COCKTAILS
FRosé FOR MY BROSE
Roasted frozen rosé slushie made with Vodka and Cotes de Provence Rosé. 8
BLACKBERRY SAGE MARGARITA
Blackberry and lime margarita with a hint of sage. 9
SPARR BlahBlahBlah
Made with fresh lemon juice, cucumber, and Mr. Q. Cumber soda. 10
SUBSTITUTE Crop Cucumber Vodka. 1
SAULTED CARAMEL OLD FASHIONED
Buttermilk biscuit, bacon, and maple drizzle. 10

SHAREABLES
DATCHOS datz-a-classic
House-made sweet n’ salty chips, chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 12
Add Pulled Pork. 4
Add Short Rib. 6

NOM NOMS
Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan. Served with cerveza queso and spicy mustard. 10
BUFFALO CAULIFLOWER POPCORN
Roasted cauliflower bites, fried and tossed in Buffalo sauce, drizzled with Ranch dressing. 11
MAC BITES
Crispy bacon-jalapeño mac n’ cheese and Sriracha aioli. 11
MONKEY BREAD
Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with caramel and vanilla icing.
Individual or shareable. 6 or 12.5
YUM YUM WINGS
A pound of crispy Korean BBQ chicken wings, peanuts and Asian pineapple-chili sauce. 16
FUSION FRIES
Black truffle olive oil, San Joaquin cheddar, green onions and sea salt on herb aioli fries. 10
THE MACDADDY
Creamy bacon and jalapeño-infused macaroni and cheese with buttermilk biscuit breadcrumbs. 9

GREENS
House-made cheddar, house celery seed, balsamic vinaigrette, sweet Italian vinaigrette, bacon, cherry vinaigrette, Ranch, green goddess, Thai peanut and General Tso’s. Add shrimp, salmon, chicken or steak to any greens. 8
BOB’S COBB
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
Seared steak, Arcadian lettuce mix, roasted butternut squash, golden beets, goat cheese, candied pecans, tomatoes and red onion with sweet Italian vinaigrette. 17
THE BEST SIDE SALAD EVER
Mixed greens, crispy apples, shredded white cheddar, candied pralines and bacon served with house-made celery seed dressing. 8
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
THE SALAD FORMERLY KNOWN AS
Arcadian lettuce mix, grilled chicken, smoked Gouda, seasonal berries, candied pecans with house celery seed dressing. 13

EXTRAS
FRENCH ONION SOUP 4.5
CHEESY GRITS 3
SOUP OF THE DAY 4.5
SAUTÉED SPINACH 4
CHILI 4.5
MASHED POTATOES 5
HOUSE-MADE CHIPS 5
BRUSSEL SPROUTS 5
FRENCH FRIES 5
SPLIT PLATE CHARGE 3
**Lunch & Dinner Digest**

**BURGERS**

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

**DARTH’S BURGER** | For a Limited Time
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Certified Angus Beef® ground brisket and short rib burger, balsamic braised onions, pickled red onions, pimento cheese, fried okra. Served bun-less with a side salad. 14

**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 a black charcoal seasame bun. 15

**THE DOUBLE D**
Two 6 oz Certified Angus Beef® ground brisket and short rib patties, Swiss & American cheese, lettuce, tomato and red onion. Served on 2 whole glazed doughnuts. 14

**BIGSITY 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** | no-buns-hun!
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**
0% meat — 100% plant-based Beyond Burger, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

**ADD TOPPINGS!**
Choose two of the following toppings: Swiss, American, white cheddar, smoked Gouda, pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, roasted peppers, spinach. Additional Ingredients. (Each) .50¢

**BACON**
Put a egg on it. 1

**HANDBELDS**
Handbelds are served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions.

**PORKFECTION** | neo-classic
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Pulled pork, sliced ham, pork belly, white cheddar, tobacco onions, firecracker sauce, lettuce and glazed tomato. Served on a batard. 14

**BIRDS OF A FEATHER**
Chicken salad, bacon, lettuce, tomato and mayo. Served cold on ancient grain bread. 12

**SMOKEY AND THE BIRD**
Grilled chicken breast, bacon, lettuce, tomato, mayo and Honeycup mustard. Served on grilled sourdough bread. 13

**ROGER’S ROCKIN’ REIBEN**
Sy Ginsberg’s corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 13.5

**HAVANA HOTTE** | date-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

**APRILIN IN PARIS** | vegetarian
Warm melted brie, tomato, arugula and basil pesto. Served hot on a grilled sour dough bread. 12

**PEEPING TOM**
Oven roasted turkey, Swiss cheese, avocado spread, lettuce, tomato and mayo. Served on a herbed focaccia roll. 12

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

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**HOUSE FAVORITES**

**STUFFED ACORN SQUASH** | vegan-friendly
Roasted acorn squash stuffed with black beans, corn, mushrooms, Beyond meat, cilantro, roasted peppers and cumin on a bed of our new blend of five grains. 18

**SPAGHETTI-IN-MEATBALL** | datz-a-classic
Just like it says. This iconic one pound meatball is stuffed with spaghetti, covered in pomodoro sauce and Parmesan cheese. 18

**BISCUITS & CRAZY** | breakfast all day
Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and 2 eggs any way. 15

**EGGS BARBACOA**
Two eggs, pulled pork, pico de gallo and New Mexico red chili sauce over corn tortillas, smothered in shredded jack cheese and served over Mazcal rice and beans. 16

**BARRY’S STUFFED MEATLOAF** | as seen on the Travel Channel!
Meatloaf! Stuffed: bacon-jalapeño mac n cheese. Topped: ketchup glaze. Served with: mashed potatoes, peas and pearl onions. 18

**SHRIMP N’ GRITS**
Blackened shrimp, rich cream cheese grits, Indian Makhani sauce and spinach. 18

**KENTUCKY COLONEL**
Boneless crispy chicken tenders over mashed potatoes, bacon confetti corn, melted cheddar-jack cheese, topped with chicken gravy and bacon crumbles. 17

**WAFLES N’ TWEET**
Boneless fried chicken tenders, honeyed pecan butter, Belgian waffle with bourbon maple syrup and candied pecans. 18

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**AFTERS**

**HORSE SOLDIER BOURBON CHOCOLATE CAKE**
Chocolate cake drenched with Horse Soldier bourbon and chocolate frosting. 8

**BROWNIE WITH ICE CREAM**
Datz monster brownie with a scoop of vanilla ice cream on top. 8

**CARROT CAKE**
Sourdough cake infused with pineapple, coconut and pecan stacked high with cream cheese frosting. 8

**LIMITED EDITION CAKE**
Just order it already! 8

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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.