



Tampa • St. Pete • Riverview

Daily Menu

Cluck Yeah!
Sandwich



DRG REWARDS

datztampa.com

doughnuts • cupcakes • lattes • milkshakes • cakes • brownies • and more!



Peanut Butter
Monster Brownie



**THE SWEETEST
WAY TO CHEAT**

bestdoughnuts.com

2602 S MacDill Ave

BREAKFAST MENU

7AM - 11AM • WEEKDAYS (TAMPA LOCATION ONLY)



Chicken and Waffle Benedict,
Crème Brûlée French Toast

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-crusted corn tortillas. 14

RANCHERO CHICKEN & EGG SANDWICH

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

VEGAN CROISSANTWICH

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

POPEYE’S RISE N’ SHINER

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

AVOCADO TOAST *datz new!*

Smashed avocado on two slices of rustic ancient grain bread, with two eggs any way and seasoned with black salt. Served with a side of fruit. 12

BREAKFAST BLT

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

BREAKFAST BURGER *datz new!*

Brasstown grass fed beef with lettuce, tomato, hollandaise, and a fried egg. Served on an artisan challah bun. 13

Not-So-Basics

EGGS BARBACOA *datz-a-classic!*

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 *fan favorite!*

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

BISCUITS & CRAZY

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and two eggs. 14

CHEESY TODD BREAKFAST *datz new!*

Two eggs, Dr. BBQ’s smoked brisket, tossed in Dr. BBQ’s Sweet BBQ Sauce, with spicy Rattlesnake queso and served on our world famous Cheesy Todd mac bun. Served with a side of fruit. 14

Sweets

Sweets (except for 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

MONKEY BREAD *datz-a-classic!*

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

GRILLED CHEESE-CAKE *datz new!*

Cheesecake filling sandwiched between two slices of griddled poundcake and drizzled with raspberry sauce. Served with a side of fruit. 13

CLASSIC BUTTERMILK PANCAKES

A light, fluffy stack of buttermilk goodness with maple syrup and butter. 11

Eggs

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

CHICKEN N’ WAFFLE BENEDICT *datz-a-classic!*

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

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

CYO OMELET

- Choose 3 ingredients 12
- Additional ingredients .50 each
- Substitute Egg Whites 1

Choose from: Swiss, white cheddar, parmesan, goat cheese, 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.

Cocktails

CHAMPAGNE SUPERNOVA *instaworthy!*

Changes colors before your eyes! Zonin® Prosecco, New Amsterdam® Stratusphere Gin, lemon, and a super-secret glitter potion! 11

MORNING MARGARITA

Cimarron® Blanco Tequila, Tippler’s Orange Liqueur, orange juice, lime, orange salt rim. 10

PRICKLY PEAR MIMOSA

Zonin® Prosecco, mandarin-tangerine purée, prickly pear syrup, prickly pear candy. 10

SPAAA BLABLAHBLAH

Hendrick’s® Gin, fresh lemon juice, cucumber, Mr. Q. Cumber® soda. 10
(Substitute Crop Cucumber Vodka. Add 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

CAFFEINE

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

CAPPUCCINO OR LATTE

Espresso with your choice of milk. Served with biscotti. 5.5
(Make it ginormous! Add 3)

ICED TEA CHAI LATTE

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

MORE!

Datz organic, sustainable dark roast coffee, espresso, hot tea, iced tea and Big Easy Bucha® bottled kombucha.

COLD BREW

Superior tasting, balanced and smooth, authentic artisan crafted cold brew, with your choice of milk.

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

Sierra Mist

Tropicana Lemonade

Viva Sol Jamaica Hibiscus

Viva Sol Pina Colada

Viva Sol Horchata

WE PROUDLY SERVE

PEPSI PRODUCTS



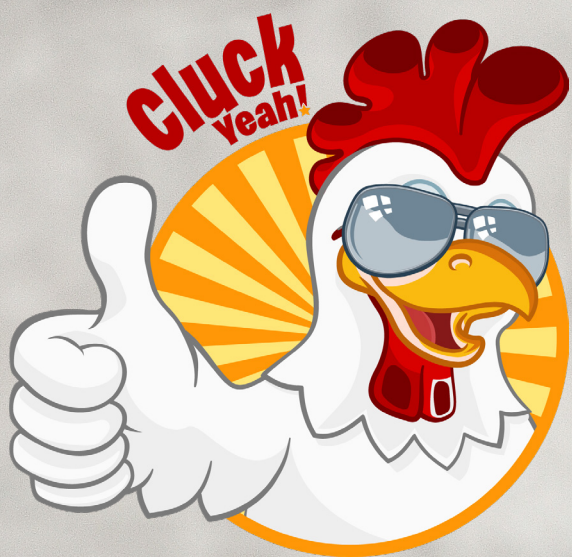
NEW LOOK, WHO DIS?

Due to the pandemic, we’ve had to temporarily substitute some products in our supply chain in order to keep them on the menu. Thank you for understanding while we work with our suppliers to get back your favorites.

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 used 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.

FRIED CHICKEN • GRILLED CHICKEN • VEGAN “CHICKEN” • COMFORT SIDES • AND MORE!



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NEW AMERICAN SMOKEHOUSE



1101 1ST AVE. S., ST. PETE
DRBBQS.COM

Feeding Frenzy,
'Que the Nachos

LUNCH AND DINNER

11AM - 10PM • MON-THURS // 11AM - 11PM • FRI // 3PM - 11PM • SAT & SUN



Fusion Fries

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

TOBACCO ONION STACK *datz new!*

A haystack of thin sliced, crispy fried yellow onions piled high. Served with Texas petal dipping sauce. 9

FUSION FRIES

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

MAC BITES *fan favorite!*

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

THE MACDADDY

Creamy bacon-jalapeño-infused mac n' cheese, topped with buttermilk biscuit crumbles. Made to order. 9
Make it Rattlesnake spicy! Add 1

MONKEY BREAD *datz-a-classic!*

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

STREET TACOS

Served with cilantro corn fiesta rice and black beans.

STREET TACOS

Three handheld tacos with yellow onion and cilantro, served on a flour tortilla with rojo and verde sauce.
Chicken 12
Steak 14
Fish 14

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Greens

Dressings: House-made celery seed vinaigrette, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess and Thai peanut.

Top greens with shrimp, salmon, chicken or steak. Add 6

THAI ONE ON *fan favorite!*

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

THE BEST SIDE SALAD EVER

Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon. Served with house-made celery seed vinaigrette. 8

BOB'S COBB

Grilled chicken, Arcadian lettuce mix, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles. Served 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

SALMON HAYEK

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

GREEK SALAD *datz new!*

Chopped lettuce with onion, cucumber, tomato, banana peppers, crumbled feta, and a Greek olive blend. Served with potato salad and Greek dressing. 13



Shrimp & Grits

House Favorites

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

VEGETARIAN SHEPARD'S PIE *datz new!*

A heaping helping of Impossible Meat® and vegetables, sandwiched between mashed potatoes and topped with shredded cheddar rich homemade gravy. 16

SHRIMP & GRITS

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

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

WAFFLES N' TWEET

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

SPAGHETTI-IN-MEATBALL

Just like it says: this ginormous meatball is stuffed with spaghetti, covered in pomodore sauce and parmesan cheese. 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! Add 3

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

BISCUITS & CRAZY

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

FRIED CHICKEN TENDER BASKET

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

LUNCH AND DINNER

11AM - 10PM • MON-THURS // 11AM - 11PM • FRI // 3PM - 11PM • SAT & SUN



Smokey and the Bird

Burgers

All burgers (except the Shimburger) served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions.

DARTH’S BURGER *join the dark side!*

Brasstown grass fed beef, 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 CMA!*

Brasstown grass fed beef, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n’ cheese “buns.” 16

BIGCITY BIG BIG BURGER

Brasstown grass fed beef, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

SHIMBURGER *no buns, hun!*

Brasstown grass fed beef with your choice of two toppings. Served bun-less with mixed greens, crisp apples, shredded white cheddar, candied pecans, bacon, and a house-made celery seed vinaigrette. 13

THE BEYOND BURGER *vegetarian*

0% meat - 100% plant-based Beyond Meat® patty, roasted-garlic aioli, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

ANDY’S GRILLED CHEESEBURGER *datz new!*

Two Brasstown grass fed beef burgers sandwiched between two grilled cheese sandwiches. 16

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.

- More Toppings .50 ea
- Add Mac 5
- Add Fries 2
- Add Tobacco Onions 2
- Put an Egg on it 1
- Add Bacon 1

Handhelds

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

BIRDS OF A FEATHER

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

CLUCK, YEAH! *fan favorite!*

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

SMOKEY AND THE BIRD

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

BLACKENED MAHI MAHI SANDWICH *datz new!*

Mahi Mahi, lettuce, tomato, onion, pickle and tarter sauce. Served on an artisan challah bun. 17

ROGER’S ROCKIN’ REUBEN

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

APRIL IN PARIS *vegetarian*

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

HAVANA HOTTIE

Pulled pork, Compart Duroc® ham, Swiss cheese, dill pickle and Honeycup® mustard. Served hot on a batard. 13

TOM’S COUSIN *datz new!*

Oven roasted turkey breast, smashed avocado, coleslaw, lettuce, Swiss cheese and Russian dressing. Served on ancient grain bread. 13.5

MEMPHIS ON MY MIND

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

DR. BBQ’S BRISKET SANDWICH *datz new!*

Dr. BBQ’s smoked brisket with Dr. BBQ’s Sweet BBQ Sauce, Rattlesnake queso and tobacco onions. Served on an artisan challah bun. 14.5

PORKFECTION *updated*

Pulled pork, sliced ham, house-cured bacon, white cheddar, tobacco onions, Firecracker sauce, lettuce and sliced tomato. Served on a batard. 14

After

HORSE SOLDIER BOURBON CHOCOLATE CAKE

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

OUTRAGEOUS PEANUT BUTTER PIE

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

SMASHED PEACH PIE *datz new!*

The most delicious slice of peach pie smashed in a mason jar, and served with whipped topping and a pirouline. 8

CARROT CAKE

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

FROZEN MOJITO PIE

Authentic Key Lime pie filling with a mint twist. Served on a rum-spritzed graham cracker crust with whipped topping. 8

EXTRAS

- | | |
|----------------------------|----------------------|
| FRENCH ONION SOUP 6.5 | SAUTÉED SPINACH 4 |
| SOUP OF THE DAY 4 • 5.5 | MASHED POTATOES 5 |
| CHILI 4 • 6.5 | BRUSSELS SPROUTS 5 |
| HOUSE-MADE CHIPS 5 | CREAM CHEESE 3 |
| FRENCH FRIES 5 | CHEDDAR CRITS |
| THE MACDADDY 7 (serves 2!) | TOBACCO ONIONS 5 |
| | Split Plate Charge 5 |

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MODERN AMERICAN MEATERY



Bone-In Ribeye

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