WEEKENDS ARE LOOKING EXTRA TASTY!
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Our newest waffle is here, just in time for the summer!
Summer in Florida is full of sunshine, beaches and perfect suntans, with some added summer storms. One minute it’s ideal beach weather and then the next minute, it’s a summer thunderstorm. No need to worry though, this NEW breakfast special is here to give us all the summer vibes we need, presented in the most delightful way possible, as a doughnut waffle! Topped with vanilla bean ice cream, and a salted caramel bacon sauce! Available at all Datz locations!

In the Midnight Hour
Think sequins-black tie-mystery. Our latest cocktail creation, Night Fury, features the elusive Blavod black vodka, made from the natural botanical black catechu. With dragonfruit syrup, Tippler’s Orange Liqueur, Q Elderflower tonic, and our personal favorite, edible glitter, this drink is ready for its close-up!

Missing items? CovInsanity!
With supply chain issues caused by current conditions, some of your favorite may be unavailable. Our team is doing the best we can to get everything back in stock as quickly as possible! Please bear with us!

OOEY-GOOEY MONKEY BREAD!
EGGS
Eggs are served with your choice of house-cut Idaho breakfast potatoes, cream cheese cheddar grits or fruit salad.

CHICKEN N’ WAFFLE BENEFIT
Boneless crispy chicken tenders, poached eggs and Tasso ham hollandaise on a Belgian waffle. 13

THE LUMBERJACK
Three eggs any way. Served with Jones’ breakfast sausage, Compart® ham, bacon and wheat berry toast. 12

JACK’D UP STEAK AND EGGS
Seared steak, two eggs any way, crispy hash browns and wheat berry toast. 17

SHORT RIB BISCUIT BENEFIT
Beef short rib, pepper-jack cheese, poached eggs and smoked tomato hollandaise on a buttermilk biscuit. 14

DATZ GOOD HASH date-a-classic
Iconic Sy Ginsberg’s ® corned beef, crispy hash browns, two eggs and wheat berry toast. 12

CVO OMELET
Choose 3 ingredients. 12
Additional Ingredients (Each) 50
Substitute Egg Whites. 1
Choose from: Swiss, white cheddar, goat cheese, parmesan, pepper-jack, smoked gouda, vegan provolone, green peppers, onions, spinach, tomato, mushrooms, roasted peppers, Hatch chilies, bacon, Jones’ breakfast sausage, ham, turkey bacon or vegan chorizo.

NOT-SO-BASICS

BISCUITS & CRAZY
Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and two eggs any way. 13

EGGS BARBACOA
Two eggs, pulled pork, house-made pico de gallo and Colorado sauce over corn tortillas, smothered in shredded cheddar jack cheese and served over cilantro fiesta rice and beans. 14

SHRIMP & GRITS
Blackened shrimp, rich cream cheese cheddar grits, creamy Indian Masala rice and sauteed spinach. 14

BELLY BREAKFAST BURRITO ‘BBB’
Pork belly, scrambled eggs, black beans, confetti corn and house-made Hatch chile salsa, in a large flour tortilla, topped with rajasnake queso. Served with side of cilantro fiesta rice and beans. 14

FARMERS’ MARKET BREAKFAST SCRAMBLE vegan-friendly
Plant-based JUST Egg scrambled with onions, peppers, black beans, corn, a blend of five grains (wheat berry, wild rice, red quinoa, white quinoa, barley), house-made pico de gallo, guacamole and tortilla strips. 14

COCKTAILS

CHAMPAGNE SUPERNOVA (instaworthy!)
Changes colors before your eyes! Roy De Copas Brut, New Amsterdam StratospHERE Gin, lemon, and a super-secret glitter potion! 11

FRISO FOR MY BRISO
Frozen rosé slushie made with Wodka Vodka and Cotes de Provence Rosé. 8

DATE-A-MARY
Wodka Vodka, bacon, celery, elder wood smoked sea salt. 10
Add a Muzslax floater. 1

CLASSIC MIMOSA
Rey de Copas Brut mixed with fresh orange juice. 8

MORNING MARGARITA
Corazon Blanco Tequila,Tippler’s Orange Liqueur, orange juice, lime, orange salt rim. 10

PICKLY PEAR MIMOSA
Rey de Copas Brut, mandarin-tangerine puerre, pickly pear syrup, pickly pear candy. 10

DUNK THIS DOUGHNUT
Wild Turkey 101 Rye, Grind Espresso Liqueur, cold brew, black walnut bitters and a powdered doughnut. 11

SPAA BLUNDBLUSH
Hendrick’s Gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10
Substitute Cucumber Vodka. 1

AGUA FRESCAS
Made with real fruit juice, real cane sugar and natural flavors. 100% caffeine-free and non-carbonated.

STRAWBERRY WATERMELON 8
BLACKBERRY LEMONADE 5
ORANGE PASSIONFRUIT 5

CAFFEINE

CAPPUCCINO OR LATTE
Espresso with your choice of milk. Served with biscotti. 5.5
Make it girmanous! 3

ICED CHAI TEA Latte
Organic Sattwa chai with your choice of milk. Available hot. 6

MOORE
Drip coffee, espresso, hot tea, regular or watermelon iced tea, and Big Easy Bucha bottled kombucha.

COLD BREW
Superior tasting, balanced and smooth; authentic artisan crafted cold brew.

SALTED CARAMEL DOUGHNUT WAFFLE (instaworthy!)!
Waffle made with glazed doughnuts, topped with vanilla bean ice cream and warm salted caramel bacon sauce. 13

CREME BRÜLEE FRENCH TOAST
Brûléed French toast with Bavarian cream, topped with fresh strawberries and powdered sugar. 13

CLASSIC BUTTERMILK PANCAKES
Light, fluffy stack of buttermilk goodness with maple syrup and butter. 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
Bacon it up! 1

MOCKTAILS

POMMÉRE
Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY (instaworthy!)
Almond milk, cinnamon bun syrup, cold brew, whipped cream, vanilla icing and a mini cinnamon bun. 6

FIRE 6 ICE
Pomegranate juice, lime, Scrappy’s Firewater Tincture, topped with red pepper flakes. 6

SWEETS
Sweets (except Monkey Bread) served with your choice of meats:

Jones’ breakfast sausage, bacon, turkey bacon, or Compart® ham.

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SHAREABLES

DATCHOS
dato-classic
House-made sweet-n-salty chips, topped with chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions.  
Add pulled pork or chicken.  
Add short rib.  

MONKEY BREAD
Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 
Individual or shareable.  
9 or 125

BUFFALO CAULIFLOWER POPCORN
Roasted cauliflower bites, fried and tossed in buffalo sauce and drizzled with Ranch dressing.  

MAC BITES
Crispy bacon-jalapeño mac n’ cheese served with firecracker sauce.  

NOM NOMS
Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan cheese. Served with rattleSnake keso and spicy brown mustard.  

THE MACADDY
Creamy bacon-jalapeño-infused macaroni and cheese topped with buttermilk biscuit crumbles. Made to order.  

FUSION FRIES
Black truffle oil, San Joaquin farmstead cheddar, green onions and sea salt. Served with herb aioli.  

HANDHELDs
Handhelds are served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. 

PORKFECTION
dato-classic
Pulled pork, sliced ham, pork belly, white cheddar, tobacco onion, firecracker sauce, firecracker ketchup, and house-made sweet-n-salty chips.  

SMOKEY AND THE BIRD
Grilled chicken tenders, bacon, lettuce, tomato, mayo and Honeycomb mustard. Served on grilled sourdough bread.  

ROGER’S ROCKIN’ REUBEN
Iconic! Sliced Grilled corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread.  

BIRDS OF A FEATHER
Smoked chicken salad, bacon, lettuce, tomato and mayo. Served cold on ancient grain bread.  

HAWAIIAN HOTTIE
dato-classic
Pulled pork, ham, Swiss cheese, dill pickle and Honeycomb mustard. Served hot on a batard.  

EMPHASIS ON MY MIND
Pulled pork, powerlaw, red BBQ sauce, tobacco onion and melted white cheddar. Served on an artisan challah bun.  

APRIL IN PARIS
mex-classic
Warm, melted brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread.  

PLUCK IT
dato-new
Roasted turkey breast, herb stuffing, cranberry gravy, and cranberry-horseradish sauce. Served on herbed focaccia.  

SLOWEST SWimmer
dato-new
Blackened grouper, herb aioli and roasted pineapple slaw. Served on an artisan challah bun.  

CLUCK, YEAH!
Spicy Nashville crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun.  

EXTRAS

FRENCH ONION SOUP  
6.5

CHILI  
4 | 6.5

FRENCH FRIES  
5

CREAMEE CHEEDEE CHEDDAR GRITS  
4

HOUSE-MADE CHIPS  
5

MASHED POTATOES  
5

SPLIT PLATE CHARGE  
3

BERRY’S CUFFED MEATLOAF
Meatloaf stuffed with bacon-jalapeño mac n’ cheese, topped with ketchup glaze. Served over mashed potatoes, with peas and pearl onions.  

WAFFLES N’ TWEED
Boneless crispy chicken tenders, honey-pecan butter, served over a Belgian waffle with bourbon maple syrup and candied pecans.  

SHRIMP & GRITS
Blackened shrimp, rich cream cheese cheddar grits, creamy Indian Malnoli’s sauce and sautéed spinach.  

STUFFED ACORN SQUASH
green-friendly!
Roasted acorn squash, stuffed with black beans, corn, mushrooms, Beyond Meat, cilantro, roasted peppers and cumin, on a bed of five grains (wheat, bean, millet, red quinoa, white quinoa, barley) with a roasted red pepper sauce.  

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

CHEESEBURGER RAVIOLI
dato-new
Ravioli stuffed with ground beef and pickles. On top of shredded lettuce, chopped tomato, chopped pickles, crispy onions, chopped bacon topped with rattleSnake keso, cajun.  

SPAGHETTI-MEATBALL
Just like it says: this ginormous meatball is stuffed with spaghetti, covered in pomodora sauce and parmesan cheese. Served on a bed of pasta with a slice of garlic toast.  

FISH N’ CHIPS
dato-new
Guinness beer-battered crispy and fried fries. Served with apple cider slaw and house-made tartar sauce.  

FISH & CHIPS
dato-new

PORK SHANK REDEMPTION
dato-new
Pork shank served with bacon-brussels sprouts, mashed potatoes, and a tomato-pepper demi-glace sauce.  

SHORT RIB PAPPARDELLE BOWL
Burgundy-braised short rib, served over pappardelle pasta with green peas, parmesan cheese, soft herbs, and white truffle and mushroom sauce.  

GREENs

Dilled & Grilled. House-made celery seed vinagrette, balsamic vinaigrette, fresh Italian vinaigrette, bacon cherry vinaigrette, ranch, green goddess and Thai peanut. Add shrimp, salmon, chicken or steak to any greens.  

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

PUT A STEAK IN IT
Arcadian lettuce mix, roasted butternut squash, golden beets, goat cheese, candied pecans, tomatoes and red onion, served with sweet Italian vinaigrette.  

SALMON HAYEK
Seared salmon, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg and button mushrooms, served with bacon cherry vinaigrette.  

THE SALAD FORMERLY Known As
Arcadian lettuce mix, grilled chicken, smoked Gouda, seasonal berries and candied pecans, served with house-made celery seed vinagrette.  

THAI ONE ON
dato-new
Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, glass noodles, peanut, basil, carrots, mint, green and red onions, bell pepper, cilantro, crispy rice noodles and cucumber, served with Thai peanut dressing.  

THE BEST SIDE SALAD EVER
Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon, served with house-made celery seed vinagrette.  

AFTERS

HORSE SOLDIER BOURBON CHOCOLATE CAKE
Chocolate cake drenched with Horse Soldier Bourbon and chocolate frosting.  

BROWNIE WITH ICE CREAM
Monster brownie with a scoop of vanilla bean ice cream on top.  

CARROT CAKE
Spiced cake infused with pineapple, coconut and pecan, soaked high with cream cheese frosting.  

SMORES FESTIVAL FRIES
Warm funnel fries, drizzled with chocolate sauce, and topped with mini marshmallows and graham cracker crumbs.  

THANKS FOR VISITING!
DON’T FORGET TO WASH YOUR HANDS!

FOOD ALLERGY?
Available now!

Frozen Cheesecake Cones!

2602 S MacDill Ave | (813) 902-1979 | Tampa