



## Daily Menu



Shrimp And Grits



DRG REWARDS

St. Pete

DATZTAMPA.COM



# ***DATZ CATERING***

**Let Datz Help with  
Your Next Event**



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Catering Menu**

**CONTACT US: [CATERING@DATZGROUP.COM](mailto:CATERING@DATZGROUP.COM) / 813-375-1612**





# BRUNCH MENU

8:30AM - 3PM • SATURDAY & SUNDAY

## Handhelds

All handhelds (except Breakfast Cuban) come with a choice of Breakfast Potatoes, Four Cheese Grits, Fresh Fruit or Cilantro-Lime Rice and Beans

### BREAKFAST BLT

A fried egg, bacon, lettuce, tomato and mayo. Served on an artisan challah bun. 14

### POPEYE’S RISE N’ SHINER

A fried egg, bacon, sautéed spinach, smoked gouda and bacon. Served on a toasted artisan challah bun. 14

### AVOCADO TOAST *vegetarian!*

Smashed avocado on two slices of rustic ancient grain bread, with two eggs any way and seasoned with black salt. Served with choice of side. 13

### BRIE BARDOT

A fried egg, brie cheese, baby spinach and tomato. Served on an artisan challah bun. 12  
Add bacon! +2

### LAZ’S BREAKFAST CUBAN

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

## Eggs

Eggs are served with your choice of Breakfast Potatoes, Four-Cheese Grits, Fresh Fruit, or Cilantro-Lime Rice and Beans.

### CHICKEN N’ WAFFLE BENEDICT

Boneless crispy chicken tenders, poached eggs and Tasso Hollandaise on a Belgian waffle. 16

### SHORT RIB BISCUIT BENEDICT

Beef short rib, pepper-jack cheese, poached eggs and Smoke Tomato Hollandaise on a buttermilk biscuit. 20

### THE LUMBERJACK

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

## We’re Kind Of A Big Deal!

### SHRIMP & CRITS *fan favorite!*

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 19

### EGGS BARBACOA

Two eggs, pulled pork, house-made pico de gallo and Colorado sauce, over corn tortillas, smothered in shredded jack cheese, and served with cilantro-lime rice and beans. 17

### DATZ GOOD HASH

Certified Angus Beef corned beef mixed with crispy hash browns topped with two eggs any way. Served with Wheat Berry toast. 14

### JACK’D UP STEAK AND EGGS

Seared steak, two eggs any way, crispy hash browns and wheat berry toast. 19

### CAMISA’S COUNTRY FRIED STEAK

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

### 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. 15

### BISCUITS & CRAZY

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

### M.O.A.B. *datz new!*

Crispy hash browns, sautéed peppers and onions, Compart Duroc ham and American cheese melted over soft, scrambled eggs, wrapped in a flour tortilla and smothered with tequila-habanero queso with a side of cilantro-lime rice and black beans. 17

### BREAKFAST CARBONARA

Fettuccine tossed in a roasted garlic cream sauce with savory sautéed bacon, parsley and a sunny- side up egg. Topped with Parmesan cheese. 16  
Add Chicken +6 • Add Shrimp +7

## Sweets

Sweets (except for Monkey Bread) served with your choice of meat: Jones breakfast sausage, bacon, turkey bacon, or Compart Duroc® 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. 14  
Add bacon! +2

### CLASSIC BUTTERMILK PANCAKES

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

## 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)

### HOUSE-MADE COLD BREW

Served Black. 6.50

## DRINKS WE PROUDLY SERVE PEPSI PRODUCTS

Pepsi • Diet Pepsi • Pepsi Zero • Dr. Pepper • Mug Root Beer  
Mountain Dew • Sierra Mist • Tropicana Lemonade

### 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.

### “POW” PANCAKE OF THE WEEKEND

Ask your server for this weekend’s chef inspired pancake. 14

### “WOW” WAFFLE OF THE WEEKEND

Ask your server for this weekend’s chef inspired waffle. 14



Crème Brûlée French Toast

## Cocktails

### RED SANGRIA PITCHER 30 • Glass 9

### MIMOSA PITCHER

Choose one of the following flavors:  
Orange•Cranberry•Apple•Pineapple•Grapefruit. 30

### PREMIUM MIMOSA PITCHER

Choose one of the following flavors:  
Strawberry • Blackberry • Ginger • Peach • Prickly Pear 36

### CHAMPAGNE SUPERNOVA

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

### PRICKLY PEAR MIMOSA

Sparkling wine, mandarin-tangerine purée, and prickly pear syrup. 13

### SPA-BLAH-BLAH

Hendrick’s® Gin, lemon, lime, and Mr. Q. Cumber® soda. 13  
Substitute Crop Cucumber Vodka +1

### DATZ-A-MARY

House vodka, bacon, celery, alderwood smoked seasalt. 10  
Substitute Tito’s, Ketel for +2 • or Grey Goose +3

### SPICY DATZ-A-MARY

Jalapeño Casamigos® Tequila, bacon, celery, alderwood smoked seasalt. 14

### MORNING MARGARITA

House tequila, Royal Rose Three Chili Syrup, and lime juice. 13

### SKYWAY FOG

Hot Earl Grey Tea Infused with lavender, vanilla honey and topped with 44 North Huckleberry cream liqueur froth. 13

## Mocktails

### PEACHES N’ CREAM

Coconut Milk and Peach Purée with a brown sugar rim garnished with a sprinkle of cinnamon. 7

### BLACKBERRY REFRESHER

Blackberry Purée and lime juice, topped off with soda water. 7

### ORANGE JULI-ISH

Coconut Milk with Vanilla syrup, Peach Purée and Orange Juice. Shaken and served over ice. 7

### BLUE DREAM

Oat Milk, Monin® Vanilla Bean Syrip and Butterfly Pea Matcha. 7



# *Feeling Thirsty?*

**MONDAY THRU FRIDAY**  
**3-7pm**

**Half OFF** Select Appetizers

**\$4** Select Draft Beers

**\$5** Sangria & House Wine

**\$6** Wells & Select Cocktails

The Kelly Kapowski



COME IN FOR OUR  
**HAPPY HOUR**  
AND WET YOUR WHISTLE



# LUNCH AND DINNER

11AM - 9PM • MON - FRI || 8:30AM - 9PM • SAT || 8:30AM - 3PM • SUN



Yum Yum Wings

## 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 +6

### YUM YUM WINGS

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

### BUFFALO CAULIFLOWER POPCORN

Fried bite-sized cauliflower, tossed in hot sauce 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 butterfly 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 and vanilla icing. 14  
Add bacon crumbles! 2

## FOOD ALLERGY?

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## Soup & Salads

Add Chicken +6 • Add Shrimp +7  
Add Steak or Salmon +8

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

### 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

### 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

### SALMON HAYEK *fan favorite!*

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

### SALAD FORMERLY KNOWN AS

Grilled Chicken, mixed greens, smoked gouda, seasonal berries and candied pecans. Served with house-made celery seed 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 & cabbage mix, peanut, carrots, green and red bell peppers, onion, cucumbers and rice noodles. Tossed in a Thai peanut dressing. 18



## Burgers

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

### DATZ BURGER

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

### THE GRILLED CHEESEBURGER

Ground chuck burger, with lettuce, tomato, onion, and pickle, between two grilled cheese sandwiches. 17

### THE FORT WORTH

Ground chuck burger, with bacon and tobacco- onion, American cheese, lettuce, and BBQ sauce. Served on an artisan challah bun. 15

### THE CHEESY TODD *as seen on GMA!*

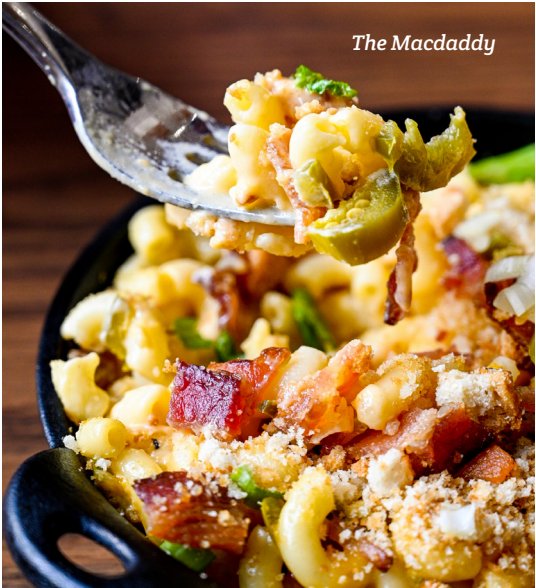
Ground chuck burger, American cheese, lettuce, tomato, onion and pickle. Served on two bacon- jalapeño mac n' cheese "buns." 17

### THE KENNET SQUARE

Ground chuck burger, sautéed mushrooms, Swiss cheese, 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, onion and pickle. Served on an artisan challah bun. 13



The Macdaddy

## EXTRAS

- FRENCH ONION SOUP 7
- SOUP OF THE DAY *ask your server!* 4 • 7
- CHILI 4 • 7
- BEST SALAD EVER 7.5 • 14
- BACON BRUSSEL SPROUTS 5
- FRENCH FRIES 5
- THE MACDADDY 7  
House-made four cheese mac with jalepeños and bacon.
- HOUSE-MADE CHIPS 5
- BROCCOLI 5
- MASHED POTATOES 5
- CREAM CHEESE CHEDDER GRITS 5
- Split Plate Charge 5



# LUNCH AND DINNER

11AM - 9PM • MON - FRI || 8:30AM - 9PM • SAT || 8:30AM - 3PM • SUN



Famous Stuffed Meatloaf

## House Favorites

### SHRIMP & GRITS *fan favorite!*

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 19

### PASTA CARBONARA *datz new!*

Fettuccine tossed in a roasted garlic cream sauce, with savory sautéed bacon, parsley. Topped with parmesan cheese. 16 Add Chicken +6 • Add Shrimp +7

### FISH N’ CHIPS

Battered haddock and French fries. Served with coleslaw and tartar sauce. 19

### BURRATA RAVIOLI\* *vegetarian!*

Burrata ravioli tossed in warm basil pesto, topped with parmesan. \*Contains nuts 18 Add Chicken +6 • 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

### FRIED CHICKEN TENDER BASKET

Four boneless, crispy chicken tenders, served with French fries and honey mustard. 16

### 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. 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



Outrageous Peanut Butter Pie

### FAMOUS STUFFED MEATLOAF

*as seen on the Travel Channel!*

Meatloaf stuffed with bacon-jalepeño mac n’ cheese. Topped with ketchup glaze and served over a bed of mashed potatoes and peas and pearl onions. 20

### WAFFLES N’ TWEET

Bonesless, 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

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

### BISCUITS & CRAZY

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

## Afters

### JUNIOR’S® RED VELVET CAKE

Layers of moist crimson chocolate cake with cream cheese frosting, chocolate sauce and whipped cream. 10

### JUNIOR’S® CARROT CAKE

Moist layers of carrot cake with cream cheese frosting, caramel sauce and whipped cream. 10

### MIKE’S DEEP-DISH KEY LIME PIE

Buttery graham cracker crust filled with fresh with lime custard, raspberry sauce and whipped cream. 10

### 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. 12

### JUNIOR’S® CHOCOLATE DREAM CAKE

Moist chocolate cake layered with white chocolate and dark chocolate mousse, chocolate sauce and whipped cream. 10

### SEASONAL CHEESECAKE

House-made cheesecake in a buttery graham cracker crust, topped with seasonal ingredients and whipped cream 10

## 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

### ROGER’S ROCKIN’ REUBEN

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

### BIRDS OF A FEATHER

House-made chicken salad, with lettuce, tomato and bacon on toasted rustic ancient grain bread. 14

### MEMPHIS ON MY MIND

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

### APRIL IN PARIS *vegetarian!*

Warm, melted Brie cheese, tomato, arugula and basil pesto. Served hot on grilled sour-dough bread. 14

Add bacon! +2

### RISK IT FOR THE BRISKET *datz new!*

House-smoked brisket with BBQ’s Sauce, spicy tequila-habanero queso, pickled jalepeños 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 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, and Swiss cheeses, tomato, pickles, and mayo on buttered, grilled sourdough bread. 14

Add bacon! +2

### CLUCK, YEAH! *datz new!*

Boneless, crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 14

### SMOKEY & THE BIRD

Grilled chicken, bacon, lettuce, tomato, mayonnaise and honeycup mustard on a challah bun. 14

### IT’S ALWAYS SUNNY IN ST. PETE

Our take on a Philadelphia classic. Chopped brisket, grilled peppers and onions and provolone cheese sandwiched between two pieces of Cuban bread. 18



Laz's Cuban

## DRINKS WE PROUDLY SERVE PEPSI PRODUCTS

Pepsi • Diet Pepsi • Pepsi Zero • Sierra Mist  
Mountain Dew • Mug Root Beer • Tropicana Lemonade

## FOOD ALLERGY?

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SERVICE INDUSTRY NIGHT (SIN)

**ALL DAY**

***Monday-Wednesday***

***Meow We're Talking!***

RECEIVE  
**30% OFF**  
YOUR ENTIRE TAB  
*with proof of hospitality*







Kelly Kapowski

# Social Tonic Cans

**ODYSSEY STRAWBERRY PASSION FRUIT**

**HIYO WATERMELON LIME**

**CHEECH AND CHONG GRAPEFRUIT TWIST**

**HIGH AND DRY**

**CANN GRAPEFRUIT ROSEMARY**

**BREEZ LEMON ELDERFLOWER**

**FLORA DELTA 9 \*N/A Alcohol Substitute**

# Specialty Cocktails

**BLACKBERRY SAGE MARGARITA**

Milagro® Silver Tequila, Real®, blackberry syrup and lime juice.

**STRAWBERRY FIELDS**

Titos Vodka®, muddled strawberries, lemon and topped off with Sprite®.

**KELLY KAPOWSKI**

Milagro® Silver Tequila, prickly pear syrup, lime juice and ginger beer.

**SMOKED OLD FASHIONED**

Knob Creek® Bourbon, Angostura® bitters and simple syrup.

**DUNK THIS DOUGHNUT**

Espresso cold brew cocktail made with Fee Bros® Black Walnut bitters. Knob Creek® Rye, Grind® Espresso liquor and cold brew, topped with a mini powered doughnut.

**SPAH-BLAH-BLAH**

Hendrick's® Gin, lemon and lime juice and Mr. Q® Cumber Soda.

**BIG DRINK ENERGY**

Made with DonQ® Cristal Rum, Real® Peach Syrup, hibiscus, lime juice and mint.

**DATZ SANGRIA \*by the Glass or Pitcher**

# Specialty Mixed Flora Mocktails

**ITALIAN SPRITZ**

Brez, pineapple juice and lemon juice.

**BREEZ'Y MIMOSA**

Brez and orange juice.

**PALOMA DE FLORA**

Brez, grapefruit juice, simple syrup and lime juice.

**BASIL BERRY SQUEEZE**

Muddled strawberries with agave, fresh basil, THC, coconut water, orange juice and lime juice.

**FLORA-RITA**

THC and agave with fresh lemon and lime juice.

# SPIRITS LIST

**VODKA:**

Tito's  
Kettle One  
Grey Goose  
Deep Eddy Grapefruit  
Absolut Citron

**RUM:**

Bacardi Silver  
Appleton Estate  
Papa's Pillar  
Captain Morgan

**GIN:**

Hendrick's  
Fords  
Beefeater  
Tanqueray

**SCOTCH:**

Glenlivet 12  
Johnny Walker Red  
Johnny Walker Black  
Macallan 12  
Glenfiddich 12  
Chivas Regal  
Harleston Green  
Compass Box Peat Monster  
Compass Box Spice Tree  
Highland Park 12  
Highland Park 18  
The Balvenie 12 Doublewood  
Dewars

**BOURBON/  
WHISKEY**

Maker's Mark  
Woodford Reserve  
Basil Hayden  
Bulleit  
Bulleit Rye  
Buffalo Trace  
Michters Small Batch  
Old Forester  
Jameson  
Crown Royal  
Elijah Craig

**TEQUILA/  
MEZCAL:**

Don Julio  
Patron  
Espolon  
Casamigos Blanco  
Casamigos Reposado  
Casamigos Jalapeno  
Casamigos Cristalino



Dunk This Doughnut