

dat3

WELCOMES THE WORLD
TO TAMPA BAY



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doughnuts

DRG
REWARDS*



TAMPA | ST. PETE | RIVERVIEW
BESTDOUGHNUTS.COM

Hot off
the press

Breakfast Times

WEEKDAYS (TAMPA LOCATION ONLY) 7 AM - 11 AM



BIGCITY BIG BIG BURGER

Get your hands on this one.



SHRIMP & GRITS

Our twist on a southern classic.



FARMERS MARKET BREAKFAST SCRAMBLE

All new vegan-friendly breakfast featuring plant-based JUST Egg® scramble.



COLD BREW

Highly caffienated. Now in three new flavors.

EGGS

Eggs are served with your choice of house-cut Idaho breakfast potatoes, cream cheese cheddar grits or fruit salad.

CHICKEN N' WAFFLE BENEDICT

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 Duroc® 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 BENEDICT

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

DATZ GOOD HASH *datz-a-classic!*

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

CYO 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 jack cheese and served over cilantro corn fiesta rice and beans. 16

SHRIMP & GRITS

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

BELLY BREAKFAST BURRITO "BBB"

Pork belly, scrambled eggs, black beans, confetti corn and Hatch chile salsa, in a large flour tortilla, topped with rattlesnake queso. Served with side of cilantro fiesta rice and beans. 14

FARMERS MARKET BREAKFAST SCRAMBLE *veganfriendly!*

Plant-based JUST Egg®, scrambled with onions and 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. 16

COCKTAILS

CHAMPAGNE SUPERNOVA *instaworthy!*

Changes colors before your eyes! Rey de Copas® Brut, New Amsterdam® Stratosphere Gin, lemon, and a super-secret glitter potion! 11

FROSÉ FOR MY BROSÉ

Frozen rosé slushie made with Wodka Vodka and Cotes de Provence Rosé. 8

MORNING MARGARITA

Corazon Blanco Tequila, Tippler's Orange Liqueur, orange juice, lime, orange salt rim. 10

PRICKLY PEAR MIMOSA

Rey de Copas Brut, mandarin-tangerine purée, prickly pear syrup, prickly pear candy. 10

DUNK THIS DOUGHNUT

Wild Turkey 101 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

MOCKTAILS

POMBRÉ

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 & ICE

Pomegranate juice, lime, jalapeño syrup, topped with red pepper flakes. 6

HANDHELDS

Handhelds are served with your choice of house-cut Idaho breakfast potatoes, cream cheese cheddar grits or fruit salad.

CHEDDAR-CRUSTED BREAKFAST TACOS

Bacon, scrambled eggs, house-made pico de gallo, smashed avocado, cilantro and house-made Hatch chile salsa, topped with Cotija cheese. Served in cheddar-crust corn tortillas. 14

CUBANO BREAKFAST SANDWICH

Fried egg, pulled pork, Compart Duroc® ham, pickle and Swiss cheese piled on a Wolferman's® English muffin. 11

POPEYE'S RISE N' SHINER

Fried egg, bacon, fresh spinach and smoked gouda. Served on an artisan challah bun. 11

VEGAN CROISSANTWICH *datznew*

Hearty vegan five-grain Italian croissant, plant-based JUST Egg® scramble, spinach, roasted red peppers and vegan provolone. 13

BREAKFAST BLT

Fried egg, bacon, lettuce, tomato and mayo. Served on an artisan challah bun. 11

RANCHERO CHICKEN & EGG SANDWICH *datznew*

Crispy chicken tenders, fried egg, cheddar-jack cheese, Colorado sauce, chipotle mayo and house-made pico de gallo. Served on an artisan challah bun. 12

SWEETS

Sweets (except Monkey Bread) served with your choice of meats: Jones' breakfast sausage, bacon, turkey bacon, or Compart® ham.

CRÈME BRÛLÉE 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. 12.50
Bacon it up! 1

SPICED APPLE PANCAKES *datznew!*

Fluffy spiced pancakes topped with a cinnamon-apple caramel syrup, whipped cream and candied pecans. 12

CAFFEINE

CAPPUCCINO OR LATTE

Espresso with your choice of milk. Served with a biscotti. 5.5
Make it ginormous! 3

ICED TEA CHAI LATTE

Organic Sattwa® chai concentrate with your choice of milk. Also available hot. 6

MORE

Drip coffee, espresso, hot tea, iced tea and Big Easy Bucha® bottled kombucha.

COLD BREW

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

SALTED CARAMEL Caramel, sea salt, milk. 5

HORCHATA Vanilla, cinnamon, milk. 5

A LA MOCHA Vanilla, mocha, milk. 5

BLACK Bold and robust. 5

DRINKS

PEPSI

DIET PEPSI

MOUNTAIN DEW

DR. PEPPER

TROPICANA LEMONADE

SIERRA MIST

VIVA SOL JAMAICA HIBISCUS

VIVA SOL PINA COLADA

VIVA SOL HORCHATA

FOOD ALLERGY?

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.



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PIZZA**

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OUR NEW PIZZA?!**

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TO-GO ON DRG REWARDS**



**TAMPA
EATBOUGIEPIZZA.COM**

Melt-in-your-hands goodness.



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Lunch & Dinner Digest

MON-THURS 11AM - 10PM | FRI 11AM - 11PM | SAT 3PM - 11PM

SINCE 2009

COCKTAILS

KELLY KAPOWSKI

Creative Loafing's Margarita Wars Champion!

Corazon® Blanco Tequila, orange blossom water, lime, prickly pear, topped with Q ginger beer and an edible orchid. 10

CHAMPAGNE SUPERNOVA

Changes colors before your eyes! Rey de Copas® Brut, New Amsterdam Stratosphere Gin, lemon, and a super-secret glitter potion! 11

NIGHT FURY *join the dark side!*

Blavod® black vodka, dragon fruit syrup, Tippler's® Orange Liqueur, Q Elderflower Tonic, and of course, glitter! 12

SPAAA BLAHBLAHBLAH

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

RUM, FLORIST, RUM

El Encanto® Rum, sweet hibiscus, caramelized pineapple, lime, and orgeat. 9

FROSÉ FOR MY BROSÉ

Frozen rosé slushie made with Wodka Vodka® and Cotes de Provence Rosé. 8

BLACKBERRY SAGE MARGARITA

Corazon® Blanco Tequila, blackberry purée, lime, agave, fresh sage. 9

SALTED CARAMEL OLD FASHIONED *it's back!*

Devil's River® Bourbon, Lustau® Amontillado sherry, salted caramel syrup, black walnut bitters and orange bitters. 12

SHAREABLES

DATCHOS *datz-a-classic*

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

Add pulled pork or chicken. 4
Add short rib. 6

NOM NOMS

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

BUFFALO CAULIFLOWER POPCORN

Roasted cauliflower bites, fried and tossed in buffalo sauce and drizzled with ranch dressing. 11

MAC BITES

Crispy bacon-jalapeño mac n' cheese served with firecracker sauce. 11

MONKEY BREAD

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

YUM YUM WINGS

A pound of crispy Korean BBQ chicken wings, topped with chopped peanuts. 16

FUSION FRIES

Black truffle olive oil, San Joaquin farmstead cheddar, green onions and sea salt. Served with herb aioli. 10

THE MACDADDY

Creamy bacon-jalapeño-infused mac n' cheese topped with buttermilk biscuit crumbles. Made to order. 9

TACOS

Tacos are served with elote street corn on the cob and cilantro corn fiesta rice.

BLACKENED FISH TACOS

Blackened fish tacos, lime crema, avocado, cilantro, house-made pico de gallo. Topped with power slaw and Cotija cheese in corn tortillas. 17
Vegan option available!

MUSIC CITY CHICKEN TACOS

Nashville-spiced grilled chicken, avocado, red onion, cilantro and lime crema. Topped with power slaw and Cotija cheese in corn tortillas. 14

STEAK TACOS

Certified Angus Beef® rubbed steak, lime crema, avocado, house-made pico de gallo and Hatch chile salsa. Topped with Cotija cheese in corn tortillas. 17

GREENS

Dressings: House-made celery seed vinaigrette, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess and Thai peanut. Add shrimp, salmon, chicken or steak to any greens. 6

BOB'S COBB

Grilled chicken, Arcadian lettuce mix, 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, beets, goat cheese, candied pecans, tomatoes and red onion, served with sweet Italian vinaigrette. 17

THE BEST SIDE SALAD EVER

Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon, served with house-made celery seed vinaigrette. 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, crispy rice noodles and cucumber, served with Thai peanut dressing. 14

SALMON HAYEK

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

RAINBOW GLASS NOODLE SALAD *datz new!*

Glass noodles, tossed with cucumber, purple cabbage, carrots, cilantro, bell pepper and peanuts in a thai peanut dressing. 12

EXTRAS

FRENCH ONION SOUP 6.5

CREAM CHEESE CHEDDAR GRITS 4

SOUP OF THE DAY 4 | 5.5

SAUTÉED SPINACH 5

CHILI 4 | 6.5

MASHED POTATOES 5

HOUSE-MADE CHIPS 5

BRUSSELS SPROUTS 5

FRENCH FRIES 5

SPLIT PLATE CHARGE 3



Lunch & Dinner Digest

MON-THURS 11AM - 10PM | FRI 11AM - 11PM | SAT-SUN 3PM - 11PM

SINCE 2009

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, these are our #1 sellers!

DARTH'S BURGER *join the dark side!*

Certified Angus Beef® ground brisket and short rib burger, balsamic-braised onions, curried-carrot ketchup, blue cheese crumbles, lettuce, and tomato. Served on a black charcoal sesame seed bun. 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 two bacon-jalapeño mac n' cheese "buns." 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 two whole glazed doughnuts. 14

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 *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 Meat® patty, roasted-garlic aioli, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

ADD TOPPINGS!

Choose two of the following toppers:
Swiss, American, white cheddar, smoked gouda, pepper-jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, vegan provolone, roasted peppers, spinach.
Additional Ingredients. (Each) .50
Bacon. 1
Put a egg on it. 1

HOUSE FAVORITES

BUTTERNUT SQUASH RAVIOLI *datznew!*

Artisan ravioli tossed in a sage brown-butter sauce and accented with roasted butternut squash. 15

SPAGHETTI-IN-MEATBALL

Just like it says: this ginormous meatball is stuffed with spaghetti, covered in pomodoro sauce and parmesan cheese. Served on a bed of pasta with a slice of garlic toast. 18

BISCUITS & CRAZY *breakfast all day!*

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and 2 eggs any way. 13

EGGS BARBACOA

Two eggs, pulled pork, house-made pico de gallo and Colorado sauce, over corn tortillas, smothered in shredded jack cheese, and served over cilantro fiesta rice and beans. 16

BARRY C'S STUFFED MEATLOAF *as seen on the Travel Channel!*

Meatloaf stuffed with bacon-jalapeño mac n' cheese, topped with ketchup glaze. Served over mashed potatoes, with peas and pearl onions. 18

SHRIMP & GRITS

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

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. 17

WAFFLES N' TWEET

Boneless crispy chicken tenders, honeyed-pecan butter, served over a Belgian waffle with bourbon maple syrup and candied pecans. 18

FISH N' CHIPS

Guinness®-battered cod and crispy fries. Served with apple cider slaw and house-made tartar sauce. 15
Make it vegan! 3

FRIED CHICKEN TENDER BASKET *datznew!*

Four boneless crispy chicken tenders, served with French fries and Chicken Dippin' sauce. 15

PORK SHANK REDEMPTION

Pork shank served with bacon brussels sprouts, mashed potatoes, and a tomato-pepper demi-glace sauce. 24

SHORT RIB PAPPARDELLE BOWL

Burgundy-braised short rib, served over pappardelle pasta with green peas, parmesan cheese, soft herbs, and shiitake and button mushrooms. 20



HANDHELDS

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

DEATH WISH *datznew!*

Spicy buffalo tenders, tobacco onions, Sriracha® drizzle and blue cheese on a black charcoal bun. 13

DAY AFTER THANKSGIVING

Roasted turkey breast, herb stuffing, chicken gravy, and cranberry sauce served on a telera roll. 13

BIRDS OF A FEATHER

Shredded grilled chicken salad, bacon, lettuce, tomato and mayo. Served on ancient grain bread. 12

SMOKEY AND THE BIRD *updated!*

Grilled chicken, bacon, lettuce, tomato, mayo and Honeycup® mustard. Served on an artisan challah bun. 13

PORKFECTION *neo-classic*

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

ROGER'S ROCKIN' REUBEN

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

HAVANA HOTTIE *datz-a-classic*

Pulled pork, Compart Duroc® ham, Swiss cheese, dill pickle and Honeycup® mustard.

Served hot on a batard. 13

MEMPHIS ON MY MIND

Pulled pork, power slaw, BBQ sauce, tobacco onions and white cheddar. Served on an artisan challah bun. 12

APRIL IN PARIS *vegetarian!*

Warm, melted brie, tomato, arugula and basil pesto. Served hot on grilled sour-dough bread. 12

DUMB CLUCK *back & better than ever!*

Pulled chicken, BBQ sauce and white cheddar. Now served on a charcoal bun. 12

GROUPER SANDWICH

Blackened grouper, herb aioli and roasted pineapple slaw. Served on an artisan challah bun. 17

CLUCK, YEAH!

Crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 12

AFTERS

HORSE SOLDIER BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier Bourbon and chocolate frosting. 8

STRAWBERRY SHORTCAKE CHEESECAKE

Decedent cheesecake with a strawberry swirl covered in strawberry shortcake crumbles. 8

CARROT CAKE

Spiced cake infused with pineapple, coconut and pecan, stacked high with cream cheese frosting. 8

PEANUT BUTTER PIE *datznew*

Light, fluffy creamy peanut butter filling with Heath® Bar and candied banana chips, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 12

steaks | seafood | cocktails

now open



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