

DIAMOND JIM BRADY'S BISTRO BAR

DINNER

QUICK SNACK JARS

Hat Trick Chèvre Cheese, Crushed Pecans,
Sweet Pepper Chili Jam | 7

Smoked Trout Dip
Homemade Potato Chips | 8

Mushroom Pâté Cream Cheese,
Herb, Crisp Flats | 5

CRISPY FLAT BREADS

Fresh Mozzarella, Roasted Tomato, Red Onion,
Basil Pesto | 10

Prosciutto, Goat Cheese, Caramelized Onion,
Fig Jam, Arugula | 12

Gluten Free Cauliflower Crust, 5 Cheese Blend,
Forest Mushroom, Roasted Garlic | 11

CHOPPED, TOSSED & BOWLED OVER

Michigan's Best Caesar The Original Since 1954 | 13

Basil Crusted & Boursin Filled Chicken Breast
Michigan's Best Caesar | 18

She-She Hodgepodge Chopped Greens, Blue,
Scallion, Egg, Bacon, Herb Buttermilk | 13

Black Beluga Lentil Spinach, Lentils, Parsley,
Roasted & Fresh Tomato, Grilled Haloumi Cheese, Red
Wine Vinaigrette | 13

Barcelona Baby Kale, Arugula, Manchego Cheese,
Marcona Almond, Bartlett Pear, Prosciutto,
Champagne-Honey Vinaigrette | 15

Chilled Lobster Salad Romaine, Tomato, Egg,
Cucumber, Creamy Lemon Dressing | 16

Add: Grilled Salmon | 8 Grilled Chicken | 5 Roasted Shrimp | 6

Jim Brady's Chili 1954's Classic Recipe | 6

Swiss Creamy Onion
Gruyère Cheese, Baked Crostini | 8

Vegetarian Black Bean Chili Tortilla Straw,
Cilantro Sour Cream | 6

Today's Bowl Ask your server for the details | MP

JUMP STARTERS

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 14
Add Chorizo Sausage | 16

Crispy Calamari Fried Rings & Tentacles
Sriracha Aioli, Scallion, Sesame Seed | 10

Michigan Butcher Block Local Cheese, Charcuterie,
Vanilla Infused Michigan Honey | 14

Mediterranean Plank Roasted Garlic, Hummus,
Tapenade, Fried Artichoke, Crisp Pita | 13

Garlic Shrimp White Wine, Scallion, Tomato,
Red Pepper Flakes, Butter, Herbs | 12

Buffalo Wings Lightly Battered & Spicy,
Blue Cheese Cole Slaw | 12

Giant Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 10

Grilled Feta Olives, Basil Chili Oil, Grilled Baguette | 9

BISTRO PLATES

Served with Caesar or DJB House Salad

Steak Diane Beef Tenderloin, Mashed Potato,
Mushroom, Brandy Demi-Glace | 28

Korean Chicken Tacos Spiced Fried Chicken,
Sweet & Hot Chili Sauce, Warm Flour Tortillas,
Orange-Jalapeño Salsa | 20

Potato Crusted Lake Superior Whitefish
Garlic Aioli, Green Vegetable Tangle, Balsamic | 24

Crusty Mustard Chicken Breast Cheddar Mashed
Potato, Spinach, Shallot-Caper Butter | 22

Seared Ahi Tuna Steak Japanese Udon Noodle,
Shiitake Mushroom, Miso Broth | 24

Vegetarian Sweet Potato Burrito
Black Bean Chili, Cheddar, Cilantro Sour Cream | 17

Scottish Salmon Butternut Squash, Honey Crisp Apple,
Cashew, Baby Kale, Bacon, Maple-Soy Glaze | 24

New York Strip Cauliflower Gratin, Green Beans,
DJB Zip Sauce | 29

DJB's Finest Fish & Chips Beer Battered Cod,
Really Good Tartar | 19

Winter Carbonara Linguine, Applewood
Smoked Bacon, Brussels Sprouts, Squash Puree,
Chicken Stock, Parmesan | 20

STACKED, PRESSED & GRILLED

All sandwiches served with French Fries or Cole Slaw. For Deluxe add \$2.50

DJB Big Burger 1/2# Custom Grind,
The Detroit Original | 10

Pancho Burger Open-Faced Rye,
Swiss, Grilled Onion, Chili | 12

Turkey Burger Ground with Low Fat
Ricotta, Sriracha Mayo | 11

Charlie Brown Burger Swiss,
Apple Wood Bacon | 12

Grilled Chicken Ciabatta
Fresh Mozzarella, Tomato,
Spinach, Pesto, Balsamic | 11

Buffalo, N.Y.'s Beef on Weck
Prime Rib, Salted-Caraway
Pretzel Roll, Horseradish | 12

Lobster BLT Applewood Bacon,
Tomato, Arugula, Lemon Mayo,
Ciabatta Roll | 15

NOLA Muffuletta Salami,
Mortadella, Prosciutto, Mozzarella,
Olive Salad & Roasted Peppers
Baked on Ciabatta | 12

Vegetarian Sloppy Jo Braised
Black Lentils, Shredded Carrot,
Sloppy Spices, Crispy Onion Rings,
Sesame Seed Bun | 10

SIDES ~ 4 BUCKS EACH Cauliflower Gratin (\$5) ♦ Roasted Brussels Sprouts
Green Vegetable Tangle ♦ Maple Smashed Sweet Potato ♦ Seasoned Fries ♦ Blue Cheese Cole Slaw
Buttermilk Mashed Potatoes ♦ House Salad ♦ Small Caesar ♦ Sautéed Spinach ♦ Grilled Asparagus

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



WINE



BUBBLES	BOTTLE	SPLIT
Chandon Classic Brut NV ♦ CA (187ml)	13	
Sentio Prosecco ♦ Italy (200ml)	10	
Il Follo Prosecco ♦ Italy	26	
L. Mawby Blanc de Blancs ♦ MI	35	
Champagne Montaudon Brut ♦ France	59	
Veuve Clicquot Brut ♦ France	69	

THE NEW WORLD

Expressive and dramatic, impressive and exciting, unique and inspiring, Cheers!

WHITE	BOTTLE	GLASS
Ranga Ranga Sauvignon Blanc ♦ New Zealand	24	6
Grinder Chenin Blanc ♦ South Africa	28	7
J Lohr Riverstone Chardonnay ♦ CA	24	6
Elk Cove Pinot Gris ♦ OR	32	8
Girard Chardonnay ♦ Russian River Valley, CA	40	10
Côtière Chardonnay ♦ Santa Barbara, CA	44	11
Shady Lane Semi-Dry Riesling ♦ MI	28	7
Sineann Gruner Veltliner ♦ OR	32	8

RED	BOTTLE	GLASS
Thurston Wolfe "The Teacher" Cabernet ♦ WA	44	11
Duck Pond Pinot Noir ♦ Willamette Valley, OR	40	10
JB Neufeld Cabernet Sauvignon ♦ WA	58	
Keenan Winery Cabernet Sauvignon ♦ Napa, CA	54	
Anne Amie Pinot Noir ♦ OR	36	9
The Immortal Zin ♦ Lodi, CA	24	6
Desert Wind Merlot ♦ WA	32	8
Groth Cabernet Sauvignon ♦ Napa, CA	89	
Essay Syrah ♦ South Africa	20	5
Ca' Momi Cabernet Sauvignon ♦ Napa, CA	40	10
Tahuan Malbec ♦ Argentina	32	8

THE OLD WORLD

Classic with finesse, traditional and balanced. Generations of family working the land, Salute!

WHITE & ROSÉ	BOTTLE	GLASS
Batan de Salas Chardonnay ♦ Spain	24	6
La Noble Chardonnay ♦ Languedoc, France	24	6
Villa des Anges Rosé ♦ Languedoc, France	24	6
Château Argadens Blanc ♦ Bordeaux, France	28	7
Gran Sasso Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Domaine du Pegau, Châteauneuf-du-Pape ♦ France	72	
Château Montus (Tannat, Cab) ♦ France	52	
Château La Menotte ♦ Bordeaux, France	40	10
Château Angludet, Margaux ♦ Bordeaux, France	70	
Artuke Tempranillo, Rioja ♦ Spain	32	8
Puydeval (Cab Franc, Syrah) ♦ France	28	7
Luccarelli Primitivo (Zinfandel) ♦ Italy	28	7
Nicolas Idiart Pinot Noir ♦ France	28	7
Morisfarms Avvoltore Super Tuscan ♦ Italy	65	
Luccarelli Negroamaro, Puglia ♦ Italy	32	8

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac, France	9
Pousada Special Reserve Tawny Port ♦ Portugal	7
Sichel Sauternes ♦ Bordeaux, France	10
Pallini Limoncello ♦ Italy	3
Pousada Special Reserve Ruby Port ♦ Portugal	7



BEER



MICHIGAN	ABV	PRICE
Bellaire Brown ♦ Short's Brewing Co	7.0%	5
Full Circle Kölsch ♦ New Holland Brewing Co	4.9%	6
Centennial IPA ♦ Founders Brewing Co	7.2%	6
Crooked Tree IPA ♦ Dark Horse Brewing Co	6.0%	6
Porter ♦ Bell's Brewery	5.6%	4
Porter ♦ Founders Brewing Co	6.5%	5
Two Hearted Ale ♦ Bell's Brewery	7%	5

DOMESTIC

Blue Moon Belgian White	5.4%	4
Samuel Adams Boston Ale	5.4%	5
Miller Lite	4.2%	3
Pabst Blue Ribbon	5%	2
Ace Perry Cider	5%	5

IMPORTS

Smithwick's Irish Red Ale ♦ Ireland	4.5%	5
Labatt Blue ♦ Canada	5%	3
Stella Artois ♦ Belgium	5.2%	5
Reissdorf Kölsch ♦ Germany	4.8%	6
Guinness Stout ♦ Ireland (14.9 oz)	4.3%	6
Hacker-Pschorr ♦ Germany	5.8%	6
Amstel Light ♦ Holland	3.5%	4
Boddingtons Pub Ale ♦ England	4.7%	6
Heineken ♦ Holland	5%	4
Negra Modelo ♦ Mexico	5.4%	5
Pilsner Urquell ♦ Czech Republic	4.4%	5
Buckler NA Beer ♦ Holland	0.5%	4

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS



HAND-CRAFTED COCKTAILS

BRANDY'S SOOO PEARFECT

Pear Infused Vodka, Tuaca Vanilla Brandy, B&B Liqueur, Orange | 9

BLUSHING LADY

Pama Pomegranate Liqueur, Gypsy Vodka, Grapefruit Juice, Sugar Rim | 9

BEE'S KNEES

Maker's Mark Bourbon, Burnt Honey, Lemon Juice, Apricot Jam | 8

DRINK YOUR VEGGIES

Hendrick's Gin, Muddled Arugula, Lime Juice | 9

COCONUT MARGARITA

Hornitos Reposado Tequila, Triple Sec, Cream of Coconut, Fresh Lime, Salted-Coconut Rim | 10

CRANNILLA SPRITZER

Vanilla Vodka, Cranberry Juice, Soda | 8

MAKE YOUR OWN MULE | 11

Detroit Valentine Vodka ♦ Kentucky Jim Beam Bourbon
London Beefeater Gin ♦ Jamaica Myer's Dark Rum
Mexico Jose Cuervo Especial

