Mix, Dry Roasted Peanuts, Pretzel Twists and Kettle Style Potato Chips
- SPICY MUNCHIES** 50
Taki's Fuego, Spicy Cheetos, Doritos Spicy Nacho
- BOTTOMLESS FRESHLY POPPED POPCORN** 21
Freshly Popped with Sweet Butter and Sea Salt
- DRY-ROASTED PEANUTS** 13 per basket
- SNACK MIX** 13 per basket
- PRETZEL TWISTS** 13 per basket
- CHIPS AND DIPS** 32 per basket
Kettle Chips, French Onion Dip, Roasted Garlic Parmesan and Blue Cheese Dip
- AVOIDING GLUTEN SNACK BASKET** 25.95 per basket, serves 1-2 guests
There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks such as:
Cherry Larabar
Food Should Taste Good Olive Tortilla Chips
Caramel and Cheddar Popcorn

Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

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

SUITE SWEETS

All Suite Sweets serve 8 people.

- GOURMET COOKIES AND BROWNIES** 112
A Sweet Assortment of Gourmet Cookies and Brownies
- SAN ANTONIO SWEETS PLATTER** 118
Cinnamon Churros, Chocolate Brownies, and Rice Crispy Treats served with Chocolate and Caramel dipping sauces
- THE FLOAT BAR** 84
Vanilla Ice Cream, Barq's Root Beer, Coca Cola, Whipped Cream and Cherries
- TIFF'S TREATS WARM COOKIES** 125
A delicious assortment of 24 freshly baked warm cookies, delivered directly to your suite by the Tiff's Treat's Team. 

OUR FAMOUS DESSERT CART

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

- SIGNATURE DESSERTS**
Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Lemon Meringue Cake, 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 with Brown Butter and Sea Salt
- GOURMET COOKIES AND TURTLES**
A sweet assortment of Chocolate Chunk and Reese's® Peanut Butter
- GIANT TAFFY APPLES**
Plain, Peanut and loaded with M&M's®
- 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, Kahúla and Grand Marnier
- CUSTOMIZED DESSERTS**
We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service

Did you Know!

THE SPURS WERE PREVIOUSLY KNOWN AS THE DALLAS CHAPARRALS.

Share your knowledge on social media and tag us!

 levymidwestdivision



BEVERAGES

BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each)

BEER IN MEXICO BUNDLE

Corona Extra + Dos Equis Lager + Modelo Especial

TEXAS CRAFT BUNDLE

Shiner Bock + Karbach Hopidillo + Busted Sandal 210 Ale

DEEP IN THE HEART OF TEXAS MEGA BEER BUNDLE

(6-pack each)

Shiner Bock
Shiner Blonde
Freetail Concerveza
Karbach Hopadillo
Karbach Lovestreet
Busted Sandal "210"
Busted Sandal "Slippery Rock"
Austin East Cider Honey

SIGNATURE COCKTAIL PITCHERS

All Pitchers serve 6 people

Game Day Margarita

Jose Cuervo Especial, triple sec and Finest Call margarita mix

The Big Fundamental Margarita

Patron Silver, Grand Marnier and Finest Call margarita mix

The Buzzer Beater

Grapefruit Jalapeno Svedka Vodka, fresh grapefruit juice, sliced jalapenos and Finest Call margarita mix

BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

Budweiser
Bud Light
Bud Light Lime
Miller Lite
Coors Light
Fat Tire
Heineken
Spiked Seltzer Variety Pack
Lagunitas IPA
Michelob Ultra

Dos Equis Special Lager
Corona Extra
Corona Premier
Modelo Especial
Blue Moon White Belgium Ale
Stella Artois
Stella A Trois Cidre
Sierra Nevada Hazy Little Thing IPA
O'doul's (non-alcoholic)

LOCAL BEER SELECTION

Sold by the 6-pack

Shiner Bock
Shiner Light Blonde
Busted Sandal "210" Ale
Busted Sandal "Slippery Rock" IPA

Austin East Ciders "Honey"
Karbach Lovestreet
Freetail Concerveza
Karbach Hopadillo

LIQUOR

750 mL

VODKA

Enchanted Rock
Tito's Handmade
Absolut
Absolut Citron
Grey Goose

SCOTCH

Dewar's
Monkey Shoulder
Johnny Walker Black
The Macallan 12 Yr
The Glenlivet 12 Yr
Buchanan's 12 Yr

WHISKEY & BOURBON

Woodford Reserve
Jim Beam
Maker's Mark
Knob Creek
Knob Creek Rye
Gentleman Jack
Jack Daniel's
Rebecca Creek
Basil Haden's
Crown Royal
Jameson Irish
Fireball Cinnamon Whiskey

GIN

Bombay
Bombay Sapphire
Hendrick's

TEQUILA

Jose Cuervo Especial
Jose Cuervo Tradicional
Casamigos Blanco
Casamigos Reposado
Casamigos Anjeo
Casamigos Mescal
El Jimador Reposado
Hornitos Plata
Patrón Silver

RUM

Bacardi 8
Bacardi Superior
Malibu Coconut
Captain Morgan
Sailor Jerry

COGNAC/BRANDY

Hennessey VS
Courvoisier VSOP

CORDIALS

Cointreau
Grand Marnier
Martini and Rossi,
Sweet Vermuth, 375mL
Martini and Rossi,
Dry Vermuth, 375mL
Jagermeister
RumChata

Did you Know!

THE SPUR'S COYOTE IS THE ONLY MASCOT TO EVER BE EJECTED FROM A GAME. ONE TIME HE APPARENTLY GOT A LITTLE TOO EXCITED AND SCARED THE OPPOSING TEAM!

Share your knowledge on social media and tag us!



BEVERAGES

CHILL

Sold by six-pack unless otherwise indicated

SOFT DRINKS

- Coca-Cola
- Coke Zero
- Diet Coke
- Sprite
- Sprite Zero
- Dr Pepper
- Nestea Iced Tea
- Schweppes Ginger Ale
- Barq's Root Beer
- Minute Maid Lemonade

JUICES

- Cranberry Grape Juice
- Grapefruit Juice
- Orange Juice
- Pineapple Juice

BAR SUPPLIES

- Bloody Mary Mix
- Sweet and Sour Mix
- Lime Juice
- Lemons and Limes
- Maraschino Cherries
- Stuffed Olives

WATER

- Dasani Bottled Water – 20oz.
- Glacéau Smartwater – 20oz.
- Seagram's Tonic Water
- Seagram's Club Soda
- Topo Chico – 20.3oz. (4 pack)

TEAS

- Gold Peak® Tea – Home Brewed Taste You'll Love at First Sip™
- Gold Peak Unsweetened Tea – 18.5oz.
- Gold Peak Sweet Tea – 18.5oz.

- Tabasco Sauce
- Worcestershire
- Angostura Bitters
- Red Bull
- Sugar Free Red Bull

WHITE WINE

BUBBLY

- Nicolas Feuillatte Brut, France
- La Marca Prosecco, Italy
- Domaine Chandon Brut, California
- Veuve Clicquot 'Yellow Label' Brut, Reims, France

BRIGHT AND BRISK

- Banfi Love Story, Verona, Italy
- Santa Margherita, Veneto, Italy

FRESH AND FRUITY

- Chateau St. Michelle Riesling, Washington State
- Seven Daughters Moscato, California

TART AND TANGY

- Kim Crawford Sauvignon Blanc, Marlborough, New Zealand
- Markham Sauvignon Blanc, Napa, California

CREAMY AND COMPLEX

- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
- LaCrema Chardonnay, Monterey, California
- Sonoma-Cutrer Chardonnay, Sonoma Coast, California
- Cakebread Cellars Chardonnay, Napa, California

REFRESHING ROSÉS

- Chandon Sparkling Rose, California
- Fleur de Mer, Provence, France
- Kim Crawford Rosé, Hawkes Bay, New Zealand

RED WINE

RIPE AND RICH

- A to Z Pinot Noir, Willamette Valley, Oregon
- La Crema Pinot Noir, Sonoma Coast
- Meiomi Pinot Noir, California
- 19 Crimes Red Blend. Australia
- Caymus Conundrum, 1L, California
- The Prisoner, Napa Valley
- Murphy Goode Merlot, California

SPICY AND SUPPLE

- Alamos Malbec, Argentina
- Penfolds Bin 128, Australia

BIG AND BOLD

- Josh, Craftsman's Collection, Napa Valley, Cabernet Sauvignon
- Louis Martini Cabernet Sauvignon, Sonoma, California
- Simi Cabernet Sauvignon, Alexander Valley, California
- Stag's Leap Artemis, Napa Valley, Cabernet Sauvignon
- Caymus, Napa Valley, Cabernet Sauvignon

Did you Know!

SINCE ENTERING THE NBA IN 1976, THERE HAVE ONLY BEEN FOUR SEASONS THAT THE SPURS HAVE MISSED THE PLAYOFFS. THATS FOUR MISSES IN 43 YEARS!

Share your knowledge on social media and tag us!



THE SCOOP

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 the AT&T Center 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 two 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 the AT&T Center.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/attcenter.

BE A TEAM PLAYER DRINK RESPONSIBLY

The AT&T Center 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 the AT&T Center a safe and exciting place for everyone.

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/attcenter.

To reach a Representative, dial: 210-444-5903 or e-mail: attsuites@levyrestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 210-444-5903

Levy Restaurants Accounting Department 210-444-5930

2019 Leased Suite Holders
www.e-levy.com/attcenter

FOOD AND 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. CST, two 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/attcenter. Orders can be arranged with the assistance of a Guest Relations Representative at 210-444-5903 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. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

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 the AT&T 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. 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.

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 Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and 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 Restaurants 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 a 19% 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 Restaurants exclusively furnishes all food and beverage products for the suites at the AT&T 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 THE AT&T CENTER

The rich tradition at the AT&T Center 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. For further information and date availability, please contact the AT&T Center Event Staff at 210-444-5910.