



Daily Menu



Aperol Spritz



DRG REWARDS

Tampa • St. Pete • Riverview

DATZTAMPA.COM

Feeling Thirsty?



Purple Haze Lemonade



OUR
BAR BOOK
WILL WET YOUR WHISTLE

BREAKFAST MENU

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



Short Rib Biscuit Benedict

Handhelds

NASHVILLE CHICKEN DOUGHNUT

Fried chicken tenders tossed in spicy Nashville sauce, drizzled with honey, and topped with pickles, between a cinnamon sugar doughnut. 15

BREAKFAST BSLT

Fried egg*, house-smoked bacon steak, lettuce, tomato and mayo. Served on an artisan Challah bun. 14

POPEYE’S RISE N’ SHINER

Fried egg*, bacon, fresh spinach and smoked Gouda. Served on an artisan Challah bun. 13

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

AVOCADO TOAST *fan favorite!*

Smashed avocado on two slices of rustic ancient grain bread, topped with two eggs* any way, heirloom tomatoes and seasoned with black salt. 15

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. 16

BRIE BARDOT *back by popular demand!*

Fried egg*, Brie cheese, baby spinach and tomato. Served on an artisan Challah bun. 14

Not-So-Basics

DATZSHUKA *instaworthy!*

Three eggs* poached in tomato Shakshuka sauce with spinach and grilled Challah bread in a cast iron skillet. 16
Add Sausage, pulled pork, or chicken 5
Add Short Rib 8

SHRIMP & GRITS *fan favorite!*

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhai sauce and sautéed spinach. 21

BISCUITS & CRAZY

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and two eggs* any way. 17

CAMISA’S COUNTRY FRIED STEAK

Two country fried cube steaks, two eggs* any way, hashbrowns, sausage gravy, and wheat berry toast. 19

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. 18

Sweets

Sweets (except for Monkey Bread) served with your choice of meat: sausage, bacon, turkey bacon, or Compart Duroc® ham.

SEASONAL PANCAKES *ask your server!*

A light, fluffy stack of buttermilk pancakes topped with seasonal ingredients and whipped cream. 15

CRÈME BRÛLÉE FRENCH TOAST

Brûléed French toast with Bavarian cream, topped with fresh strawberries and powdered sugar. 15

MONKEY BREAD *datz-a-classic!*

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 14
Add bacon crumbles! 2

CLASSIC BUTTERMILK PANCAKES

A light, fluffy stack of buttermilk goodness with maple syrup and butter. 14
Add chocolate chips! 1



Monkey Bread

*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.

FOOD ALLERGY?

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 hollandaise on a Belgian waffle. 18

THE LUMBERJACK

Three eggs* any way, served with sausage, Compart Duroc® ham, bacon and wheat berry toast. 16

JACK’D UP STEAK AND EGGS

Searred steak, two eggs* any way, crispy hash browns and wheat berry toast. 20

SHORT RIB BISCUIT BENEDICT

Beef short rib, pepper-jack cheese, poached eggs* and hollandaise on a buttermilk biscuit. 20

DATZ GOOD HASH

Certified Angus Beef® corned beef, crispy hash browns, two eggs* any way and wheat berry toast. 16

CYO OMELET*

• Choose 3 ingredients 15 • Substitute Egg Whites* 2
• Additional ingredients 1 ea • Substitute Vegan JUST Egg® 3

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, sausage, ham, turkey bacon, vegan chorizo, tequila-habenero queso.

Cocktails

MIMOSA PITCHERS *shareable!*

Sparkling wine and O.J. served in a carafe. 29

CHAMPAGNE SUPERNOVA *color-changing!*

Sparkling wine, New Amsterdam® London Dry Gin, lemon juice, and our super-secret glitter potion! 12

MORNING AFTER MARGARITA

Cimarron® Blanco Tequila, Royal Rose/Three Chili Syrup, and lime juice. 12

PRICKLY PEAR MIMOSA *instaworthy!*

Sparkling wine, mandarin-tangerine purée, prickly pear syrup. 12

SPAAA BLABLAHBLAH

Hendrick’s® Gin, fresh lemon and lime juices, and Mr. Q. Cumber® soda. 12
Substitute Crop® Cucumber Vodka 1

Mocktails

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 6

CINNY BUNNY *instaworthy!*

Almond milk, cinnamon bun syrup, cold brew, whipped cream, vanilla icing and a mini cinnamon bun. 7

Caffeine

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

CAPPUCCINO OR LATTE

Espresso with a choice of steamed milk. Served with biscotti. 6
(Make it ginormous! Add 3)

ICED TEA CHAI LATTE

Iced chai latte with your choice of milk. Also available hot. 6

COLD BREW *highly caffeinated!*

Salted Caramel, Horchata, A La Mocha, or Black. 6

MORE!

Datz organic, sustainable dark roast coffee, espresso, hot tea, iced tea and bottled kombucha.

Drinks

Pepsi • Diet Pepsi • Mountain Dew • Dr. Pepper • Sierra Mist
Tropicana Lemonade • Orange Crush

WE PROUDLY SERVE PEPSI PRODUCTS



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



ORDER ONLINE

for Delivery or Take-out! Located
inside Dough

cluckyeahkitchen.com

2602 S MacDill Ave

LUNCH AND DINNER

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



Salad Formerly Known As

Shareables

DATCHOS *datz-a-classic!*

House-made sweet-n-salty chips, topped with chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 15
Add pulled pork or chicken. 5
Add short rib. 8

AVOCADO WEDGES *fan favorite!*

Crispy breaded avocado wedges. Served with house-made BBQ mustard ranch. 10

NOM NOMS

Warm, soft pretzel sticks dressed with garlic oil, herbs and Parmesan cheese. Served with tequila-habanero queso and spicy brown mustard. 11

BUFFALO CAULIFLOWER POPCORN

Fried bite-sized roasted cauliflower, tossed in Buffalo sauce with a ranch dressing drizzle. 12

FUSION FRIES

Truffle oil, shredded Parmesan, green onions and sea salt. Served with a side of herb aioli. 11

MAC BITES

Bite-sized pieces of our famous crispy bacon-jalapeño mac n’ cheese. Served with a side of Firecracker Sriracha sauce. 12

THE MACDADDY

Creamy bacon-jalapeño-infused mac n’ cheese. Made to order. 10
Make it spicy with tequila-habenaro queso! 1

MONKEY BREAD *datz-a-classic!*

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 14
Add bacon crumbles! 2

YUM YUM WINGS

A pound of crispy jumbo chicken wings, tossed in Korean BBQ sauce and topped with green onions and chopped peanuts. 18



Buffalo Cauliflower Popcorn

FOOD ALLERGY?

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Soup & Salads

Dressings: House-made celery seed vinaigrette, balsamic vinaigrette, sweet Italian vinaigrette, warm bacon, ranch, green goddess and honey mustard.

SOUTHERN CHICKEN SALAD *new version!*

Crispy chicken tenders, mixed greens, cucumbers, tomatoes, chopped bacon and red onion. Served with honey mustard dressing. 18

BOB’S COBB

Grilled chicken, mixed greens, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles. Served with green goddess dressing. 18

PUT A STEAK IN IT

Seared steak*, mixed greens, roasted butternut squash, goat cheese, candied pecans, tomatoes and red onion. Served with sweet Italian vinaigrette. 20

SALMON HAYEK

Seared salmon*, fresh spinach, bacon, tomato, red onion, blue cheese, hard-boiled egg and button mushrooms. Served with warm bacon dressing. 19

SALAD FORMERLY KNOWN AS *new version!*

Mixed greens, chopped turkey, smoked Gouda, seasonal berries and candied pecans. Served with house-made celery seed vinaigrette. 18

THE BEST SALAD EVER

Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon. Served with house-made celery seed vinaigrette. 14

THAI ONE ON

Shrimp marinated in a sweet-n-salty Thai sauce, kale and cabbage mix, peanuts, basil, carrots, mint, green and red peppers, onion, cilantro, cucumbers and rice noodles. Served with Thai-peanut dressing. 19

Add shrimp, salmon*, chicken or steak* to any salad. Add 8

SOUP OF THE DAY Cup 4 Bowl 7

Ask your server!

FRENCH ONION SOUP Bowl 7

CHILI Cup 4 Bowl 7

SIDE SALAD 7.5



The Grilled Cheeseburger

Burgers

All burgers served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. Substitue a Beyond Meat® patty for \$2.

THE CHEESY TODD *as seen on GMA!*

Two Brasstown grass-fed beef patties*, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n’ cheese “buns.” 17

THE GRILLED CHEESEBURGER

Two Brasstown grass-fed beef patties* sandwiched between two grilled cheese sandwiches, with lettuce, tomato, onions and pickles. 17

BIGGITY BIG BURGER

Two Brasstown grass-fed beef patties*, lettuce, tomato, red onion, pickle, and our secret sauce. Served with your choice of cheese on an artisan Challah bun. 16

THE BEYOND® BURGER

0% meat - 100% plant-based Beyond Meat® patty, lettuce, tomato, red onion and pickle. Served on an artisan Challah bun. 16



Biggity Big Burger

America’s Favorite Burgers

THE ALBUQUERQUE

Two Brasstown grass-fed beef patties*, green chilies, pepper-jack cheese, with tomato and mayo, and wrapped inside a grilled flour tortilla. 16

THE EL RENO

Two Brasstown grass-fed beef patties*, American cheese, grilled onions and dill pickles. Served on an artisan Challah bun. 16

THE FORT WORTH *fan favorite!*

Two Brasstown grass-fed beef patties*, bacon, tobacco onions, American cheese, with lettuce and BBQ Sauce. Served on an artisan Challah bun. 16

THE PITTSBURG

Two Brasstown gass-fed beef patties*, French fries, white cheddar, cloeslaw, lettuce and tomato. Served on an artisan Challah bun. 16

THE KENNET SQUARE *datz new!*

Two Brasstown grass-fed beef patties*, Swiss cheese, sautéed mushrooms, lettuce, onion, tomato and our secret sauce. Served on an artisan Challah bun. 16

THE BUFFALO *datz new!*

Two Brasstown gass-fed beef patties*, Frank’s® Red Hot, coleslaw, blue cheese crumbles and lettuce. Served on an artisan Challah bun. 16

YOUR RAYS' HOME GAME DESTINATION



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

Misc. Items

LUNCH AND DINNER

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



Kentucky Colonel Bowl

House Favorites

CAMISA’S COUNTRY FRIED STEAK

Two country fried cube steaks, two eggs*, any way, hashbrowns, sausage gravy and wheat berry toast. 19

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. 20

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-lime rice and beans. 19

KENTUCKY COLONEL BOWL *fan favorite!*

Boneless crispy chicken tenders, bacon-confetti corn, melted cheddar-jack cheese, chicken gravy and bacon crumbles. Served over mashed potatoes with a biscuit and a side of honey. 18

BURRATA RAVIOLI *datz new!*

Burrata ravioli tossed in basil pesto. 16
Add chicken! 5 Add shrimp! 7

SHRIMP & GRITS

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 21

FAMOUS STUFFED MEATLOAF *as seen on the Travel Channel!*

Meatloaf stuffed with bacon-jalapeno mac n’ cheese, topped with ketchup glaze. Served over mashed potatoes, with peas and pearl onions. 20

FISH N’ CHIPS *bigger and better!*

Battered haddock and French fries. Served with cole slaw and tartar sauce. 19

FRIED CHICKEN TENDER BASKET

Four boneless crispy chicken tenders, served with French fries and honey mustard. 18

WAFFLES N’ TWEET

Boneless crispy chicken tenders, honeyed-pecan butter, served over a Belgian waffle with bourbon maple syrup and candied pecans. 20

BISCUITS & CRAZY *datz-a-classic!*

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes, green onions and two eggs* any way. 17



Handhelds

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

LAZ’S CUBAN *Cuban Sandwich Fest Winner!*

Pulled pork, Compart Duroc® ham, Swiss cheese, pickles and Piquillo mustard. Pressed with Spanish honey glaze and served warm on Cuban bread. 18

CLUCK, YEAH! *fan favorite!*

Crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan Challah bun. 15

APRIL IN PARIS *back by popular demand!*

Warm melted Brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 14

BIRDS OF A FEATHER

House-made chicken salad, bacon, lettuce, tomato and mayo. Served on ancient grain bread. 14

XXX GRILLED CHEESE *vegetarian!*

White cheddar, American and Swiss, mayo, pickles and tomato on buttered, grilled sourdough. 14
Add bacon! 2

BLACKENED MAHI MAHI SANDWICH

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

ROGER’S ROCKIN’ REUBEN

Certified Angus Beef® corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on marbled rye bread. 16

THE CALI CLUCKER

Oven roasted turkey, sliced avocado, mayo and arugula. Served cold on ancient grain bread. 16

MEMPHIS ON MY MIND

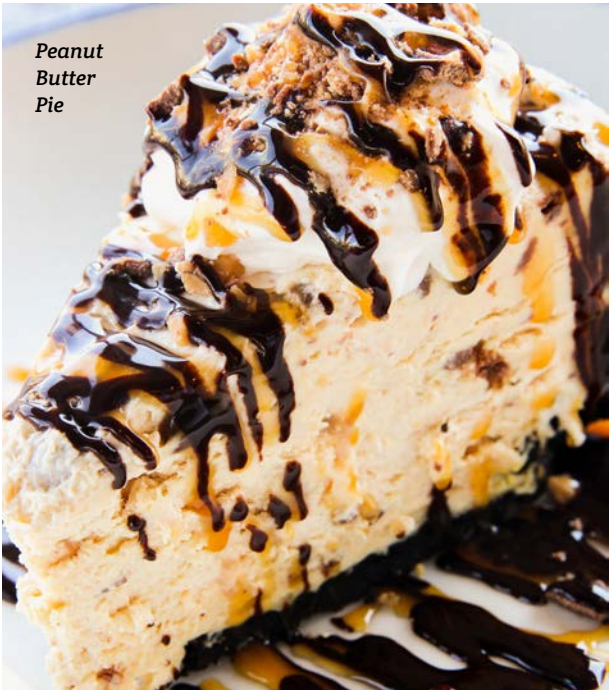
Pulled pork, coleslaw, BBQ sauce, white cheddar and tobacco onions. Served on an artisan Challah bun. 14

THE TEX-MEX

Shaved roast beef, grilled onions and peppers, tequila-habanero queso on Cuban bread. 18

NASHVILLE CHICKEN DOUGHNUT

Fried chicken tenders tossed in spicy Nashville sauce and drizzled with honey, and topped with pickles, between a cinnamon sugar doughnut. 15



Peanut Butter Pie

After

OUTRAGEOUS PEANUT BUTTER PIE

Light, fluffy creamy peanut butter filling with Heath® Bar, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 13

HORSE SOLDIER BOURBON CHOCOLATE CAKE

Rich chocolate cake drenched with our signature Horse Soldier® Bourbon-chocolate frosting. A portion of proceeds help support local veterans organizations. 10

SEASONAL CHEESECAKE *ask your server!*

House-made seasonal cheesecake with a graham cracker crust. 10

Drinks

Pepsi • Diet Pepsi • Mountain Dew • Dr. Pepper • Sierra Mist
Tropicana Lemonade • Orange Crush

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FOOD ALLERGY?

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MODERN AMERICAN MEATERY

Bone-In Ribeye

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