First Period

**Hattricks Salad 7.9**
House Salad with Cucumbers, Mushrooms, Sweet Peas, Bacon, Tomatoes and Cheese.

**Homemade Blackened Chicken Salad 8.5**
Homemade Chicken Salad whipped with Mayonnaise & Blackening Spices, served over a bed of crisp Romaine Lettuce, served with Tomatoes, Cucumber and Scallions.

**Greek Salad 8**
Crisp Romaine Lettuce, Onions, Peppers, Olives & Feta Cheese with Homemade Potato Salad and Shredded Beets.

**Caesar Salad 7.9**
Crisp Romaine Lettuce tossed with our Caesar Dressing, Croutons and Parmesan Cheese.

**Honey Mustard Chicken Salad 9.5**
Golden Fried Chicken over a bed of Crisp Romaine Lettuce, with Cucumbers and Tomatoes, served with our Honey Mustard Dressing. (Grilled Chicken on request)

**Asian Chicken Salad 9.5**
Teryaki marinated Chicken served on a bed of Lettuce with Crispy Chow Mein Noodles, Red Pepper, Green Pepper, Baby Corn, Water Chestnuts, Mandarin Orange Slices, Cucumbers and Tomatoes. Served with a Sweet & Tangy Dressing.

Add to any salad:
- Tuna 2
- Portabella Mushroom 2
- Chicken 3.9
- Shrimp 3.9
- Grouper 6.9

Second Period

**Turkey Wrap 8.5**
Smoked Turkey Breast, Black Bean Spread, Cilantro, Tomato, Avocado, rolled in a Flour Tortilla and served with Homemade Pasta Salad.

**Pastrami 8.9**
Thin Sliced New York Style Pastrami, Swiss Cheese and Bermuda Onion on Marble Rye, served with Homemade Pasta Salad.

**Tuna 7.9**
Fresh Tuna Salad with Lettuce, Tomato, Onion and choice of Cheese and Bread, served with Homemade Pasta Salad.

**Cuban 8.9**
Roast Pork, Tavern Ham, Genoa Salami, Swiss Cheese and Mustard & Mayonnaise, hot pressed on Cuban Bread. Served with Fries.

**Portabella Press 8.5**
Marinated Portabella Mushroom, Roasted Red Pepper, Artichoke Hearts, Provolone Cheese and a Honey Mustard Mayonnaise Sauce, hot pressed on a Fresh Bun and served with Fries.

**Grilled Cheese 6.9**
Loads of melted American Cheese served on your choice of Toasted Bread. Served with Fries. Add Ham 7.9
Second Period

**Hattricks Burger 10.9**
Fresh Ground Niman Ranch All-Natural Black Angus Beef lightly seasoned, Hand-formed and grilled to your liking. Served with Lettuce, Tomato, Onion and Fries. With Cheese 11.5 Mushroom, Guinness Gravy & Swiss Cheese 11.9

**Philly Cheese Steak 9.5**
Thinly sliced Steak & Grilled Onions on Toasted Hoagie Roll, topped with Melted American Cheese. Served with Fries.

**Hattricks BLT 8.9**
Crisp Applewood Bacon, Lettuce and Tomato served on Toasted White Bread. Served with Fries.

**Mojo Roast Pork 9.9**
Slow Roasted Pork piled high on a Hoagie Roll with a Citrus Sauce, then topped with Melted Mozzarella Cheese. Served with Fries.

**Hot Roast Beef Sandwich 9.5**
Sliced Roast Beef with Sautéed Onions, Mushrooms and Cheddar Cheese oven roasted on Garlic Bread. Served with Fries and a side of Horseradish Sauce.

**Grouper Sandwich 14**
The Freshest Grouper Grilled, Blackened or Fried on a Fresh Toasted Bun. Served with Fries.

**Shepherds Pie 11.9**
Ground Beef, Mashies, Corn, Green Beans, Guinness Gravy, topped with Cheese and baked in a skillet.

**Reuben 8.9**
Thinly sliced Corned Beef, Sauerkraut, and Swiss Cheese, served on Marble Rye and topped with Traditional Sauce. Served with Fries.

**French Dip 9.5**
Tender Roast Beef piled high and topped with Melted Provolone Cheese served on a Toasted Hoagie Roll. Served with a perfect Au jus for dipping and a side of French Fries.

**The Crosscheck 9**
Sliced Smoked Turkey, Tomato, Applewood Bacon, and Pepper Jack Cheese, oven roasted then served on a Croissant. Served with Fries.

**Henhouse Sandwich 9.9**
Marinated Chicken Breast Sandwich, either Grilled, Lightning Grilled, Blackened or BBQ. Served with Fries. Try it Club Style 10.9

**Hattricks Club 9.5**
Smoked Turkey Breast, Tavern Ham, Smoked Applewood Bacon, Crisp Lettuce and Ripe Tomato on Wheat Toast.
Third Period
(Available after 4:00pm)

Fish and Chips 12.9

Meatloaf 13.9
Thick slice of Homemade Meatloaf topped with Guinness Gravy. Served with our Original Mashed Potatoes and Sautéed Vegetables.

Grouper Picata 14.9
A filet of the freshest Florida Grouper, dusted with flour and lightly fried to perfection. Topped with Capers and served with our original Mashed Potatoes and Sauteed Vegetables.

Corkscrew Pasta 10.5
Corkscrew Pasta, your choice of Alfredo or Pesto Sauce.
With Chicken or Shrimp 14.4

Assists
Mashies
Homemade Mashed Potatoes seasoned with the perfect blend of spices. 3.9

Basil Potato Salad
Boiled Red Potatoes whipped with Fresh Basil, Diced Green Onion, Dijon Mustard & Sour Cream. 3.9

Pasta Salad
Tri-Colored Rotini Pasta mixed with Diced Mushrooms, Cucumbers and Pimientos. Tossed lightly in Olive Oil and Red Wine Vinegar. 3.9

Lightning Chili
Seasoned Ground Beef simmered lightly with Italian Roma Tomatoes, Onions and Red Beans. Topped with Shredded Cheese and Sour Cream 4.9

Garlic Bread ................................................................. 3.5
Fries ............................................................................ 4.5
Side Salad ..................................................................... 4.5

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk for foodborne illness especially if you have certain medical conditions.

Penalty Box
Dessert of the Day (ask your server) 5.5
We respectfully hope “our” service meets all of your expectations.

Let us cater your next business meeting, family gathering or any event!
For more info, please contact catering@hattrickstavern.com
We Proudly Serve Only Premium Well Brands

Well Products
- Finlandia Vodka
- Old Forester
- Flor De Caña Rum
- Damrak Gin
- Milagro Tequila
- Grant’s Scotch

Premium Call Brands
- Woodford Reserve Bourbon
- Gentleman Jack Rare Tennessee Whiskey
- Jack Daniel’s Single Barrel Tennessee Whiskey
- Hendrick’s Gin
- Herradura Tequila
- 360 Vodka
- Stoli Vodka
- Jack Daniel’s Tennessee Whiskey

Beer
Draft
- Bud Light
- Coppertail Free Dive IPA
- Corona Extra
- Florida Avenue IPA
- Guinness
- Labatt Blue
- Magic Hat No. 9
- Shock Top
- Stella Artois
- 3 Daughters

Bottle
- Amstel Light
- Angry Orchard
- Bass
- Blue Moon
- Budweiser
- Bud Light
- Bud Light Lime
- Coors Light
- Coppertail Night Swim Porter
- Corona
- Corona Light
- Dos Equis
- Heineken
- Heineken Light
- Michelob Ultra
- Miller Lite
- Moose Head
- New Castle
- O’Doul’s
- Pabst Blue Ribbon
- Sam Adams
- Sierra Nevada
- Ybor Gold
- Yuengling

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(813)225-HATT  Fax (813) 227-9855
WWW.HATTRICKSTAVERN.COM
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Please drink responsibly.
Intermission

☘ Happy Hour ☘

EVERYDAY
4 pm to 8 pm & 10pm to Close

85¢ Chicken Wings (Dine-in-only)

$1 Off all Pints

12oz Bud Light Drafts $2.25

Buckets of Bud, Bud Light, Coors Light, & Miller Lite $16

Buckets of Corona & Corona Light $18.50

Premium Well Doubles

1/2 Price House Wines

Ask About Drink Specials during ALL Baseball & Hockey Games

Become a fan of Hattricks Tavern on facebook

Ask your server about Hattricks T-Shirts & Merchandise or visit our webstore www.hattrickstavern.com/shop/

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(813)225-HATT Fax (813) 227-9855

WWW.HATTRICKSTAVERN.COM
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PLEASE DRINK RESPONSIBLY.
Pre Game

Chicken Wings
* * Voted Best in Tampa by our loyal customers * *
Your Choice...Mild, Medium, Lightning, IRA, BBQ or Garlic Parmesan. Served with Celery Sticks and choice of Bleu Cheese or Ranch. Try them Shake & Bake Style!
6 wings 7.5 10 for 11.5 12 for 13.2 16 for 16.8 20 for 19.9

Buffalo Shrimp 9.5
Tender Shrimp lightly fried, then tossed in your choice of Mild, Medium, Lightning, or IRA sauce. Served with Fries, Celery and Bleu Cheese.

Bavarian Pretzel Sticks 8
Soft pretzels served hot and lightly salted with three sauces for dipping: Honey Mustard, Spicy Mustard and Cheese Sauce.

Pig Wings 8.5
Hand trimmed Pork Shank, served in Hattricks Shake & Bake Style with your choice of Bleu Cheese or Ranch

Nic’s Famous Italian Egg Rolls 8.5
A delicious combination of Italian Sausage and Ground Beef seasoned with Italian Spices blended with Mozzarella and Parmesan Cheese then rolled in a Crispy Egg Roll Wrapper. Served with a side of Fresh Marinara. (Hattricks donates 100% of the sale of this menu item to Local Youth Charities)

Smoked Fish Spread 8
The real taste of Florida’s Gulf Coast - Chunky, Smoked Amberjack whipped together with Fresh Onions, Celery, Mayonnaise and Assorted Spices. Served with Crackers.

Mozzarella Cheese Sticks 7.5
Lightly breaded with Italian Bread Crumbs and fried to a golden brown. Served with Fresh Marinara.

Sweet Potato Fries 7.5
Sweet & Tasty, lightly salted, served with Maple Syrup.

Bacon Cheese Fries 7.5
Golden Brown Steak Fries covered with Smoked Applewood Bacon Bits & Melted Cheese.

Chips & Salsa 5.5
Crunchy Tri-Colored Tortilla Chips & Chunky Salsa.

Super Nachos 9.5
Tri-Colored Tortilla Chips topped with Chili & lots of Cheese, oven roasted then finished with Fresh Diced Tomato & Scallions. Served with Sour Cream & Guacamole.

Lemon Pepper Grouper Nuggets 11.9
The Freshest Grouper Lightly battered, then deep fried to a golden brown. Served on a bed of lettuce with Cocktail & Tartar Sauce.

Chicken Fingers 8.5
Breaded Chicken Breast Strips, (try ‘em Lightning Style!!). Your choice of sauce: Honey Mustard or BBQ.

Jack’s Fried Pickles 7.5
Crunchy Dill Pickle spears lightly coated in flour, fried to a golden brown and served with a creamy Sriracha sauce for dipping.

Lightning Chicken Dip 7.5
Creamy mixture of bleu cheese crumbles, cream cheese, grilled chicken breast and Hattricks Lightning sauce. Served with celery and tortilla chips.
MARTINIS

$10

**BOND-TINI**
Stoli Vodka with a splash of Martini Dry Vermouth

**CUCUMBER MARTINI**
Crop Organic Cucumber Vodka with fresh Lime and Agave Nectar

**BAYSHORE TINI**
Trader Vic's Coconut Rum, Bols Peach Schnapps, Bols Banana Liqueur, splash of Pineapple Juice

**ESPRESSO MARTINI**
Stoli Vanil Vodka and Galliano Ristretto Liqueur with a hint of McCormick's Irish Cream

**MANHATTAN**
Woodford Reserve Bourbon chilled with a splash of Martini Rosso Sweet Vermouth

STOLI CRUSHED $5.95
Stoli Crushed Pineapple or Stoli Crushed Ruby Red Grapefruit with Club Soda or in a chilled shot

DRINKS

$8

**LIGHTNING LEMONADE**
Stoli Razberi Vodka, Splash of Bols Blue Curacao, Sweet & Sour Mix and Lemonade

**HARBOUR ISLAND ICED TEA**
Finlandia Vodka, Flor De Caña Rum, Damrak Gin, Milagro Tequila, Bols Triple Sec, Sweet & Sour Mix and Coke

**CADILLAC MARGARITA**
Milagro Tequila, Sweet & Sour Mix, Bols Triple Sec and Solerno Blood Orange Liqueur

**OLD FASHIONED**
Michter's Small Batch Sour Mash, sugar, muddled cherry & orange and soda

**MOSCOW MULE**
Stoli Vodka with Barritt's Ginger Beer and fresh lime

**BAY BREEZE**
Sailor Jerry Spiced Rum, Pineapple and Cranberry juice

*Please drink responsibly. 18+ only*
## WINE LIST

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS</th>
<th>BTL</th>
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<tbody>
<tr>
<td>Schramsberg Blanc de Blancs, <em>Napa</em></td>
<td></td>
<td>$50</td>
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<tr>
<td>Charles de Fere Blanc de Blancs, <em>France</em></td>
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<tr>
<td>Zonin Prosecco, <em>187ml</em></td>
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### CHARDONNAY

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Kendall-Jackson, <em>CA</em></td>
<td>$7.50</td>
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<tr>
<td>Sonoma Cutrer, <em>Russian River, CA</em></td>
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<tr>
<td>Murphy Goode, <em>CA</em></td>
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### INTERESTING WHITES

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Relax Riesling, <em>GR</em></td>
<td>$6.50</td>
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<tr>
<td>Danzante Pinot Grigio, <em>IT</em></td>
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<tr>
<td>Mohua Sauvignon Blanc, <em>NZ</em></td>
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<tr>
<td>Corvo Moscato, <em>IT</em></td>
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### PINOT NOIR

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<tr>
<td>Deloach Heritage Pinot Noir, <em>CA</em></td>
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<tr>
<td>Laetitia Estate Pinot Noir, <em>Arroyo Grande Val, CA</em></td>
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### CABERNET SAUVIGNON

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<tbody>
<tr>
<td>Hess Select, <em>CA</em></td>
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<tr>
<td>Austerity, <em>Paso Robles</em></td>
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<tr>
<td>Groth Reserve, <em>Oakville, Napa, CA</em></td>
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### INTERESTING REDS

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<tr>
<td>Hess Select Treo Red Blend, <em>CA</em></td>
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<tr>
<td>Kendall-Jackson Merlot, <em>CA</em></td>
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<tr>
<td>1000 Stories Zinfandel</td>
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<tr>
<td>Achaval-Ferrer Malbec, <em>Mendoza</em></td>
<td>$8.50</td>
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*Please drink responsibly.*