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GET YOUR GUNS UP FOR JONES AT&T STADIUM MENU CHANGES

Get your guns up and your taste buds ready!

The countdown to the season's first Red Raider football game has begun. The Spectra concessions menu has a whole new lineup, and it's a "game changer"!

Spectra by Comcast Spectacor has provided Food Services and Hospitality to Texas Tech football fans for five years. Ike Richman, vice president of public relations at Comcast Spectacor, says, "Texas Tech is one of ten stadiums throughout the country we provide services for." Richman believes fans want more when they come out for an experience like college football, so he is enthusiastic about the company's new menu.

Charlie Carrizalez, Food Services and Hospitality general manager at Jones AT&T Stadium says, "Red Raider fans are passionate and committed to their team, and we want to be just as committed to providing these fans with high quality food choices when they visit."

Spectra has a winning team made up of experienced chefs and staff members who are dedicated to serving the best. Executive Chef Robert Garcia has 35 years of individual experience in the industry, and Sous Chef Abel Garcia is in his 24th season of being a team player in kitchens at Texas Tech.

Behind the scenes, the entire stadium concessions team, led by Robert Perez, concessions director, is busy preparing for Saturday's game.

The 2017 lineup consists of several new recruits but will be bringing back some of the successful players who joined the menu a couple of years ago. The Ultimate Dog is making a comeback, as fans have been cheering for this favorite — which is a bacon-wrapped hot dog. Chick-fil-A is also a key player remaining in the lineup.

Papa John's is partnering with Spectra this season to serve pizza by the slice. Steve Henion, general manager for Papa John's says, "We are excited to provide the student favorites, which are cheese, pepperoni and hamburger." The price will be \$6 for each extra-large slice.

Other additions to the menu have been carefully thought out and developed to suit the taste of Texas Tech fans and show the visiting team what West Texas is made of. These items are made with locally-sourced ingredients and have been influenced by popular eateries in the area.

The new heavy hitters consist of:

- Sriracha Onion Burger — packed with flavor featuring a 1/3 pound Angus beef patty cooked to perfection and topped with French's French fried onions, slaw and handmade sriracha sauce served on a potato bun, \$11.

- Chicken or Beef Skewers — chicken marinated in teriyaki sauce, or beef seasoned with Montreal Steak Seasoning is grilled, and served with beer batter Sidewinder fries, \$10.
- Sausage Wrap — grilled cheddar-jalapeno sausage link wrapped up in a warm flour tortilla, \$8.
- Bratwurst Sandwich — featuring a giant Johnsonville brat served on a heated hoagie bun and topped with sautéed onions and bell peppers, \$8.
- Barbecue Brisket Sandwich — Texas slow-cooked smoked chopped brisket in a tangy, bold BBQ sauce topped with onions, pickles and jalapenos on a hot bun and served with Lays potato chips, \$10
- Boneless Chicken Wings — boneless wings made with French's Frank's Red Hot Buffalo Wing Sauce served with celery sticks and ranch dressing, \$10.

The addition of these new items puts the concessions menu at Texas Tech Jones AT&T Stadium in a whole new bracket, above and beyond the typical stadium “snack” food. While snacks like popcorn and sodas are still available, this will enable football fans to come out to the stadium and eat a full meal while enjoying the game.