

Your monthly answer to "What's happenin' at Datz?"

march calendar



Sunday

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

1
The Lunch Box:
Playdough, \$15+,
noon

Cooking with Beer,
Complimentary,
6:30 pm

2
The Lunch Box:
Veggie Tales, \$15+,
noon

A is for Abita,
Complimentary beer
tasting, 6 + 7 pm

3
The Lunch Box: Pho,
\$15+, noon

Let's Get Naked!,
Complimentary wine
tasting, 6 + 7 pm.

4
The Lunch Box:
Ole for Mole!, \$15+,
noon

Got the Blues?
Complimentary cheese
tasting, 6 + 7 pm

5
The Lunch Box:
Pot Pie, \$15+, noon

Sip N' Dip,
Complimentary, 6 pm

Live MUSIC: Josh
Gibson, 7p

6
Sample Saturday!

Live MUSIC: Roberto
DeBaung, 11a

7
Live MUSIC: Nikola
Baltic, 11 am

Homebrew 101, 6 pm

8
The Lunch Box:
Secrets of Stir Fry,
\$15+, noon

Monday Fun Day
Beer Dinner, \$30,
6:30 pm

9
The Lunch Box:
Desserted, \$15+,
noon

CHEF'S TABLE:
w/ Guest Chef
Kim Bailey,
\$125, 7 pm

10
The Lunch Box:
Books that Cook
(*The Cook & The
Gardener*), \$15+,
noon

Beer Basics,
Complimentary, 6 pm

11
The Lunch Box:
Tempting Tempura,
\$15+, noon

To Cheddar or Not
to Cheddar, com-
plimentary cheese
tasting, 6 + 7 pm

12
The Lunch Box:
Simply 'Shrooms,
\$15+, noon

Live MUSIC: Josh
Gibson, 7p

13
Live MUSIC: TJ
Weger, 11a

CHEF'S TABLE:
Roman Holiday w/
Chef Nikki,
\$125, 7 pm

14
Nikola Baltic @ 11a

Taylor Eason's
VinoVersity -
Frankly French, 6 pm

Homebrew 101, 6 pm

15
The Lunch Box:
Guinness Stew, \$15+,
noon

Monday Fun Day
Beer Dinner, \$30,
6:30 pm

16
The Lunch Box:
Shepherd's Pie, \$15+,
noon

R is for Rogue,
Complimentary beer
tasting, 6 pm + 7 pm

17
St. Patrick's Day!

The luck o' the Irish
be with ya @Datz!
Watch your inbox
for specials events
and menus...

18
The Lunch Box:
Veggie Tales, \$15+,
noon

Blessed be the Goat,
Complimentary cheese
tasting, 6 + 7 pm

19
The Lunch Box:
Playdough, \$15+,
noon

Sip N' Dip,
Complimentary, 6 pm

Live MUSIC: Josh
Gibson, 7p

20
Live MUSIC: Lisa
Casalino, 11a

CHEF'S TABLE:
Spring Fling
w/ Datz Chefs,
\$125, 7 pm

21
Live MUSIC: Nikola
Baltic, 11a

Homebrew 101, 6 pm

22
The Lunch Box:
Cooking with Coffee,
\$15+, noon

Monday Fun Day
Beer Dinner, \$30,
6:30 pm

23
The Lunch Box:
Perfect Polenta,
\$15+, noon

S is for Stone,
Complimentary beer
tasting, 6 pm + 7 pm

24
The Lunch Box:
Veggie Tales, \$15+,
noon

Spanish Inquisition,
Complimentary wine
tasting, 6 + 7 pm

25
The Lunch Box: Salt
Slab Cooking, \$15+,
noon

The Cheese of
Cypress Grove,
Complimentary cheese
tasting, 6 + 7 pm

26
The Lunch Box: Ole
for Mole!, \$15+,
noon

Live MUSIC: Josh
Gibson, 7p

27
Live MUSIC: Ted
Weger, 11a

CHEF'S TABLE:
Steakhouse Favorites,
w/ Chefs Heather +
Matt, \$125, 7 pm

28
Nikola Baltic @ 11a

Taylor Eason's
VinoVersity -
Terroir, 6 pm

Homebrew 101, 6 pm

29
The Lunch Box:
Tempting Tempurat,
\$15, noon

Monday Fun Day
Beer Dinner, \$30,
6:30 pm

30
The Lunch Box:
Desserted, \$15+,
noon

V is for Victory,
Complimentary beer
tasting, 6 + 7 pm

31
The Lunch Box:
EGGstraordinary,
\$15+, noon

ZINfully Delicious
Complimentary wine
tasting, 6 + 7 pm

Datz Foodie's
Market + Loft Bar
2616 S. MacDill Ave.
813.831.7000
www.datzdeli.com

***Datz requires reservations for all events. Space is limited so register online at www.datzdeli.com/events**



***Datz now requires reservations for all events. Space is limited so register early by clicking on the link at www.datzdeli.com/events**

THE LUNCH BOX

Take 90 minutes... have lunch and learn a skill all at the same time. Noon, Monday-Friday. \$15 + tax and gratuity includes instruction, lunch and beverage of your choice. Topics include:

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|---|--|
| 3/2, 3/18, 3/24 Veggie Tales (vegetarian cuisine) | 3/1, 3/19 Play Dough (Fresh pasta from scratch) |
| 3/3 Pho (the Chicken Soup with Vietnamese soul) | 3/4, 3/26 Ole for Mole! |
| 3/5 Going to Pot (Pot Pie, that is) | 3/8 Secrets of Stir Fry |
| 3/9, 3/30 Desserted (Dessert for lunch!) | 3/10 Recipes inspired by "The Cook & The Gardener" |
| 3/11, 3/29 Tempting Tempura | 3/12 Simply 'Shrooms |
| 3/15 Guinness Stew | 3/16 Shepherd's Pie |
| 3/22 Cooking with Coffee | 3/23 Perfect Polenta |
| 3/25 Salt Slab Cooking | 3/31 EGGstraordinary |

CHEESE TASTINGS

Complimentary samplings from some of our favorite farms, brought to you by Cheese Wiz/Curd Nerd Travis Price.

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|-------------------------------------|---|
| 3/4 Got the Blues? 6 & 7 pm. | 3/11 To Cheddar or Not to Cheddar - that is the question, 6 & 7 pm. |
| 3/18 Blessed be the Goat, 6 & 7 pm. | 3/25 Meet Me at the Grove, Cypress Grove, 6 & 7 pm. |

BEER TASTINGS - The Brewery Series

Complimentary samplings from some of our favorite breweries. Discussion poured by Datz Beer Geek Mike McGhee, 6 & 7 pm.

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|--------------------------------|----------------------------------|
| 3/2 A is for Abita, 6 & 7 pm. | 3/16 R is for Rogue, 6 & 7 pm. |
| 3/23 S is for Stone, 6 & 7 pm. | 3/30 V is for Victory, 6 & 7 pm. |

HOME BREW 101

Join Datz's Beeroisseurs Danny Reid, Mike McGhee and/or Hugh Reilly every Sunday (3/7, 3/14, 3/21, 3/28) at 6 p.m. for a complimentary beginners homebrew class. Danny says, "If you can bake a cake, you can make beer!" Beer and snacks available.

WINE TASTINGS

Complimentary samplings from some of our favorite wineries,

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|---|--|
| 3/3 Let's Get Naked - Snoqualmie wines, 6 & 7 pm. | 3/29 Spanish Inquisition - the wines of Spain, 6 & 7 pm. |
| 3/31 ZINfully Delicious, 6 & 7 pm. | |

TAYLOR EASON'S VINOVERSITY

3/14 Frankly French: Don't be scared by Alsace's German trappings

Syllabus: History, terroir, the grapes and how they pair with food. Tasting: Six Alsatian wines. 6 pm. \$29.

3/28 Terroir: What's dirt got to do with it

Syllabus: What does it mean and how terroir affects your drink. Tasting: Six wines from different terroirs around the globe. 6 pm. \$29.

OTHER EXTRAORDINARY EVENTS

3/8, 3/15, 3/22, 3/29 Monday Fun Day

Join Datz and JJ Taylor for a beer-tastic weekly event. Three courses, three beers, \$30. A different menu and pairing each week! 6:30 pm.

3/5, 3/19 Sip N' Dip

Wine tasting? That's so yesterday, haven't you heard? Join Chef Nikki as she samples balsamic vinegar and olive oil from around the globe. Passport not required. Complimentary, 6 pm

3/10 Beer Basics

Passionate beer lover Danny Reid takes you through the history of beer, and their tasty differences. Complimentary. 6 p.m

CHEF'S TABLE

The Chef's Table @Datz is a unique restaurant experience blending all the fun of an intimate dining experience with none of the mess or clamor of a professional kitchen. Exclusively reserved for eight guests, you will be guided through an exquisite seven-course tasting menu of artfully crafted dishes paired with wine, created right in front of your eyes. In addition to a great meal, it's a lesson in the art of fine cooking. \$125 per person, plus tax + gratuity. 7 pm.

3/9 Guest Chef Kim Bailey

If there's one thing Chief Cook + Bottle Washer Kim Bailey loves more than food, it's having a good time. Who knows what hijinx will happen at this Chef's Table event, but one thing is for sure - you'll certainly leave full.

3/13 Roman Holiday w/ Chef Nikki Bowen

Fresh ingredients and a bold use of spices define la cucina romana. Celebrate the Eternal city's cuisine with Chef Nikki as she guides you through a virtual Roman holiday.

3/20 Datz Che's Spring Fling

When warm rains give way to vibrant blooms, it's time to step outside and enjoy the bounty of spring. There's no better way to usher in the season than by sharing a mouth-watering meal with family and friends.

3/27 Steakhouse Favorites w/ Chefs Heather + Matt

Nothing is more comforting than juicy steaks and decadent side dishes from our beloved American steakhouses. Enjoy the pleasures of good food, good wine and good company as Chefs Heather + Matt recreate classic steakhouse favorites.