

## DINNER

### quick snack jars

#### Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 10

**Mushroom Pâté** Cream Cheese, Herb, Crisp Flats | 8

### 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

**Jim Brady's Chili** 1954's Classic Recipe | 8

**Swiss Creamy Onion** Gruyère Cheese,  
Baked Crostini | 9

#### Vegetarian Black Bean Chili

Tortilla Straw, Cilantro Sour Cream | 7

### 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 | 24

**Southern Fried Chicken** Buttermilk Brined  
Boneless Skinless Chicken Breast, Mashed Potatoes,  
Green Vegetable Tangle, Country Gravy | 25

**Gem Pasta** Gemelli Pasta, Smoked Chicken,  
Butternut Squash, Brussels Sprouts, Baby Kale, Toasted  
Walnuts, Brown Butter Cream, Parmesan | 25

**Modern Meatloaf** Ground Turkey, Forest Mushroom,  
Leek & Gruyère Cheese, Thanksgiving Stuffing,  
Green Vegetable, Gravy | 25

**Steak Diane** Beef Tenderloin, Mashed Potato,  
Mushroom, Brandy Demi-Glace | 34

**Potato Crusted Whitefish** Garlic Aioli,  
Green Vegetable Tangle, Tomato Confit | 26

**Vegetarian Sweet Potato Burrito** Black Bean Chili,  
Cheddar, Cilantro Sour Cream | 20

**Buddha Bowl** Korean Sticky Pork,  
Coconut Green Rice, Edamame, Pickled Onion,  
Carrot, Sriracha-Lime Splash | 24

**Bistro Salmon** Rumble of Butternut Squash,  
Shaved Brussels Sprouts, Baby Kale, Applewood  
Smoked Bacon, Cashew, Honeycrisp Apple,  
Maple-Soy Glaze | 27

**Coulotte Steak** Grilled & Sliced Top Sirloin,  
Cauliflower Gratin, Green Vegetable Tangle | 35

**DJB's Finest Fish & Chips** Beer Battered Cod,  
Really Good Tartar | 22

### 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, Field  
Greens, Pesto, Balsamic | 15

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

#### 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!*