

KELLY DAYS FIREHOUSE TAVERN

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

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

LEMON BASIL HUMMUS 7.5

Fresh Florida lemon, basil hummus topped with olive oil, roasted red peppers and served with grilled pita chips

PRETZEL STICKS 7

Bavarian pretzel sticks served with Brie and beer cheese sauce

KD MEATBALLS 7.5

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

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

GROUPEL BITES 9.5

Tempura battered fresh Gulf grouper served with roasted garlic & citrus mayo

SEARED SESAME ENCRUSTED TUNA 10.5

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

MAC & CHEESE

**All mac and cheese options come with our sour dough 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

STOP, DROP & LOBSTER ROLL ONLY 9.5

New England lobster roll made with real Maine lobster tails and claw meat.
Every Friday starting at 4pm 'til we run out!

**Served with your choice of Fries, Kelly's Slaw, EBC Salad or Red Potato Salad*

**LIKE US ON FACEBOOK @ KELLY DAYS
FIREHOUSE TAVERN**

SPECIALTY SOUP

Ask our friendly KD staff what the Chief cooked up today

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, 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 7.5

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

LIL' ITALIAN 7.5

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 PICK YOUR FAVORITE FOUR SLIDERS...ONLY 10

FIRE TRUCK TACOS

**Served with your one choice of Sweet or Regular Fries, 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

AHI TUNA TACOS 10.5

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

GROUPEL TACOS 12.5

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

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

Coke, Diet Coke, Sprite, Hi C, Minute Maid Lemonade,
Mr Pibb and Fresh Brewed Unsweetened Lipton Iced Tea

BURGERS AND SANDWICHES

**All burgers commemorated after one of our local Tampa heroes!
Served with your choice of Red Potato Salad, EBC Salad,
Loaded Potato Salad or Kelly's Slaw*

KELLY DAY'S ORIGINAL 8

Certified USDA Black Angus, American cheese, LTO and pickle on Brioche

MAYOR BOB BUCKHORN'S

BRIE AND BEER CHEESE BURGER 13.5

MAYOR OF TAMPA FROM 2011 TO 2019

Local Jackman Ranch beef, fried jalapenos, beer braised onions, Brie and beer cheese sauce, LTO and pickle on Kaiser

CHIEF DENNIS JONES' HOOK AND LADDER 12

FORMER TAMPA CHIEF AND CURRENT HILLSBOROUGH COUNTY CHIEF

Prime Rib hand sliced and blackened, Brie beer cheese sauce, fried onion straws, LTO and pickle on Poppy Seed

MAUREEN PATRICIO'S SALMON BURGER 10

LOYAL ASSISTANT TO NUMEROUS FIRE CHIEFS FOR TAMPA

Ground Scottish salmon, avocado, citrus basil mayo, LTO and pickle on Honey Wheat

MATT BUNCH'S PORTOBELLO SANDWICH 10

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

ALEX CANASI'S FIRST RESPONDER BURGER 12.5

FIREFIGHTER & PARAMEDIC FOR STATION 1 IN DOWNTOWN TAMPA

Joyce Farms grass fed beef, fried egg, candied bacon, smoked Gouda cheese, habanero peppered jelly, LTO and pickle on Honey Wheat

THE JAKE BURGER 14

DEDICATED TO ALL THE HONORABLE TAMPA BAY FIREFIGHTERS

Jackman Ranch Wagyu beef topped with Ghost pepper jack cheese, apple-wood bacon, fried jalapenos, KD sauce, LTO and pickle on brioche

CHIEF TOM FORWARD'S BBQ BACON CHEDDAR BURGER 13.5

TAMPA FIRE & RESCUE CHIEF

Jackman Ranch Wagyu beef, Sriracha and stout BBQ sauce, apple-wood smoked bacon, white cheddar, fried onion straws, served with LTO and pickle on Brioche

SIMON'S PROTEIN BURGER 12

SIMON CANASI YBOR CITY AND CHIEF OF KDFT

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

FATTY MELT 15

COMMEMORATED AFTER THE CITY OF TAMPA BAY FOR BEING THE FIFTH FATTEST CITY IN THE US

Two sour dough grilled cheeses made of ghost pepper jack cheese, baby Swiss, beer braised onions and apple-wood smoked bacon, Black Angus beef patty, Thousand Island dressing, LTO and pickle

THE BIG HOUSE CHICKEN 12

DEDICATED TO THE LATE GREAT ANDRE LUBRANO, ESQ

Organic all natural chicken, baby Swiss, smoked ham, Dijon mustard, LTO and pickle on grilled Sourdough

SOPHIA CARDENAS CODE RED GROUPEL 14

"THE BRAVE AND BEAUTIFUL"

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 2.5

Seasonal Veg 2.5

Sauteed Spinach 2.5

Red Potato Salad 2.5

Sauteed Portobello 3

Sweet Potato Casserole 3

EBC Salad=Edamame, Black Bean and Roasted Corn Salad 2.5

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 a creamy balsamic dressing

CHOPPED BBQ CHICKEN SALAD 11.5

Grilled chicken and romaine with roasted corn, black beans, tomato, red onion, tortilla strips, mozzarella 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*

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

PAN SEARED BBQ SALMON 14

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

GULF GROUPEL 18

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

CUBAN PORK CHOP...DINNER 12.5

Honey Sriracha brined pork chop, stuffed with smoked ham, Swiss cheese and pickle topped with bacon mustard

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

DESSERTS

GINORMOUS CHOCOLATE CAKE 6

Scratched baked 5 Layers of brownie cake filled with chocolate ganache icing and chocolate ganache chips and strawberry sauce served with vanilla bean ice cream and fresh strawberries

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

MAGGIE'S FLAN 3.5

Tampa Bay's Best Flan, creamy, sweet and served with caramel sauce