



MOODY BASKETBALL SUITE GAME MENU

SUITE MENU

Tip Off Snacks



CRAVE POPCORN \$75

Select Three Flavors:

- **WHITE CHEDDAR**
 - Lightly Salted Popcorn with Smooth White Cheddar
- **DALLAS BLEND**
 - A Dallas Favorite! This Flavor is a Mix of Old-Fashioned Butter, White Cheddar, and Classic Caramel popcorn
- **CARAMEL PECAN**
 - Our own spin on the All-American Pecan Pie Dessert. Rich Buttery Caramel and Pecans gently-dusted with Cinnamon Spice
- **OLD FASHIONED BUTTER**
 - This Extra Buttery Popcorn Takes Butter to the Extreme!
- **ESPRESSO CARAMEL**
 - Espresso-Infused Caramel Popcorn
- **SEA SALT**
 - Sea Salt Lightly-Sprinkled over Fresh Popped Popcorn
- **RANCH**
 - Flavor Packed with Zesty Herbs and Spices
- **CHOCOLATE & SEA SALT**
 - Dark Chocolate Coated Caramel Popcorn Sprinkled with Coarse Sea Salt
- **PUPPY CHOW**
 - A mixture of Classic Caramel Popcorn, Pretzels and Chex Cereal Coated with Peanut Butter, Milk Chocolate, and Powdered Sugar
- **RED HOT CINNAMON**
 - Sweet Candied Red Hot Cinnamon Popcorn

PRETZEL BITES & BEER CHEESE \$149

Soft Pretzel Nuggets with Shiner Bock Beer Cheese

TRAIL MIX

- **HAPPY HOUR BLEND \$89**
 - Butter Toffee Peanuts, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Almonds, Mustard Pretzels, Pecans, Cashews
- **FIRE CRACKER HOT & SPICY \$89**
 - Chile Lemon Corn Nuggets, Taco Sesame Sticks, Almonds, Hot Nacho Cheese Peanuts, Pumpkin Seeds
- **APPLE CRISP MIX \$89**
 - Cinnamon Apples, Cinnamon Yogurt Raisins, Golden Raisins Caramel Bits, Pecans, Walnuts

BUILD YOUR OWN CANDY BAR

Candies served in a 16oz Mason Jar

Candy Building Blocks **\$35**
Hot Tamales **\$35**
Jordan Almonds **\$35**
Sour Patch Kids **\$35**
Chocolate Covered Red Cherries **\$45**
12 Flavor Gummy Bears **\$35**
Double Dipped Chocolate Peanuts **\$45**
Milk Chocolate Almonds **\$45**
White Chocolate & Caramel Clusters **\$45**
SMU Chocolate Gems **\$35**
Pony Up Jelly Bellies **\$35**



SUITE MENU

Slam Dunk Dips



TEX-MEX DIPS

SERVED WITH
TORTILLA CHIPS

- **GUACAMOLE \$89**
 - Flavors: Classic | Mango & Habanero Pico | Grilled Pineapple Pico
- **PICO DE GALLO \$69**
 - Flavors: Classic | Mango & Habanero Pico | Grilled Pineapple Pico
- **ELOTE \$79**
 - Mexican Street Corn
- **BEAN \$89**
 - Flavors: Vegetarian Refried Bean | Cumin Smashed Black Beans | Crushed Borracho
- **SALSA \$49**
 - Flavors: Lime Tomatillo | Fire Roasted Tomato | Border Style | Black Bean & Corn
- **QUESO \$89**
 - Flavors: Classic | Poblano & Chorizo | Green Chile & Serrano | Chipotle Blend

CLASSIC DIPS

SERVED WITH
PERUNA CHIPS

- **SMOKED GOUDA & PIMENTO \$79**
 - Creamy Dip with Shredded Smoked Gouda and Fire Roasted Red Bell Pepper
- **FRENCH ONION \$79**
 - Sour Cream Based Dip with Caramelized Onions and Beef Au Jus
- **BUFFALO CHICKEN \$89**
 - Cream Cheese with Grilled Chicken, Buffalo Sauce, Minced Carrots and Celery with Fresh Parsley
- **SPINACH & ARTICHOKE \$79**
 - Cream Cheese with Sauteed Spinach, Mushrooms, and Artichokes

SEAFOOD DIPS

SERVED WITH
PERUNA CHIPS

- **SMOKED TROUT \$119**
 - Smoked Texas Trout Blended with Fresh Herbs and Cream Cheese
- **CRAB & ARTICHOKE \$129**
 - Jumbo Lump Crab and Grilled Artichoke with Garlic Aioli
- **LOBSTER & HERB \$129**
 - Butter Poached Lobster Meat with Fresh Herbs, Cream Cheese, and Sour Cream
- **SMOKED SALMON \$119**
 - Salmon Blended with Dill, Capers, Red Onions, and Cream Cheese

MEDITERRANEAN DIPS

SERVED WITH PITA CHIPS

- **BABA GHANOUSH \$69**
 - Roasted Eggplant with Tahini and Spices
- **HUMMUS \$79**
 - Flavors: Classic | Roasted Garlic | Pesto
- **MUHAMMARA \$69**
 - Savory, Sweet, Smoky and Spicy Red Roasted Pepper, Toasted Walnuts, and Pomegranate Molasses
- **TZATZIKI \$69**
 - Creamy Cucumber, Garlic, Greek yogurt, Fresh Dill, and Mint
- **LABNE \$69**
 - Yogurt and Salt Blended Together to Make a Spreadable Cheese Style Dip



SUITE MENU

Buzzer Beater Bundles



TACOS & TOSTADAS \$489

Choose Two Meats

- **BEEF PICADILLO**
 - Ground Beef Seasoned with Mexican Spices in Light Tomato Broth
- **AL PASTOR**
 - Adobo & Pineapple Seasoned Chicken or Pork
- **PORK CARNITAS**
 - Slow Roasted, Pulled, and Seared with Parilla Butter and Cilantro
- **WILD MUSHROOMS**
 - Roasted, with Cumin and Spices
- **CHILE LIME SHRIMP**
 - Baby Shrimp Marinated in Lime Juice and Chile and Sauteed
- **SHINER BOCK BRAISED JACK FRUIT**
 - Slow Braised Jack Fruit in Shiner Bock with Latin Seasonings

CHOOSE YOUR TOSTADAS & TORTILLAS:

- Crunchy Corn Tostadas
- Crunchy Mini Taco Shells
- Street Style Corn Soft Tortillas (4")
- Street Style Flour Tortillas (4")

TOPPINGS INCLUDE:

- Diced Onions | Chopped Cilantro | Lime Wedges | Queso Fresco | Shredded Cabbage with Mexican | Oregano | Classic Pico de Gallo | Mexican Crema

SIDES:

- Mexican Rice OR Cilantro Lime Rice
- Refried Beans OR Black Beans

DESSERTS (SELECT ONE):

- Cinnamon Sugared Churros
- Tres Leches Cupcakes
- Cinnamon Crisps

SLIDERS & SAUSAGES \$449

Served with Two Sides and Peruna Chips

SLIDERS (SELECT ONE / 12 CT.):

- Wagyu Beef
- Chopped Brisket
- Pulled Pork
- Fried Buffalo Chicken
- Portobello & Manchego
- BBQ Jack Fruit (v)
- Black Bean & Quinoa (v)

CHOICE OF CHEESE:

- Cheddar
- Swiss

DESSERTS (SELECT ONE):

- Brownies
- Chocolate Chip Cookies
- Lemon Bars

SAUSAGES (SELECT ONE / 24 CT.):

- Jalapeno Cheddar
- Bratwurst
- Chipotle Beef & Pork
- Turkey & Cranberry
- Sweet Italian
- Feta, Spinach & Chicken
- Hebrew National Franks

HILLTOP FAJITAS \$499

Choose Two Meats

FAJITAS:

- Marinated Beef Flank Steak
- Adobo Marinated Chicken
- Cilantro Lime Grilled Shrimp
- Grilled Vegetables

DESSERTS (SELECT ONE):

- Cinnamon Sugared Churros
- Tres Leches Cupcakes
- Cinnamon Crisps

SIDES:

- Mexican Rice OR Cilantro Lime Rice
- Refried Beans OR Black Beans

SERVED WITH:

- Pico de Gallo
- Sour Cream
- Guacamole
- Queso
- Corn & Flour Tortillas
- Shredded Cheese
- Chips & Border Salsa

MEDITERRANEAN \$379

CHOOSE 2 ENTREES:

- Chicken Paprikash (GF)
- Flank Steak Souvlaki
- Tomato Braised Cod
- Lamb Kafta Slider

SERVED WITH:

- Warm Pita Bread
- Tzatziki Sauce
- Peruna Chips

CHOOSE 2 SIDES:

- Saffron Rice
- Lemon Zested Green Beans
- Grilled Artichoke and Charred Tomatoes
- Toasted Orzo Salad

DESSERTS:

- Baklava
- Lemon Olive Oil Cake

WINGS

ALL BONE-IN \$ 369 (72 CT.) | ALL BONELESS \$ 389 (72 CT.)
HALF & HALF \$ 389 (36 CT. BONE-IN, 36 CT. BONELESS)

SELECT 2 FLAVORS:

- Classic Buffalo
- Cajun Seasoning (Dry)
- Honey BBQ
- Thai Chile Garlic
- Pineapple Teriyaki
- Cracked Pepper & Sea Salt

SERVED WITH:

- Roasted Carrot & Fennel Celery Slaw
- Peruna Chips
- Ranch Dressing & Blue Cheese Dressing
- Steamed Hawaiian Rolls

DESSERTS (SELECT ONE):

- Brownies
- Chocolate Chip Cookies
- Lemon Bars



SUITE MENU

Buzzer Beater Bundles



DYER STREET SHORT RIB ROAST \$529

Texas Wagyu Short Rib from RC Ranch in Angleton, Texas

Slow Braised in a Red Wine Demi Glace, with Root & Aromatic Vegetables

SERVED WITH:

- Baby Gem Wedge Salad with Blue Cheese Dressing, Grape Tomatoes, Bacon Crumbles and Gorgonzola Cheese
- Brown Butter Whipped Yukon Potatoes
- Roasted Garlic & Brown Sugar Carrots
- Balsamic Roasted Brussels Sprouts
- Mustang Bread with Texas Honey Butter

DESSERT:

- Creme Brulee with Fresh Berries

CHICKEN FRIED RIBEYE OR CHICKEN \$529

Texas Wagyu Ribeye from RC Ranch in Angleton, Texas

Hand-Battered and Fried to Golden Brown, 12 Ribeyes or 12 Chicken Breasts

SERVED WITH:

- Garden Salad with Fresh Romaine blend with Cheddar Cheese, Croutons, Green Onions, Cherry Tomatoes with Ranch Dressing
- Creamy Black Pepper Gravy
- Creamed Corn
- Braised Green Beans
- Sweet Corn Bread

DESSERTS:

- Peach Cobbler with Blue Bell Vanilla Ice Cream

CHICKEN PICCATA OR SALTIMBOCCA \$499

PICCATA:

- Lightly Breaded Chicken Breasts Pan-Seared with Capers, Mushrooms, and Artichokes in a Lemon Butter White Wine Sauce

OR

SALTIMBOCCA:

- Lightly Breaded Chicken Breasts Pan-Seared and topped with Prosciutto, Provolone Cheese, and Basil in an Asiago Cream Sauce

SERVED WITH:

- Rosemary Roasted Potatoes
- Lemon Basil Fettuccini
- Roasted Asparagus with Truffled Oil
- Garlic Breadsticks

DESSERTS:

- Pignoli Cookies
- Blood Orange Panna Cotta

APRICOT GLAZED MACADAMIA PORK TENDERLOIN \$ 469

Slow Roasted Pork Tenderloin Topped with Apricot-Glazed and Crushed Macadamia Nuts

SERVED WITH:

- Whipped Sweet Potatoes with Fennel Butter
- Green Beans Almondine
- Roasted Broccolini
- Mustang Bread with Whipped Texas Honey Butter

DESSERTS:

- S'Mores Cupcakes



SUITE MENU

Sides & Salads



SIDES

- **MUSTANG BREAD**
 - ½ Loaf **\$29**
 - Full Loaf **\$49**
- **MAC & CHEESE \$69**
 - Creamy Macaroni with Melted Cheese
- **COLE SLAW \$49**
 - Shredded Cabbage in a Creamy Dressing
- **BAKED BEANS \$49**
 - Sweet & Savory Baked Beans
- **POTATO SALAD \$49**
 - Mustard Based Creamy Salad
- **CRUDITE PLATTER \$59**
 - Seasonal Blend of Fresh Vegetables
- **CARROTS & CELERY \$39**
 - Served with Ranch Dressing
- **FRESH FRUIT PLATTER \$59**
 - Sliced Seasonal Fresh Fruits
- **GRILLED VEGETABLES \$69**
 - Grilled Seasonal Vegetables, Served Chilled
- **THICK CUT BACON \$79**
 - Seasoned with Black Pepper & Brown Sugar

SALADS

- **HILLTOP SALAD \$129**
 - Spring Mix with Candied Apples, Walnuts, Feta Cheese and Champagne Vinaigrette
- **GARDEN SALAD \$99**
 - Fresh Blend of Romaine, Cucumber, Tomatoes and Croutons with Ranch or Blue Cheese Dressing
- **CAESAR SALAD \$99**
 - Fresh Romaine with Parmesan, Croutons Black Olives and Tomatoes with Creamy Caesar Dressing
- **ITALIAN PASTA SALAD \$129**
 - Roasted Tomatoes, Olives, Cucumber Mozzarella and Dried Figs with an Italian Herb Vinaigrette

ADD PROTEINS TO SALAD

- **GRILLED CHICKEN \$119**
 - Marinated, Grilled, and Sliced for your Salad
- **GRILLED FLANK STEAK \$129**
 - Marinated, Grilled, and Sliced for your Salad
- **GRILLED SHRIMP \$149**
 - Marinated and Sauteed Shrimp for your Salad
- **GRILLED SALMON \$149**
 - Marinated and Grilled for your Salad
- **GRILLED PORTOBELLO MUSHROOMS \$99**
 - Marinated and Grilled for your Salad



SUITE MENU

Suite Sweets



SUITE SWEETS

- **COOKIES**

- **BY THE DOZEN \$79**
- **Flavors:**
 - Chocolate Chunk
 - Cranberry White Chocolate
 - English Toffee
 - Snickerdoodle

- **GLUTEN FREE COOKIES**

- **BY THE 1/2 DOZEN: \$59**
- **Flavors:**
 - Belgium Chocolate Chip
 - Oatmeal Raisin

- **DESSERT BARS**

- **BY THE DOZEN \$89 (SELECT ONE FLAVOR)**
 - **Lemon**
 - Silky Lemon Curd with Flaky Crust and Salted Caramel
 - **Raspberry**
 - Fresh Raspberry Compote topped with Crumb Topping on a Shortbread Crust
 - **Dark Chocolate Brownie**
 - A Blend of Dark Bittersweet Chocolate and Semisweet Chocolate Chips in a Warm Chewy Bar
 - **Cinnamon Apple & Pumpkin**
 - Buttery Pie Crust with Pumpkin Pie Filling and topped with Cinnamon Apples and Crumb Topping

- **SMU CELEBRATION CAKE \$179**

- *Candles Available Upon Request*
- **Your Choice of Flavor:**
 - Strawberry
 - Vanilla
 - Chocolate



Beer & Canned Cocktails

Beer

Sold by the six-pack unless otherwise noted

Revolver Blood and Honey / \$32

Coors Light / \$25

Corona Extra / \$32

Dos Equis / \$30

Eight / \$30

Heineken / \$30

Miller Light / \$25

Pony Pils / \$32

Shiner Bock / \$30

Yuengling / \$28

Craft Canned Cocktails

Sold by the four-pack unless otherwise noted

All Hands Vodka Soda / \$32

Epic Western Ranch Water / \$32





Wine

White Wine

Sold by the bottle

CHARDONNAY

Diora / \$33
Simi / \$33
La Crema / \$45
Bravium Russian River / \$45
Bezel by Cakebread / \$50
Chalk Hill Estate Reserve / \$50
Sonoma Cutrer / \$53
Rombauer / \$90
Cakebread / \$99
Albert Bichot / \$103

PINOT GRIGIO

St. Christina / \$20
Jermann / \$42
St. Margherita / \$52

SAUVIGNON BLANC

Kim Crawford / \$33
Emmolo / \$33
Jayson Pahlmer / \$67

ROSÉ

Fleur de Prairie Rose / \$30

SPARKLING

La Marca Prosecco / \$33
J Vineyards Cuvee Brut / \$35
Veuve Clicquot Brut / \$158

Red Wine

Sold by the bottle

PINOT NOIR

Kenwood / \$27
Belle Glos Clark & Telephone / \$87
Migration / \$90

MERLOT

Cline Cellars / \$33
Chateau Ste. Michelle / \$45

CABERNET SAUVIGNON

Josh Cellars / \$27
Joel Gott / \$30
Caymus-Suisun The Walking Fool / \$53
The Prisoner Cabernet Sauvignon / \$78
Jordan / \$126
Austin Hope Paso Robles / \$130
Silver Oak Alexander Valley / \$135

RED BLEND

Orin Swift Abstract / \$78
The Prisoner Red Blend / \$85
8 Years in the Desert / \$135

ZIFANDEL

Ravenswood / \$37





Liquor

Sold by the bottle

VODKA

Dry County Vodka / \$60
Tito's / \$80
Ketel One / \$87
Absolut / \$93
Chopin / \$105
Grey Goose / \$112

WHISKEY & BOURBON

Jack Daniel's / \$91
Maker's Mark / \$99
Crown Royal / \$104
HM's Dry County Bourbon / \$116
Herman Marshall Texas Bourbon / \$143

SCOTCH

J&B Scotch / \$77
Dewar's White Label / \$79
Johnnie Walker Red / \$88
Johnnie Walker Black / \$140

RUM

Bacardi / \$49
Lockwood Rum / \$57
Don Q Cristal / \$60

GIN

Lockwood / \$57
Bombay / \$68
Beefeater / \$73
Tanqueray / \$95

TEQUILA

Sauza Silver / \$53
Jose Cuervo Gold / \$57
Painted Donkey Reposado / \$86
Socorro Blanco / \$80
Patron Silver / \$172

LOCKWOOD DISTILLERY SPECIALTIES

Hibiscus Vodka / \$57
Honeysuckle Vodka / \$57
Pineapple Rum / \$57
Vanilla Rum / \$57
Chocolate Bourbon Cream / \$70
Single Barrel Straight Bourbon / \$150





Non-Alcoholic Beverages

Sold by the six-pack unless otherwise noted

SOFT DRINKS & WATER

Coke / \$21

Coke Zero / \$21

Diet Coke / \$21

Dr. Pepper / \$21

Root Beer / \$21

Sprite / \$21

Ginger Ale / \$34

Water / \$16

Perrier / \$33

Topo Chico / \$35

MIXERS

Cranberry Juice / \$21

Grapefruit Juice / \$21

Orange Juice / \$21

Bloody Mary Mix / \$29

Margarita Mix / \$29

Tonic / \$34

Club Soda / \$34

SLICED FRUIT

Lemon Wedges / \$8

Lime Wedges / \$8

