

LUNCH

jump starters

Conservas Imported Tinned Fish,
Grilled Baguette, Smoked Butter | 15

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 15
Add Chorizo Sausage | 17

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 | 12

Mediterranean Plank Roasted Garlic, Hummus,
Tapenade, Fried Artichoke, Crisp Pita | 15

Garlic Shrimp White Wine, Scallion, Tomato,
Red Pepper Flakes, Butter, Herbs | 14

Giant Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 10

Grilled Feta Olives, Basil Chili Oil,
Grilled Baguette | 11

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, Mixed Greens,
Roasted Beets, Aged Gouda,
Michigan Apple, Candied Pecans,
Champagne-Honey Splash | 14

She-She Hodgepodge

Chopped Greens, Blue, Scallion, Egg,
Bacon, Herb Buttermilk | 14

Chilled Lobster Salad

Romaine, Tomato, Egg, Cucumber,
Creamy Lemon Dressing | 17

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

quick snack jars

Jammin' Jar Pub Cheese, Bacon Jam,
Pretzels & Crackers | 8

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 9

Mushroom Pâté Cream Cheese, Herb, Crisp Flats | 7

crispy flat breads

Fresh Mozzarella, Balsamic, 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

bistro plates

Served with Caesar or DJB House Salad

Blackened Chicken Tacos

Pickled Red Onion, Cabbage, Orange,
Cilantro Sour Cream, Warm Flour Tortillas,
Brown Rice | 14

Potato Crusted Lake Superior Whitefish

Garlic Aioli, Green Vegetable Tangle,
Balsamic | 13

Vegetarian Sweet Potato Burrito

Black Bean Chili, Cheddar,
Cilantro Sour Cream | 12

Scottish Salmon

Butternut Squash, Bacon, Cashew,
Honey Crisp Apple, Fingerling Potato, Spinach,
Maple-Soy Glaze | 14

DJB's Finest Fish & Chips

Beer Battered Cod, Really Good Tartar | 15

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 | 7

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

Charlie Brown Burger

Swiss, Apple Wood Bacon | 13

Turkey Burger

Ground with Low
Fat Ricotta, Sriracha Mayo | 11

Buffalo, N.Y.'s Beef on Weck

Prime Rib, Salted-Caraway
Pretzel Roll, Horseradish | 12

Grilled Chicken Ciabatta

Fresh Mozzarella, Tomato,
Spinach, Pesto, Balsamic | 11

Lobster BLT

Applewood
Bacon, Tomato, Arugula,
Lemon Mayo, Ciabatta Roll | 17

Salmon Gyro

Tomato, Onion,
Tzatziki Sauce, Grilled Pita | 12

Chicken Salad Sandwich

Sun-Dried Cranberries, Walnuts,
Toasted Multi-Grain Bread | 10

Tuna Meltdown

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

Vegetarian Sloppy Jo

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

sides (5 bucks each): Cauliflower Gratin ♦ Bacon Brussels Sprouts ♦ Six Cheese Macaroni
Sautéed Spinach ♦ Green Vegetable Tangle ♦ Smashed Sweet Potato

*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
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	36	9

RED	BOTTLE	GLASS
The Immortal Zin Zinfandel ♦ CA	24	6
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
Desert Wind Merlot ♦ WA	32	8
Groth Cabernet Sauvignon ♦ Napa	89	
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 Argadens Blanc ♦ Bordeaux	36	9
Villa des Anges Rosé ♦ Languedoc	24	6
Gran Sasso Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Lou Dumont Pinot Noir ♦ Burgundy	40	10
Viña Otano Reserva Tempranillo ♦ Rioja	40	10
Château Montus (Tannat, Cab) ♦ France	64	
Château Mayne Vieil Bordeaux ♦ France	40	10
Château d'Angludet Margaux ♦ Bordeaux	85	
Luccarelli Negroamaro ♦ Italy	28	7
Puydeval (Cab Franc, Syrah) ♦ France	28	7
Bacaro Nero d'Avola ♦ Sicily	28	7
Morisfarms Avvoltore Super Tuscan ♦ Italy	79	

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
Breakfast Stout ♦ Founders Brewing Co	8.5%	6
Local's Life Lager ♦ Short's Brewing Co	5.2%	4
Bellaire Brown ♦ Short's Brewing Co	7.0%	5
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
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
Heineken ♦ Holland	5%	4
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

HENRY'S COOLER

Hendrick's Gin, Cucumber, Mint,
Lime, Tonic | 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

PINK BLOSSOM

Valentine White Blossom Elderflower Vodka,
Muddled Strawberry, Lemonade | 10

CHOOSE YOUR MARGARITA | 10

- ♦ Coconut
- ♦ Muddled Berry
- ♦ Ginger Pear

Have a million dollar day!