



WAFFLES & TWEET

You've never had chicken

and waffles quite like this.

Weekend Brunch



SATURDAYS 8:30 AM - 3 PM | SUNDAYS 8:30 AM - 9 PM

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® 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!

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

CYO OMELET

Choose three ingredients. 12 Additional ingredients. .50ea 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, Compart® ham, turkey bacon or vegan chorizo.

EGG SAMMIES

Egg sammies 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-crusted corn tortillas. 14

CUBANO BREAKFAST SANDWICH

Fried egg, pulled pork, Compart ® 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

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

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

RANCHERO CHICKEN & EGG SANDWICH

Crispy chicken tenders, fried egg, cheddar-jack cheese, Colorado sauce, chipotle mayo. Served on an artisan challah bun. 12

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. 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 house-made 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 vegan friendly!

Plant-based JUST Egg® scrambled with onions and peppers, black beans, corn, a blend of five grains, house-made pico de gallo, guacamole and tortilla strips. 16

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

CRÈME BRÜLÉE 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

Pull-apart clusters of warm, gooey cinnamon-sugar bread, drizzled with caramel and vanilla icing. 12.50 Bacon it up! 1

SPICED APPLE PANCAKES

Fluffy spiced pancakes topped with a cinnamon-apple caramel syrup, whipped cream and candied pecans. 13



SHRIMP & GRITS

Our twist on a southern classic.

CHICKEN AND WAFFLE BENEDICT

A timeless favorite.

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 slushie made with Wodka® Vodka and Côtes de Provence rosé. 8

DATZ-A-MARY

Wodka® Vodka, bacon, celery, alderwood smoked sea salt. 10 Add a mezcal floater. 1

Rey de Copas® Brut mixed with fresh orange juice. 8

MORNING MARGARITA

Corazon® Blanco Tequila, Tippler's® Orange Liqueur, orange juice, lime, orange salt

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

SALTED CARAMEL OLD FASHIONED its back!

Devil's River® Bourbon, Lustau® Amontillado sherry, salted caramel syrup, black walnut bitters and orange bitters. 10

NIGHT FURY join the dark side!

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

RUM, FLORIST, RUM

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

COLD BREW

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

CAFFEINE

Available milks: oat, coconut, almond, soy, skim, whole and half-and-half.

Espresso with your choice of milk. Served with biscotti. 5.5

ICED CHAI TEA LATTE

Organic Sattwa® chai with your choice of milk. Available hot. 6

Datz sustainable, organic dark roast, espresso, hot tea, regular or watermelon iced tea, and Big Easy Bucha® bottled kombu-

MOCKTAILS

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY instaworthy!

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

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

DRINKS

PEPSI TROPICANA LEMONADE SIERRA MIST

DIET PEPSI VIVA SOL HORCHATA

MOUNTAIN DEW VIVA SOL JAMAICA HIBISCUS DR. PEPPER VIVA SOL PINA COLADA

FOOD ALLERGY?

Highly-caffienated. Now in

three new flavors.



INTRODUCING







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REWARDS













donovan's

NOW AVAILABLE

DINE-IN, PICKUP OR DELIVERY IS SAFE AND CONVENENT WITH THE NEW DRG REWARDS APP.



ANDROID



APPLE



Aleekend Brunch

SATURDAYS 8:30 AM - 3 PM | SUNDAYS 8:30 AM - 9 PM

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

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 bites, served with firecracker sauce. 11

NOM NOMS

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

THE MACDADDY

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

FUSION FRIES

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

HANDHELDS

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

DEATH WISH datznew

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

PORKFECTION neo-classic

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

SMOKEY AND THE BIRD

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

ROGER'S ROCKIN' REUBEN

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

BIRDS OF A FEATHER

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

HAVANA HOTTIE datz-a-classic

Pulled pork, Compart® 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 on an artisan challah bun. 12

APRIL IN PARIS vegetarian

Melted brie, tomato, arugula and basil pesto. Served warm on grilled sourdough bread. 12

GROUPER SANDWICH

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

CLUCK, YEAH!

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

DUMB CLUCK back & better than ever!

Pulled chicken, BBQ sauce and white cheddar on a charcoal-sesame seed bun. 12

GINORMOUS FISH SANDWICH datznew!

Battered haddock, lettuce, tomato, pickles and tartar sauce on an artisan challah bun. 16

EXTRAS

FRENCH ONION SOUP 6.5

CHILI 416.5

FRENCH FRIES 5

CREAM CHEESE CHEDDAR GRITS 4

HOUSE-MADE CHIPS 5

MASHED POTATOES 5

SPLIT PLATE CHARGE 3

HOUSE FAVES

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

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

WAFFLES N' TWEET

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

SHRIMP & GRITS

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

CHICKEN TENDER BASKET datznew!

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

KENTUCKY COLONEL BOWL

Boneless crispy chicken tenders, served over mashed potatoes, bacon-confetti corn and melted cheddar-jack cheese. Topped with chicken gravy and bacon crumbles, and served with a biscuit and side of honey. 17

BUTTERNUT SQUASH RAVIOLI

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, and served on a bed of pasta with a slice of garlic toast. 18

FISH N' CHIPS updated!

Bigger and better battered haddock and French fries. Served with cole slaw and tartar sauce. 16 Make it vegan! 3

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, parmeasan cheese, soft herbs, and shiitake and button mushrooms. 20

GREENS

Dressings: House-made celery seed vinagrette, 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 with sweet Italian vinaigrette. 17

SALMON HAYEK

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

RAINBOW GLASS NOODLE SALAD datznew!

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

THAI ONE ON tossed!

Sweet n' salty Thai-marinated shrimp, kale & cabbage mix, carrots, cucumber, green and red onion, bell pepper, peanuts, basil, mint, cilantro and crispy rice noodles served with Thai peanut dressing. 14

THE BEST SIDE SALAD EVER

Arcadian lettuce mix, crisp apples, shredded white cheddar, candied pecans and bacon with house-made celery seed vinagrette. 8

BURGERS

All burgers (except the Shimburger) served with house-made sweet-n-salty chips. Burgers can take up to 20 minutes to cook but



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, on a 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 on two bacon-jalapeño mac n' cheese "buns." 16

THE DOUBLE D

Two 6 oz. Certified Angus Beef ® ground brisket and short rib patties, Swiss & American cheese, lettuce, tomato and red onion 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 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 on an artisan challah bun. 13

ADD TOPPINGS!

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

AFTERS

HORSE SOLDIER BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier® Bourbon and chocolate 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

CARROT CAKE

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

STRAWBERRY SHORTCAKE CHEESECAKE datznew!

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



