

KELLY DAYS FIREHOUSE TAVERN MENU

SOUPS

Cup 3.5 or Bowl 4.5

Firehouse Chili

A little bit spicy and our blend of our fresh ground meats, pinto beans and our secret firehouse ingredients.

Specialty Soup

Ask our friendly KD staff what the Chief cooked up today.

FIRE STARTERS

Fireball Whiskey BBQ Chicken Wings 9.5

Our signature Fireball whiskey BBQ Sauce served on crispy jumbo wings and served with a side of celery and ranch (*ask server if you would like in hot or BBQ sauce as an alternative)

Fried Cheese Curds 6.5

Deep fried white cheddar cheese curds served with our house made marinara

Seasonal Hummus 7.5

Ask your server about what type of hummus we are currently featuring served with grilled pita chips and veggies

Pretzel Sticks 7

Bavarian pretzel sticks served with Brie and beer cheese sauce

KD Meatballs 7

A blend of USDA Beef and Italian sausage meatballs made with fresh herbs, marinara, melted provolone and garlic bread

Fried Avocado 7

Tempura battered Haas avocados served with our house made ranch dipping sauce

Loaded Fire Fries 7.5

Served with our spicy Firehouse chili, shredded cheddar, red onions, tomatoes, apple-wood smoked bacon, scallions and served with sour cream

Grouper Bites 9.5

A Fireman's portion of tempura battered fresh Gulf grouper served with roasted garlic & citrus mayo

Seared Sesame Encrusted Tuna 10.5

Black and white sesame encrusted sushi grade Ahi tuna seared on the outside and rare on the inside sliced and served on a bed white cabbage with soy and wasabi

MAC AND CHEESE

*All mac and cheese options come with our garlic bread

Loaded Cheeseburger Mac and Cheese 8.5

Our house ground beef, cheddar cheese, tomato, apple-wood smoked bacon, shredded lettuce, red onions and pickle relish

Real Spicy Chorizo Mac and Cheese 10.5

Spicy chorizo, tomatoes, white cheddar and Ghost pepper cheese, black beans, roasted corn and topped with fried onion straws

Portobello and White Cheddar Mac 9

Portobellos, parsley, white cheddar, Parmesan and cavatappi pasta

Lobster Mac and Cheese 14.5

Maine Lobster claw meat, applewood smoked bacon, tomatoes, smoked Gouda, white cheddar and cavatappi pasta

STOP, DROP & LOBSTER ROLL

ONLY 9.5

NEW ENGLAND LOBSTER ROLL MADE WITH REAL MAINE LOBSTER TAILS AND CLAW MEAT.

SLIDERS

*All Sliders come on Sweet Hawaiian Buns and come three to an order
*Add your choice of a side of Regular or Sweet Fries (\$1 more), Kelly's Slaw, Loaded Potato Salad or EBC Salad=Edamame, Black Bean and Roasted Corn Salad for only 2.5

Soon to be Famous, The 70/30 7.5

70% ground beef mixed with 30% Neuske's triple smoked apple-wood bacon, white cheddar cheese, black truffle ketchup and pickle

The Ybor Fritas 7

Our KD beef blend and chorizo, topped with potato sticks, black truffle ketchup, smoked Havarti cheese and pickle

Lil' Italian 7

Spiced up and blended meatball topped with marinara and provolone

Station One 7.5

Jackman Ranch Wagyu, white cheddar and caramelized onions

The Brush Fire 7.5

Joyce Farms grass fed beef, smoked Gouda, habanero pepper jelly and candied bacon

Buffalo Chicken Sliders 7

Fried chicken tossed with hot buffalo sauce, blue cheese crumbles, LTO and pickle

Fried Chicken and Waffles 7.5

Fried chicken sandwiched between two mini cheddar jalapeno waffles and drizzled with our Sriracha maple syrup

TRY A SLIDER FLIGHT

5 SLIDERS FOR ONLY 12

ONE EACH OF THE 70/30, YBOR FRITAS, BUFFALO CHICKEN, CHICKEN AND WAFFLE & THE LIL' ITALIAN

*CHARGES MIGHT APPLY FOR SUBSTITUTIONS

FIRE TRUCK TACOS

Served with your one choice of Regular or Sweet Fries (\$1 more), EBC Salad, Red Potato Salad or Kelly's Pickled Relish Cole Slaw
*KD Sauce = Sriracha, sweet chili and lime mayo

Chicken Tacos 9.5

Fried, blackened or grilled chicken, shredded lettuce, Serrano peppers, EBC salad and KD Sauce

Sushi Grade Ahi Tuna Tacos 10.5

Seared and blackened Ahi tuna, shredded cabbage, grilled pineapple pico de gallo and wasabi mayo

Grouper Tacos 10.5

Fried, blackened or grilled Gulf Grouper, shredded cabbage, grilled pineapple, pico de gallo and KD sauce

Beef and Chorizo Tacos 9.5

Beef and chorizo, shredded lettuce, pico de gallo and drizzle of sour cream

BEVERAGES

Extinguish Your Thirst With Coke Products & Alba Coffee Locally Roasted in Ybor City

Cup of Joe 2.5 · Decafe 2.5 · Cafe Con Leche 2.5

Espresso 2 · Cappuccino 3.5 · Latte 3.5

Sodas 2.5: Coke · Diet Coke · Sprite · Hi C · Minute Maid Lemonade · Mr Pibb · Fresh Brewed Unsweetened Lipton Iced Tea

KELLY DAYS FIREHOUSE TAVERN MENU

BURGERS AND MORE

***Try LOCAL Florida Wagyu or Grass Fed beef for only \$3 more!**
Served with your choice of French Fries or Sweet Potato Fries (\$1 more),
EBC Salad, Loaded Potato Salad or Kelly's Pickle Relish Slaw

Mac and Cheese Burger 10.5

Dedicated to Mayor Bob Buckhorn of Tampa from 2011 to 2019

Certified USDA Angus Beef, cheddar mac and cheese,
applewood smoked bacon, LTO and pickle on poppy seed

Brie and Beer Cheese Burger 10.5

Dedicated to the late great Andy Lubrano, esq

USDA certified Angus Beef, fried jalapenos, beer braised onions,
Brie and beer cheese sauce, LTO and pickle on brioche

The Hook and Ladder 12

Former Tampa Chief Dennis Jones' and current Hillsborough County Chief

Prime Rib hand sliced and blackened, brie beer cheese sauce,
fried onion straws, LTO and pickle on poppy seed

Salmon Burger 10

Dedicated to Maureen Patricio's Loyal Assistant to numerous Fire Chiefs for Tampa

Ground wild caught salmon, avocado, citrus basil mayo, LTO and pickle on honey wheat

Portobello Sandwich 10

Dedicated to Matt Bunch, first responder for Tampa Fire & Rescue ... R.I.P.

Marinated and grilled portobello cap, havarti, roasted red peppers,
basil pesto mayo, LTO and pickle on brioche

First Responder Burger 11.5

Dedicated to Alex Canasi Firefighter & Paramedic for Station 1 in Downtown Tampa

USDA certified Angus Beef, fried egg, candied bacon, smoked Gouda cheese,
habanero peppered jelly, LTO and pickle on honey wheat

Jake's B&B Burger 10.5

Dedicated to all the honorable Tampa Bay Firefighters

USDA certified Angus Beef, blackened and crumbled bleu cheese,
caramelized onions, LTO and pickle on brioche

BBQ Bacon Cheddar Burger 13.5

Dedicated to Chief Tom Forward, Tampa Fire & Rescue Chief

LOCAL Jackman Ranch Beef, sriracha and stout BBQ sauce, applewood smoked bacon,
white cheddar, fried onion straws, served with LTO and pickle on brioche

Jul's Protein Burger 12

Julie Stojnowski, "The brave and beautiful", firefighter, paramedic, & swat team

Joyce Farms grass fed beef, tomato, red onion, pickle and iceberg lettuce wrap

Fatty Melt 14.5

Commemorated after the city of Tampa Bay for being the fifth fattest city in the US

Two grilled sour dough, applewood smoked bacon and ghost pepper grilled cheeses, USDA
certified Angus beef, Swiss cheese with braised onions, thousand island dressing, LTO and pickle

Big House Chicken 12

Dedicated to Simon Canasi, "Kelly Days original OG"

Organic all natural chicken, baby Swiss, avocado, applewood smoked bacon, roasted garlic and
citrus mayo, LTO and pickle on grilled sourdough

Code Red Grouper 14

Dedicated to the honorable Frank de la Grana, esq. The lawyer upstairs.

Fresh Gulf Grouper try either fried, blackened or grilled and served
with our house made tartar, LTO and pickle on sourdough

SIDES

Garlic French Bread 2

Kelly's Slaw=Pickle Relish Cole Slaw 2

Beer Battered Onion Straws 2.5

Garlic Red Smashed Potatoes 2.5

Grilled Pita Chips 2.5

French Fries 2.5

Sweet Fries 3.5

Seasonal Veg 2.5

Sauteed Spinach 2.5

Loaded Potato Salad 2.5

Sauteed Portobello 3.5

Sweet Potato Casserole 3.5

EBC Salad 2

(Edamame, Black Bean and Roasted Corn Salad)

SALADS

Firehouse Salad Side 3.5 / Full Size 6.5

Spring mix and romaine, cucumber, tomato, carrots, red onion, radishes,
garlicky croutons and our house made creamy balsamic dressing

Caesar Salad Side 3.5 / Full Size 6.5

Romaine tossed in Caesar dressing topped with garlicky croutons and parmesan cheese

Plant City Strawberry & Salmon Salad 12.5

Pan seared salmon, spinach topped with feta cheese, Plant City fresh strawberries, candied pecans,
garnished with mint and served with our signature house made creamy balsamic dressing

Chopped BBQ Chicken Salad 11.5

Grilled all natural organic chicken, romaine with roasted corn, black beans, tomato, red onion,
shredded Colby Jack cheese and served with a drizzle of ranch and BBQ sauce

Pan Asian Salad 13.5

Seared Ahi tuna with black and white sesame seeds, spring mix and shredded
cabbage, radish, green onions, mandarin oranges, edamame, cucumber, tossed
in sesame & ginger dressing and topped with crispy wonton strips

Tabby Salad 8.5

Quinoa, tomato, red onion, lemon juice, edamame, roasted red peppers, cucumbers and cilantro
over a bed of mixed greens and served with our citrus herb vinaigrette and grilled pita chips

Grilled Chicken Cobb Salad 12.5

Grilled chicken, romaine, tomato, red onion, edamame, egg, blue cheese crumbles, roasted
corn, black beans, avocado, apple-wood bacon and served with citrus herb vinaigrette

SALAD DRESSINGS

**Creamy Balsamic, Citrus Herb Vinaigrette, Thousand Island,
Sesame and Ginger, Blue Cheese and Ranch.**

MAINS

***Comes with your choice of any two sides**

Grilled Prime Rib 8oz 12 / 14oz 16

USDA choice center cut slow roasted prime rib, served with
our house made horsey sauce and au jus

Cali High Quinoa Bowl 12.5

Grilled chicken, spinach tossed in our citrus vinaigrette topped with quinoa,
roasted red peppers, tomatoes, avocado, feta and a drizzle of balsamic glaze

BBQ Salmon 14

Pan seared salmon served with grilled lemon and drizzled with
our house made sriracha and stout beer BBQ sauce

Gulf Grouper 17

Grilled, blackened or fried and served with grilled lemon and house made tartar sauce

Everything but the Kitchen Sink Meatloaf 12.5

Blend of our house special ground beef and chorizo topped with apple-wood bacon,
fried egg, fried onion straws smothered in our sriracha and stout BBQ Sauce

Cheesy Lobster Grits 16

Maine Lobster meat, applewood smoked bacon with smokey
and cheesy gouda grits and topped with scallions

DESSERTS

Chocolate Overload Cake 5.5

Three layer cake with chocolate brownie and moist chocolate cake, layered with creamy
white chocolate filling, resting on a chocolate cookie crust topped with chocolate
fudge icing with white chocolate curls and served with vanilla bean ice cream

Doyle's Bread Pudding 4.5

Bread, coconut milk, vanilla, egg, and cream, baked golden brown and topped with rum
sauce and candied pecans served with whipped cream and vanilla bean ice cream

Magy's Flan 3.5

Tampa Bay's Best Flan, creamy, sweet, served with caramel sauce and vanilla bean ice cream

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