

datz



EAT.

DRINK.

CRAVE.

BRUNCH

SAT 8:30AM-3PM | SUN 8:30AM-9PM

COCKTAILS

FROSE

Frozen rosé slushie made with Wodka Vodka and Cotes de Provence Rosé. 10

DATZ-A-MARY

Wodka Vodka, Jones Bacon, celery, Salish Alder Smoked Sea Salt. 10
Add a mezcal floater. 1

CLASSIC MIMOSA

Sparkling wine mixed with fresh orange juice. 8

MORNING MARGARITA

Sauza Blue Tequila, Tippler's Orange Liqueur, orange juice, lime, orange salt rim. 10

PRICKLY PEAR MIMOSA *spotlight*

Sparkling wine, mandarin-tangerine puree, prickly pear, prickly pear candy. 10

DUNK THIS DOUGHNUT *all nitro cocktail!*

Wild Turkey Rye, Grind Espresso Liqueur, cold brew, black walnut bitters and a powdered doughnut. 11

SPAAA BLAHBLAHBLAH

Hendrick's Gin, fresh lemon juice, cucumber, Mr. Q. Cumber Soda. 10
Substitute Crop Cucumber Vodka. 1

DRANKS

GINORMOUS CAPPUCCINO OR LATTE

22 oz. locally roasted Kahwa's espresso with your choice of milk. Served with biscotti. 6.5

COLD BREW *cuz we cool, bro.*

Warning: hair-raising, high-caffeine jolt with 70% less acid. House-brewed. Served cold. 6
Add sweetened vanilla cream. .50¢

BIG EASY BUCHA TEA

Flavors: Bayou Berry, Front Porch Peach, Jazz Juice, Streetcar Sipper and Basin Street Blues. 6

MORE

Kahwa's drip coffee, espresso, chai, Embrew hot tea, Mighty Leaf iced tea.

MOCKTAILS

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY

Almond milk, cinnamon bun syrup, cold brew, whipped cream, vanilla icing and a mini cinnamon bun. 6

STRAWBERRY FENNEL FOREVER

Strawberry fennel syrup, lemon, orgeat, soda. 6

SPLURGE

DATCHOS *datz-a-classic*

House-made sweet-n-salty chips, chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 12

Add Pulled Pork or Chicken. 4

Add Certified Angus Beef® Short Rib. 6

MONKEY BREAD

Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with caramel and vanilla icing. Individual or shareable. 5 | 12.5
Bacon it up! 1

BUFFALO CAULIFLOWER POPCORN *datzlicious*

Roasted cauliflower bites, fried and tossed in buffalo sauce, drizzled with ranch. 10

MAC BITES

Crispy Jones Bacon-jalapeño mac n' cheese and Sriracha aioli. 11

NOM NOMS

Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan. Served with cerveza queso and spicy mustard. 10

FUNNEL FRIES

Funnel cake fries dusted with powdered sugar and served with caramel dipping sauce. 8

THE MACDADDY

Creamy bacon and jalapeño-infused macaroni and cheese with buttermilk biscuit breadcrumbs. 7

EGG SAMMIES

Egg Sammies are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

POPEYE'S RISE N' SHINER

Fried eggs, Jones bacon, spinach and smoked gouda. Served on an artisan challah bun. 11

BRIE BARDOT

Fried eggs, Brie cheese, baby spinach and tomato. Served on an artisan challah bun. 11

BREAKFAST BLT

Fried eggs, Jones Bacon, lettuce, tomato and mayo. Served on an artisan challah bun. 11

SINFUL ROLL *datznew*

Fried eggs, ham, Muenster and honey butter. Served on a sweet cinnamon roll. 12



EGGS

Eggs (except Bravocado Toast) are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

BISCUITS & CRAZY *datz-a-hit*

Buttermilk biscuits topped with creamy Jones Sausage gravy, Jones Bacon, two eggs any way and a tricolored potato medley. 14

THE LUMBER JACK

Two eggs any way, Jones Bacon, Jones Sausage, ham and challah toast. 12

EGGS BARBACOA *datz-a-classic*

Two eggs, pulled pork, pico de gallo and New Mexican red chili sauce over corn tortillas, smothered in shredded jack cheese and served over Mezcal rice and beans. 16

MY CHEESY BF TACOS

Jones Bacon, scrambled eggs, pico de gallo, avocado purée, cilantro, hatch chile salsa topped with Cotija cheese served in crispy cheesy corn tortillas. 14

BELLY BREAKFAST BURRITO "BBB"

Pork belly, scrambled eggs, black beans, pico de gallo, confetti corn, hatch chile salsa in a flour tortilla with cerveza queso on top. Served with side of Mezcal rice and beans. 12

JACK'D UP STEAK AND EGGS

Certified Angus Beef® seared sirloin strip, two eggs any way and challah toast. 17

SHORT RIB BISCUIT BENEDICT

Certified Angus Beef® beef short rib, pepper Jack, poached eggs and smoked tomato hollandaise on a buttermilk biscuit. 13

CHICKEN N' WAFFLE BENEDICT

Boneless fried chicken breast, poached eggs and tasso hollandaise on a Belgian waffle. 13

BILLY BENEDICT

Ham, Swiss cheese, poached eggs and hollandaise on a Wolferman's English muffin. 12

DATZ GOOD HASH *datz-a-classic*

Sy Ginsberg's corned beef, crispy hash browns, two eggs and challah toast. 12

BRAVOCADO TOAST

Classic avocado toast — topped with avocado, watermelon radish, tomatoes, black salt, served on toasted whole grain wheat bread and a side of two eggs any way. 11

CYO OMELET

Choose 3 ingredients. 12
Additional Ingredients. (Each) .50¢
Substitute Egg Whites. 1

Choose from: white cheddar, Swiss, goat cheese, parmesan, pepper Jack, smoked Gouda, green peppers, onions, spinach, tomato, mushrooms, roasted peppers, hatch chilies, Jones bacon, Jones sausage, ham or turkey bacon.



SWEETS

Sweets served with your choice of meats: Jones bacon, Jones sausage, turkey bacon or ham.

CRÈME BRÛLÉE FRENCH TOAST

Brûléed French toast, Bavarian cream and topped with strawberries. 13

CLASSIC BUTTERMILK PANCAKES

Light fluffy stack of buttermilk goodness with maple syrup and butter. 11
Add an egg. 1

THE KITCHEN SINK PANCAKES

Fluffy bacon, cheddar and apple infused buttermilk pancakes topped with apple compote, shredded cheddar and bits of bacon. Served with bourbon maple syrup. 14

WAFFLE OF THE WEEKEND

Ask your server about what our Datz food scientists have created for this weekend's scrumptious waffle selection. 13

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Updated June 2019

HOUSE FAVES

BARRY C'S STUFFED MEATLOAF

*as seen on the travel channel.
New and Improved!*

Meatloaf! Stuffed: bacon-jalapeño mac n' cheese. Topped: ketchup glaze. Served with: mashed potatoes, peas and pearl onions. 18

WAFFLES N' TWEET

Boneless fried chicken breast, honeyed pecan butter, Belgian waffle with bourbon maple syrup and candied pecans. 18

KENTUCKY COLONEL

Boneless crispy chicken breast over mashed potatoes, bacon confetti corn, melted Jack cheddar cheese, topped with chicken gravy and bacon crumbles. 17

SHRIMP N' GRITS *refreshed*

Blackened shrimp, rich cream cheese grits, Indian Makhani sauce and spinach. 18



HANDHELDS

Served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions.

PORKFECTION *neo-classic*

Pulled pork, sliced ham, pork belly, white cheddar, tobacco onions, firecracker sauce, lettuce and sliced tomato. Served on a batard. 14

SMOKEY AND THE BIRD

Grilled chicken breast, Jones Bacon, lettuce, tomato, mayo and Honeycup mustard. Served on a grilled sourdough bread. 13

TY'S TWO FISTER

Sy Ginsberg's corned beef, house-smoked pastrami, Swiss, muenster and Honeycup mustard. Served on rye bread. 13.5

ROGER'S ROCKIN' REUBEN *datz-a-classic*

Sy Ginsberg's corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 13.5

DUMB CLUCK

PBR beer-braised pulled chicken, BBQ sauce and white cheddar. Served hot on an artisan challah bun. 12

BIRDS OF A FEATHER

Chicken salad, Jones bacon, lettuce, tomato and mayo. Served cold on ancient grain bread. 12

HAVANA HOTTIE *datz-a-classic*

Datz pulled pork, ham, Swiss cheese, dill pickle and Honeycup mustard. Served hot on a batard. 13

MEMPHIS ON MY MIND

Pulled pork, power slaw, red bbq sauce, tobacco onion straws and melted white cheddar. Served on an artisan challah bun. 12

NOT-WURST *vegan*

Vegan Beyond Meat Brat with whole grain mustard served on a hoagie roll. 13

APRIL IN PARIS *vegetarian*

Warm melted Brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 12

SOLD TO SEITAN *vegan*

Uncle Mince's Seitan, vegan-friendly provolone, hatch chili salsa, sautéed onions and roasted sweet peppers. Served hot on a batard. 15.5

CLUCK, YEAH!

Spicy Nashville fried chicken, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 12

PEEPING TOM

Oven roasted turkey, Swiss cheese, avocado spread, lettuce, tomato and mayo. Served on a ciabatta roll. 12

GREENS

House-made dressings: house celery seed, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess or Thai peanut.

Add shrimp, salmon, chicken or *Certified Angus Beef*® steak to any salad. 6

BOB'S COBB SALAD

Arcadian lettuce mix, grilled chicken, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles with green goddess dressing. 14

PUT A STEAK IN IT

Certified Angus Beef® seared steak, Arcadian lettuce mix, roasted butternut squash, golden beets, goat cheese, candied pecans, tomatoes and red onion with sweet Italian vinaigrette. 17

SALMON HAYEK

Seared salmon, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg, button mushrooms with bacon sherry vinaigrette. 15

THE SALAD FORMERLY KNOWN AS

Arcadian lettuce mix, grilled chicken, smoked gouda, strawberries, cherry tomatoes, candied pecans with house celery seed dressing. 13

THAI ONE ON *tossed!*

Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, peanut, basil, carrots, mint, green and red onions, bell pepper, cilantro, rice noodles, cucumber with Thai peanut dressing. 14



BURGERS

All burgers (except the Shimburger) served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. Burger can take up to 20 minutes to cook but trust us - this is our #1 seller. Worth the wait!

THE CHEESY TODD *as seen on GMA*

Certified Angus Beef® ground brisket and short rib burger, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n' cheese "buns". 15

THE DOUBLE D *datz crazy*

Two 6 oz *Certified Angus Beef*® ground brisket and short rib patties, Swiss & American cheeses, lettuce, tomato and red onion. Served on two whole glazed doughnuts. 14

CUSTOMIZE THEM!

Choose two of the following toppers: Swiss, American, white cheddar, smoked gouda, pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, roasted peppers, spinach.

Additional Ingredients. (Each) .50¢

Jones Bacon. 1
Put an egg on it. 1

BIGGITY BIG BIG BURGER

Certified Angus Beef® ground brisket and short rib burger, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

CEDAR PLANK SHIMBURGER *low-carb*

Certified Angus Beef® ground brisket and short rib burger on a cedar plank with your choice of two toppings. Served bun-less with a side salad. 13

THE BEYOND BURGER

hard to believe it's vegetarian

0% meat — 100% plant-based Beyond Burger, lettuce, tomato, red onion and pickle. Served on a challah bun. 13

EXTRAS

FRENCH ONION SOUP 6.5

CHILI 4 | 6.5

DATZ SALAD 7

FRENCH FRIES 5

CHEESY GRITS 4

HOUSE-MADE CHIPS 5

MASHED POTATOES 5

SPLIT PLATE CHARGE 3

FOOD ALLERGY?

datz MOJI

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dough
THE BAKERY NEXT DOOR

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Roux
SOUTHERN CAJUN CREOLE

clats

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DOORDASH

*** NOT ALL CONCEPTS ARE ON EVERY PLATFORM.
CHECK YOUR FAVORITE MARKETPLACES FREQUENTLY
AS WE ARE ADDING DELIVERY OPTIONS ON A REGULAR BASIS.**