



BASICS



ROGER AND SUZANNE PERRY
Owners



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ABOUT DATZ

Since Datz's opening in January 2009, it has been a revolving door of invention and reinvention. In its current state, Datz is comfort food with flair. It's a craft beer oasis, a bourbon lover's paradise, a foodie wonderland filled with bacon, cheese, and housemade breads.

Datz's recent creation, the Wonder Woman-inspired burger, *The Amazon Warrior*, went viral, resulting in coverage in *Time Magazine* and *Food & Wine*, among other international outlets, leading to an official partnership with Warner Brothers.

Datz also offers an eclectic cocktail menu with artisanal liquors found nowhere else in Tampa and boasts a seasonal menu change that reflects a growing community appetite for unique, new entrees.

HIGHLIGHTS

BREAKFAST

An inventive menu of indulgent dishes, made from seasonal ingredients, Datz elevates comfort food classics. Breakfast highlights include **Eggs Barbacoa**, *eggs, pulled pork, corn tortillas, cilantro, onion, New Mexico Red Chili Sauce and jack cheese*; **Short Rib Biscuit Benedict**, *slow-braised shredded beef short rib, cheddar biscuit, chili smoked cheese, poached eggs and smoked tomato hollandaise* and **Chicken N' Waffle Benedict**, *boneless fried chicken breast, Belgian waffle, poached eggs and tasso hollandaise*.



LUNCH & DINNER

Lunch & dinner highlights include **The Cheesy Todd**, *fresh ground chuck, American cheese, lettuce, tomato, red onion, and bacon-jalapeno mac n' cheese buns*; **The Double D**, *two fresh ground chuck patties, Swiss & American cheese, lettuce, tomato and red onion, served on two whole glazed donuts* and the **MacDill Dog**, *½ pound 100% beef frank topped with creamy bacon and jalapeño infused macaroni cheese*.

BRUNCH

Brunch highlights include **Monkey Bread**, *warm cinnamon sugar bread, vanilla icing drizzle and the option to add bacon*; **Funnel Fries**, *funnel cake fries, powdered sugar and caramel dipping sauce*; **Jack'd Up Steak and Eggs**, *coffee rubbed sirloin strip, 2 eggs any way and challah toast* and **Crème Brulee French Toast**, *bruleed French toast, Bavarian cream and Florida strawberries*.

BRINNER

Brinner highlights include **Biscuits & Crazy**, *cheddar biscuits, Broadbent sausage gravy, Nueske's bacon, 2 eggs any way and a tricolored potato medley*; **Waffles N' Tweet**, *fried chicken breast, honeyed pecan butter, Belgian waffle, Buffalo Trace maple syrup and candied pecans* and **Jalapeno Cheddar Patty Melt**, *fresh ground chuck, fried egg, sweet peppers, American cheese and jalapeno cheddar bread*.

COCKTAILS

An eclectic cocktail menu of colorful, creative fusions that makes getting your drink as exciting as getting your meal. Brunch highlights include **Dunk This Doughnut**, *Rittenhouse rye, Grind Espresso Liqueur, housemade cold brew, black walnut bitters and a powdered doughnut* and **Bacon & Eggs**, *bourbon, lemon, simple syrup, orange bitters, egg white and bacon for garnish*. For lunch & dinner, enjoy **Strawberry Frosé**, *dry rosé, fresh strawberries, lemon juice and vodka* and **Kelly Kapowski**, *Tequila Reposado, orange blossom water, lime, prickly pear, Tidal Boar ginger beer and an edible orchid*.

HOURS

Monday - Thursday	7 AM - 10 PM
Friday	7 AM - 11 PM
Saturday	8:30 AM - 11 PM
Sunday Brunch (All Day)	8:30 AM - 9 PM



MEDIA CONTACT

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