

LUNCH

jump starters

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 17
Add Chorizo Sausage | 19

Crispy Calamari Fried Rings & Tentacles,
Sriracha Aioli, Scallion, Sesame Seed | 13

Charcuterie Board Meats, Cheese, House Made
Cranberry Mustard, Crisps | 17

Buffalo Wings Lightly Battered & Spicy,
Blue Cheese Cole Slaw | 15

Mediterranean Plank Roasted Garlic, Hummus,
Tapenade, Fried Artichoke, Crisp Pita | 16

Garlic Shrimp White Wine, Scallion, Tomato,
Red Pepper Flakes, Butter, Herbs | 16

Giant Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 12

Grilled Feta Olives, Basil Chili Oil,
Grilled Baguette | 12

chopped, tossed & bowled over

Michigan's Best Caesar
The Original Since 1954 | 14

Basil Crusted & Boursin Filled Chicken Breast
Michigan's Best Caesar | 21

She-She Hodgepodge
Chopped Greens, Blue, Scallion, Egg,
Bacon, Herb Buttermilk | 17

Brady Power Bowl
Shaved Brussels Sprouts, Baby Kale,
Roasted Butternut Squash, Michigan Apple,
Aged Gouda, Toasted Pecan, Black Lentils,
Maple-Dijon Vinaigrette | 17

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

Add: Grilled Salmon | 10 Grilled Chicken | 7
Roasted Shrimp | 8

quick snack jars

Smoked Whitefish Spread
Classic Michigan Recipe, Crackers | 10

Mushroom Pâté
Cream Cheese, Herb, Crisp Flats | 8

crispy flat breads

Fresh Mozzarella, Balsamic, Roasted Tomato,
Red Onion, Basil Pesto | 13

Prosciutto, Goat Cheese, Caramelized Onion,
Fig Jam, Arugula | 15

Gluten Free Cauliflower Crust,
Smoked Chicken, Brie, Grilled Onion,
Brandy-Soaked Apricots | 16

bistro plates

Served with Caesar or DJB House Salad

Short Rib Tacos Slow Braised Mexican Spiced Beef,
Fire Roasted Tomato Salsa, Queso Fresco,
Flour Tortillas, Black Beans & Rice | 16

Potato Crusted Whitefish
Garlic Aioli, Green Vegetable Tangle,
Tomato Confit | 16

Vegetarian Sweet Potato Burrito
Black Bean Chili, Cheddar, Cilantro Sour Cream | 15

Buddha Bowl
Korean Sticky Pork, Coconut Green Rice,
Edamame, Pickled Onion, Carrot,
Sriracha-Lime Splash | 16

Bistro Salmon Rumble of Butternut Squash,
Shaved Brussels Sprouts, Baby Kale, Applewood
Smoked Bacon, Cashew, Honeycrisp Apple,
Maple-Soy Glaze | 16

DJB's Finest Fish & Chips
Beer Battered Cod, Really Good Tartar | 17

Jim Brady's Chili

1954's Classic Recipe | 8

Vegetarian Black Bean Chili

Tortilla Straw, Cilantro Sour Cream | 7

Swiss Creamy Onion Gruyère

Cheese, Baked Crostini | 9

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 | 15

Pancho Burger Open-Faced Rye,
Swiss, Grilled Onion, Chili | 16

Charlie Brown Burger
Swiss, Apple Wood Bacon | 16

Turkey Burger Ground with Low
Fat Ricotta, Sriracha Mayo | 14

Buffalo, N.Y.'s Beef on Weck
Prime Rib, Salted-Caraway
Pretzel Roll, Horseradish | 17

Grilled Chicken Ciabatta
Fresh Mozzarella, Tomato,
Spinach, Pesto, Balsamic | 15

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

Salmon Gyro Tomato, Onion,
Tzatziki Sauce, Grilled Pita | 14

Chicken Salad Sandwich
Sun-Dried Cranberries, Walnuts,
Toasted Multi-Grain Bread | 12

Tuna Meltdown
Cheddar, Jalapeño, Sliced
Tomato, Open-Faced Pita | 13

sides (7 bucks each): Six Cheese Macaroni ♦ Buttermilk Mashed Potatoes
Cauliflower Gratin ♦ Sautéed Spinach ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle
Shaved Brussels with Kale-n-Bacon

wine

BUBBLES	BOTTLE	SPLIT
Chic Barcelona Brut ♦ Spain (187ml)	12	
Chandon Classic Brut NV ♦ CA (187ml)	14	
Il Follo Prosecco ♦ Italy	31	
Raventos i Blanc ♦ Spain	39	
L. Mawby Blanc de Blancs ♦ MI	46	
Veuve Clicquot Brut ♦ France	76	

THE NEW WORLD

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

WHITE & ROSÉ	BOTTLE	GLASS
Ranga Ranga Sauvignon Blanc ♦ New Zealand	32	8
J Lohr Riverstone Chardonnay ♦ CA	32	8
Elk Cove Pinot Gris ♦ OR	36	9
Girard Chardonnay ♦ Russian River Valley	44	11
Stoller Chardonnay ♦ OR	40	10
Shady Lane Semi-Dry Riesling ♦ MI	28	7
Sineann Gruner Veltliner ♦ OR	36	9

RED	BOTTLE	GLASS
Lapis Luna Zinfandel ♦ CA	32	8
Thurston Wolfe "The Teacher" Cabernet ♦ WA	48	12
Duck Pond Pinot Noir ♦ Willamette Valley	44	11
JB Neufeld Cabernet Sauvignon ♦ WA	59	
Anne Amie Pinot Noir ♦ OR	48	12
Desert Wind Merlot ♦ WA	36	9
Gibbs Cabernet Sauvignon ♦ Napa	69	
Groth Cabernet Sauvignon ♦ Napa	98	
Ca' Momi Cabernet Sauvignon ♦ Napa	48	12
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
Brocard Chardonnay ♦ Burgundy	44	11
Nicolas Idiart Sancerre ♦ France	52	13
Villa des Anges Rosé ♦ France	32	8
Bel-Air Blanc ♦ Bordeaux	32	8
Art of Earth Pinot Grigio ♦ Italy	32	8
Richter Riesling "Zeppelin" ♦ Germany	32	8
Biutiful Sparkling Rosé ♦ Spain	32	8

RED	BOTTLE	GLASS
Barone Montalto Cab-Blend ♦ Sicily	32	8
Viña Otano Reserva Tempranillo ♦ Rioja	40	10
Château Argadens Rouge Bordeaux ♦ France	36	9
Luccarelli Negroamaro ♦ Italy	28	7
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Sichel Sauternes ♦ Bordeaux	10
Pallini Limoncello ♦ Italy	4
Casa de Santa Barbara Reserve Tawny Port ♦ Portugal	7
Casa de Santa Barbara Special Reserve Ruby Port ♦ Portugal	8

beer

MICHIGAN	ABV	PRICE
All Day IPA ♦ Founders Brewery	4.7%	4
Local's Life Lager ♦ Short's Brewing Co	5.2%	4
Amber Ale ♦ Bell's Brewery	5.8%	5
Bellaire Brown ♦ Short's Brewing Co	7.0%	5
Crooked Tree IPA ♦ Dark Horse Brewing Co	6.0%	6
Two Hearted Ale ♦ Bell's Brewery	7%	5
Porter ♦ Founders Brewery	6.5%	5
Flannel Mouth Hard Apple Cider ♦ Blake's	6.5%	5

DOMESTIC

Michelob Ultra	4.2%	4
Blue Moon Belgian White	5.4%	4
Bud Light	4.2%	3
Miller Lite	4.2%	4
Pabst Blue Ribbon	5%	2

IMPORTS

Modelo Especial ♦ Mexico	4.4%	5
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
Heineken Zero ♦ Amsterdam	0%	3

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

hand-crafted cocktails

COCO-RITA Hornitos Reposado Tequila, Triple Sec, Cream of Coconut, Salted Coconut Rim | 14

CRANBERRY SPARKLER Hendricks Gin, Cranberry Syrup, Orange, Champagne Splash | 13

BLUSHING LADY Pama Pomegranate Liqueur, Gypsy Vodka, Grapefruit Juice, Sugar Rim | 12

DETROIT OLD FASHIONED Detroit City Butcher's Cut Bourbon, Orange, Sugar, Bitters, Cherry | 14

BEE'S KNEES Maker's Mark Bourbon, Burnt Honey, Lemon Juice, Apricot Jam | 12

PINK BLOSSOM Valentine White Blossom Elderflower Vodka, Muddled Strawberry, Lemonade | 11

BRADY'S BOURBONS

Prices are for neat pours, rocks (long) pours add 1\$

Woodford Reserve | 12

Elijah Craig Small Batch | 10

Maker's Mark | 9

Detroit City Butcher's Cut | 13

Knob Creek | 11

Bulleit Rye | 10

Basil Hayden's Dark Rye | 11

Ask your server about our Top Shelf Bourbon

Have a million dollar day!