

LUNCH

quick snack jars

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

Smoked Whitefish Spread
Classic Michigan Recipe, Crackers | 8

Mushroom Pâté
Cream Cheese, Herb, Crisp Flats | 6

crispy flat breads

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

Prosciutto, Goat Cheese, Caramelized Onion,
Fig Jam, Arugula | 13

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

chopped, tossed & bowled over

Michigan's Best Caesar
The Original Since 1954 | 10

Basil Crusted & Boursin Filled Chicken Breast
Michigan's Best Caesar | 15

Crescent Chop Shaved Brussels Sprouts,
Roasted Beets, Candied Pecans,
Kerrygold Dubliner Cheese, Honey Crisp Apples,
Champagne-Honey Vinaigrette | 13

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

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

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

Jim Brady's Chili 1954's Classic Recipe | 7

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 | 15
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 | 16

Buffalo Wings Lightly Battered & Spicy,
Blue Cheese Cole Slaw | 13

Mediterranean Plank Roasted Garlic, Hummus,
Tapenade, Fried Artichoke, Crisp Pita | 14

Garlic Shrimp White Wine, Scallion, Tomato,
Red Pepper Flakes, Butter, Herbs | 13

Giant Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 10

Grilled Feta Olives, Basil Chili Oil, Grilled Baguette | 10

bistro plates

Served with Caesar or DJB House Salad

Korean Chicken Tacos
Spiced Fried Chicken,
Sweet & Hot Chili Sauce, Warm Flour Tortillas,
Orange-Jalapeño Salsa | 12

Potato Crusted Lake Superior Whitefish
Garlic Aioli, Green Vegetable Tangle,
Balsamic | 13

Vegetarian Sweet Potato Burrito
Black Bean Chili, Cheddar,
Cilantro Sour Cream | 11

Scottish Salmon
Butternut Squash, Fingerling Potato,
Honey Crisp Apple, Cashew,
Baby Kale, Bacon, Maple Soy Glaze | 13

Pork Shoulder Ragù
Slow Cooked Red Sauce,
Ricotta Filled Ravioli | 13

DJB's Finest Fish & Chips
Beer Battered Cod, Really Good Tartar | 15

stacked, pressed & grilled

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

DJB Big Burger ½# Custom Grind,
The Detroit Original | 11

Pancho Burger Open-Faced Rye,
Swiss, Grilled Onion, Chili | 13

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

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

Charlie Brown Burger Swiss,
Apple Wood Bacon | 13

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

Salmon Gyro Tomato, Onion,
Tzatziki Sauce, Grilled Pita | 12

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

Lobster BLT Applewood Bacon,
Tomato, Arugula, Lemon Mayo,
Ciabatta Roll | 16

Chicken Salad Sandwich
Sun-Dried Cranberries,
Walnuts, Toasted Multi-Grain
Bread | 9

Tuna Meltdown Cheddar,
Jalapeño, Sliced Tomato,
Open-Faced Pita | 11

sides (5 bucks each): Shaved Brussels Sprouts ♦ Six Cheese Macaroni ♦ Green Vegetable Tangle
Maple Smashed Sweet Potato ♦ Seasoned Fries ♦ Blue Cheese Cole Slaw ♦ Buttermilk Mashed Potatoes
House Salad ♦ Small Caesar ♦ Sautéed Spinach ♦ Grilled Asparagus ♦ Cauliflower Gratin

*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	29	
Raventos i Blanc ♦ Spain	36	
L. Mawby Blanc de Blancs ♦ MI	38	
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
Ashbourne (Blend) ♦ South Africa	28	7
J Lohr Riverstone Chardonnay ♦ CA	24	6
Elk Cove Pinot Gris ♦ OR	32	8
Girard Chardonnay ♦ Russian River Valley	40	10
Côtière Chardonnay ♦ Santa Barbara	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	40	10
JB Neufeld Cabernet Sauvignon ♦ WA	58	
Keenan Winery Cabernet Sauvignon ♦ Napa	54	
Anne Amie Pinot Noir ♦ OR	44	11
Alexandria Nicole A2 Cabernet Sauvignon ♦ WA	44	11
Desert Wind Merlot ♦ WA	32	8
Groth Cabernet Sauvignon ♦ Napa	89	
Vina Marty Bordeaux Blend ♦ Chile	28	7
Ca' Momi Cabernet Sauvignon ♦ Napa	44	11
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
La Noble Chardonnay ♦ Languedoc	24	6
Nicolas Idiart Sancerre ♦ France	44	11
Château La Tour de Beraud Rosé ♦ France	28	7
Château Argadens Blanc ♦ Bordeaux	36	9
Gregoris Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Château Montus (Tannat, Cab) ♦ France	58	
Château Mayne Vieil Bordeaux ♦ France	36	9
La Reserve d'Angludet, Margaux ♦ Bordeaux	76	
Artuke Tempranillo, Rioja ♦ Spain	32	8
Puydeval (Cab Franc, Syrah) ♦ France	28	7
Bacaro Nero d'Avola ♦ Sicily	28	7
Nicolas Idiart Pinot Noir ♦ France	28	7
Morismarms Avvoltore Super Tuscan ♦ Italy	69	
Luccarelli Negroamaro, Puglia ♦ Italy	32	8

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Pousada Special Reserve Tawny Port ♦ Portugal	7
Sichel Sauternes ♦ Bordeaux	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
Two Hearted Ale ♦ Bell's Brewery	7%	5

DOMESTIC

Blue Moon Belgian White	5.4%	4
Samuel Adams Boston Ale	5.4%	5
Bud Light	4.2%	3
Miller Lite	4.2%	4
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%	5
Heineken ♦ Holland	5%	4
Corona ♦ Mexico	4.6%	3
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

MOTOWN MULE

Valentine Vodka, Ginger Beer, Lime | 11

PEAR GIN FIZZ

Hendrick's Gin, Pear, Lemon,
Pasteurized Egg White, Soda | 10

BLUSHING LADY

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

DETROIT OLD FASHIONED

Detroit City Butcher's Cut Bourbon, Orange,
Sugar, Bitters, Cherry | 12

BEE'S KNEES

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

SIPPING SUMPIN'

Infusion of Dark Rum, Brown Sugar,
Pineapple & Vanilla Bean, Rocks | 7

CHOOSE YOUR MARGARITA | 10

♦ Coconut

♦ Muddled Blackberry

♦ Ginger Pear

Have a million dollar day!