



Daily Menu

Steak Frites



DRG REWARDS

TAMPA • ST. PETE • RIVERVIEW

DATZTAMPA.COM

BRUNCH WITH US



Ooooooh-Bae Waffle



8:30AM-3PM SAT

ALL DAY SUNDAY

TAMPA • ST. PETE • RIVERVIEW

BREAKFAST MENU

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



Laz's Breakfast Cuban

Handhelds

Handhelds (except for Laz's Breakfast Cuban) are served with your choice of house-cut Idaho breakfast potatoes, cream cheese cheddar grits or fruit salad.

NASHVILLE CHICKEN DOUGHNUT

Boneless, crispy chicken tenders tossed in spicy Nashville sauce, then drizzled with honey and topped with pickles before being sandwiched between a cinnamon sugar doughnut. 14

LAZ'S BREAKFAST CUBAN *datz new!*

A breakfast twist on our classic Cuban. Scrambled eggs, Compart Duroc® ham, Swiss cheese, French fries, sautéed peppers and onions and house-made Sriracha aioli, pressed with Spanish honey glaze and served warm on Cuban bread, with a side of cilantro-lime rice and black beans. 16

BREAKFAST BLT

Fried egg*, bacon, lettuce, tomato and mayo. Served on an artisan challah bun. 12

Not-So-Basics

SHRIMP N' GRITS *datz-a-classic!*

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 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-rice and black beans. 17

CAMISA'S COUNTRY-FRIED STEAK

Two country-fried cube steaks, two eggs* any way, crispy hash browns and creamy sausage gravy. 19

Sweets

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

OOOOOH-BAE WAFFLE *datz new!*

Ube- syrup-infused waffle, topped with toasted coconut butter, sweet cream cheese drizzle and toasted coconut flakes. 13

CRÉME 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

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.

Eggs

Eggs (except Jack'd Up Steak and Eggs are served with your choice 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. 16

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

THE LUMBERJACK

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

JACK'D UP STEAK AND EGGS *datz-a-classic!*

Sliced bistro steak, two eggs* any way, crispy hash browns and wheat berry toast. 22

CYO OMELET*

• Choose three ingredients 15 • Substitute egg whites* 2
• Additional ingredients 1 ea • Substitute (V) JUSTEgg® 1 ea

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 PITCHER *shareable!*

Sparkling wine and OJ served in a shareable carafe. 30

SPAAA BLAHBLAHBLAH

Hendrick's® Gin, lemon, lime and Mr. Q® Cumber Soda. 13
Substitutue Crop® Cucumber Vodka! 1

MORNING AFTER MARGARITA

Milagro® Blanco Tequila, Royal Rose® Three Chili Syrup and lime juice. 13

CHAMPAGNE SUPERNOVA *color-changing!*

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

PRICKLY PEAR MIMOSA *instaworthy!*

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

Mocktails

CINNY BUNNY *instaworthy!*

Almond milk, Monin® Cinnamon Bun Syrup, Made® cold brew, whipped cream, vanilla icing and a mini cinnamon bun. 8

POMBRÉ

Pomegranate juice, lime, Monin® Ginger Syrup and coconut milk. 7

Caffeine

CAPPUCINO OR LATTE

Espresso with your choice of milk. Served with a biscotti. 8 *Make it ginormous!* 3

BLUE DREAM *datz blue!*

Oat milk, Monin® Vanilla Bean Syrup and butterfly pea matcha. 7 *Make it dirty (with a shot of espresso)!* 1

MADE® COLD BREW *on tap!*

Black 6.50 Horchata, Mocha or Salted Caramel 7

MORE!

Organic dark roast coffee, espresso, hot tea, iced tea, bottled kombucha and Celsius®.

Drinks Pepsi • Diet Pepsi • Pepsi Zero • Mountain Dew • Dr. Pepper • Starry • Tropicana Lemonade • Orange Crush

WE PROUDLY SERVE PEPSI PRODUCTS



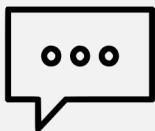
DRG HOSPITALITY

CATERING SERVICE

Boutique concept catering and unique culinary events.



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friendly staff,
well-detailed!*



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consultation!*



*Comfort food
to chef-created
dining!*



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with laser-focused
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touch?*

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DRG
HOSPITALITY

LUNCH AND DINNER

11AM - 9PM • MON-THURS // 11AM - 10PM • FRI // 3PM - 10PM SAT



Shareables

TRASH CAN DATCHOS *instaworthy!*

House-made sweet n' salty chips, topped with chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. Served table side in a #10 can. 15

Add pulled pork or chicken! 5
Add short rib or brisket! 8

YUM YUM WINGS

A pound of crispy, jumbo chicken wings, tossed in Korean BBQ sauce and topped with green onions and chopped peanuts. 15

STICKY RIBS *datz new!*

Four smoked St. Louis ribs deep fried and tossed in our house-made honey-peach-chipotle BBQ sauce. Topped with green onions and sesame seeds. 13

BUFFALO CAULIFLOWER POPCORN

Fried bite-sized cauliflower, tossed in Frank's® Red Hot with a ranch dressing drizzle. 12

FUNNEL FRIES *they're back!*

Funnel cake fries dusted with powdered sugar and served with caramel dipping sauce. 10

MAC BITES

Fried bite-sized pieces of our famous crispy bacon-jalapeño mac n' cheese. Served with a side of Firecracker sauce. 12

NOM NOMS

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

FUSION FRIES

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

BURNT ENDS *datz new!*

Bite-sized pieces of brisket slowly braised in our house-made sweet BBQ sauce and topped with green onion. 12.5

COCONUT SHRIMP *datz new!*

Six fried Butterly coconut shrimp, served with mango habanero dipping sauce. 12

MONKEY BREAD *datz-a-classic!*

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

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

SOUTHERN CHICKEN SALAD

Boneless, crispy chicken tenders, mixed greens, cheddar-jack cheese, cucumbers, tomatoes, chopped bacon and red onion. Served with honey mustard dressing. 16

THE BEST SALAD EVER

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

SALMON HAYEK *fan favorite!*

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

BOB'S COBB

Grilled chicken, mixed greens, chopped bacon, hard-boiled egg, sliced avocado, heirloom tomatoes, red onion and blue cheese crumbles. Served with green goddess dressing. 16

PUT A STEAK IN IT

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

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. 18



Burgers

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

EVEN BIGGER BIGCITY BIG BURGER

Ground short rib, brisket, chuck burger*, lettuce, tomato, red onion, pickle and our "secret sauce." Served with your choice of cheese on an artisan challah bun. 16

THE GRILLED CHEESEBURGER

Ground short rib, brisket, chuck burger*, sandwiched between two grilled cheese sandwiches, with lettuce, tomato, onion and pickle. 17

THE FORT WORTH

Ground short rib, brisket and chuck burger*, bacon, tobacco onions, American cheese, lettuce and BBQ sauce. Served on an artisan challah bun. 15

THE CHEESY TODD *as seen on GMA!*

Ground short rib, brisket, chuck burger*, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n' cheese "buns." You're gonna need a fork and knife for this one. 17

THE KENNET SQUARE

Ground short rib, brisket and chuck burger*, Swiss cheese, sautéed mushrooms, lettuce, onion, tomato and our "secret" sauce. Served on an artisan challah bun. 15

THE BEYOND® BURGER *vegetarian!*

0% meat - 100% plant-based Beyond Meat® patty, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 14



Extras

SOUP OF THE DAY *ask your server!*

Cup 4 Bowl 7

FRENCH ONION SOUP

Bowl 7

CHILI

Cup 4 Bowl 7

THE BEST SIDE SALAD EVER 7.5

BACON BRUSSELS SPROUTS 5

FRENCH FRIES 5

FOUR-CHEESE MAC N' CHEESE 8

GIANT SPUD 10

Add chicken or pulled pork 5
Add short rib or brisket 8

CREAM CHEESE CHEDDAR GRITS 5

PEAS & PEARL ONIONS 5

BROCCOLI 5



2602
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bestdoughnuts.com

(813) 902-1979

TAMPA, FL

LUNCH AND DINNER

11AM - 9PM • MON-THURS || 11AM - 10PM • FRI || 3PM - 10PM SAT

Bob's Cobb



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

NASHVILLE CHICKEN DOUGHNUT *fan favorite!*
Boneless, crispy chicken tenders tossed in our spicy Nashville sauce and lightly drizzled with honey before being sandwiched between a cinnamon-sugar doughnut on a bed of pickles. 14

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

BIRD IN THE HAND *new version, who dis?!*
A new take on the Smokey & the Bird. Grilled chicken tenders, lettuce, tomato, mayo and honey mustard. Served on an artisan challah bun. 14

MEMPHIS ON MY MIND
Pulled pork, coleslaw, BBQ sauce, white cheddar and tobacco onion. Served on an artisan challah bun. 14

APRIL IN PARIS *vegetarian!*
Warm, melted Brie cheese, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 14
Add bacon! 2

RISK IT FOR THE BRISKET *it's back!*
House-smoked brisket with BBQ sauce, spicy tequila-habanero queso, pickled jalapeños and tobacco onions. Served on an artisan challah bun. 16

GOBBLE, GOBBLE *datz new!*
Oven-roasted turkey, arugula, tomato, provolone and Sriracha aioli sandwiched between two pieces of a fully Belgian waffle. 15

BLACKENED MAHI MAHI SANDWICH
Blackened mahi mahi*, lettuce, tomato, onion, pickle and tartar sauce. Served on an artisan challah bun. 17

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

CLUCK, YEAH! *fan favorite!*
Boneless, crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 14

FOR CLUCKS SAKE *new version, who dis?!*
A new take on the Birds of a Feather. House-made chicken salad, lettuce, tomato and mayo. Served on an artisan challah bun. 14

IT'S ALWAYS SUNNY IN TAMPA *datz new!*
Our take on a Philadelphia classic. Chopped brisket, grilled peppers and onions and provolone cheese sandwiched between two pieces of Cuban bread. 18

House Favorites

SHRIMP & GRITS *fan favorite!*
Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 19

YABBA-DABBA-QUE *datz new!*
Four St.-Louis-Style ribs with our signature house-made rub and braised with house-made sweet BBQ sauce, served on a buttermilk Belgian waffle with rosemary maple syrup and whipped butter. 19

FISH N' CHIPS
Battered haddock and French fries. Served with coleslaw and tartar sauce. 19

BURRATA RAVIOLI *vegetarian!*
Burrata ravioli tossed in our house-made basil pesto. 16
Add chicken 5 Add shrimp 7

SURF'S UP! *datz new!*
Our take on a traditional surf n' turf. Battered coconut shrimp and our house-made boneless chicken tenders over a hot bed of French fries. Served with pineapple-habanero and sweet BBQ sauce. 20

PASTA CARBONARA *datz new!*
Fettuccine tossed in a roasted garlic cream sauce, with savory sautéed bacon, parsley and your choice of chicken or shrimp. Topped with parmesan cheese. 16

FRIED CHICKEN TENDER BASKET
Four boneless, crispy chicken tenders, served with French fries and honey mustard. 16

EGGS BARBACOA
Two fried 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 black beans. 17

STEAK FRITES *datz new!*
Sliced bistro steak served over a hot bed of French fries with creamy house-made blue cheese sauce. Topped with blue cheese crumbles and parsley. 22

FAMOUS STUFFED MEATLOAF *as seen on the Travel Channel!*
Meatloaf stuffed with bacon-jalapeño mac n' cheese. Topped with ketchup glaze and served over a bed of mashed potatoes and peas n' pearl onions. 20

STICKIN' TO OUR RIBS *datz new!*
Meaty St.-Louis-Style ribs with our house-made signature rub and braised in our house-made sweet BBQ sauce. Served with coleslaw and French fries.
Half-rack 20 Full-rack 33

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

CAMISA'S COUNTRY FRIED STEAK
Two country fried cube steaks, two eggs* any way, crispy hash browns and sausage gravy. 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 buttermilk biscuit and side of honey. 18

BISCUITS & CRAZY *datz-a-classic!*
Buttermilk biscuits topped with creamy sausage gravy, bacon, trim-colored potatoes, green onions and two eggs* any way. 17



FUNNEL FRIES *they're back!*
Funnel cake fries, topped with powdered sugar and served with caramel dipping sauce. 10

JUNIOR'S® CHOCOLATE DREAM CAKE
Moist chocolate cake layered with white chocolate and dark chocolate mousse, chocolate sauce and whipped cream. 10

Afters

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

MIKE'S® DEEP-DISH KEY LIME PIE
Buttery graham cracker crust filled with fresh lime custard, raspberry sauce and whipped cream. 10

SEASONAL CHEESECAKE
House-made cheesecake in a buttery graham cracker crust, topped with seasonal ingredients and whipped cream. 11

JUNIOR'S® CARROT CAKE
Moist layers of carrot cake with cream cheese frosting, caramel sauce and whipped cream. 10

Drinks Pepsi • Diet Pepsi • Pepsi Zero • Mountain Dew • Dr. Pepper • Starry • Tropicana Lemonade

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MODERN AMERICAN MEATERY



Filet Mignon

CHAMPAGNE BRUNCH COMING SOON

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MODERN AMERICAN MEATERY
donovan's