

jump starters

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 17

Add Spanish Chorizo Sausage | 19

Crispy Calamari Fried Rings & Tentacles,
Sriracha Aioli, Scallion, Sesame Seed | 14

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

Grilled Feta Olives, Basil Chili Oil, Grilled Baguette | 13

Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 14

Bulgogi Wontons Korean Skirt Steak, Ponzu Broth,
Chili Crunch | 15

chopped, tossed & bowled over

Michigan's Best Caesar The Original Since 1954 | 14

Add Basil Crusted & Boursin Filled Chicken Breast | 22

Hodgepodge Chopped Greens, Blue,
Scallion, Egg, Bacon, Garbanzo Beans, Cukes,
Herb Buttermilk | 17

Tzatziki Chicken Bowl Lebanese Grilled Chicken,
Mixed Lettuce, Roasted Beets, Za'atar Carrot,
Kalamata Olive, Feta, Tzatziki,
Red Wine Vinaigrette | 22

Power Bowl Shaved Brussels Sprouts, Baby Kale,
Black Beluga Lentils, Butternut Squash,
Toasted Pecan, Honeycrisp Apple, Aged White
Cheddar, Maple-Dijon Splash | 15

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

quick snacks

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 12

Mushroom Pâté Portobellos, Cheese,
Roasted Garlic, Chardonnay, Butter | 10

crispy flatbreads

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

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

*Flatbreads may be prepared with a Gluten-Free
Cauliflower Crust for an additional \$2 each*

bistro plates

Served with Caesar or DJB House Salad

Tony's Pasta

Linguine, Hot Italian Sausage, Brussels Sprouts,
Spinach, Toasted Walnuts, Roasted Garlic, Buttery
Herb Chicken Broth, Parmesan | 17

Short Rib Tacos

Slow Braised Mexican Spiced Beef,
Fire Roasted Tomato Salsa, Queso Fresco,
Warm Flour Tortillas | 14

Potato Crusted Whitefish

Citrus Aioli, Green Vegetable Tangle,
"Tomato-Lata" Sauce | 16

Vegetarian Sweet Potato Burrito

Black Bean Chili, Cheddar, Cilantro Sour Cream | 15

Buddha Bowl

Korean Sticky Pork, Coconut-Green Rice,
Grilled Pineapple, Pickled Onion, Edamame,
Sriracha Glaze | 16

Bistro Salmon

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

DJB's Finest Fish & Chips

Beer Battered Cod, Really Good Tartar | 18

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 House Seasoned
Patty, Irish Cheddar, Onion "Jam",
Dijonette Dressed Arugula,
Pretzel Roll | 16

Grilled Chicken Ciabatta Fresh
Mozzarella, Tomato, Field Greens,
Pesto, Balsamic | 15

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

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

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

KFC Korean Marinated Fried Chicken,
Sweet-Chili Glaze, Crunchy Asian
Slaw, Citrus Aioli, Brioche Bun | 15

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

Connecticut Hot Lobster Roll
Old Bay & Browned Butter Soaked
Lobster, Crisp Celery, Leaf Lettuce,
Warm Brioche Bun | 27

sides: Brussels-n-Bacon ♦ Six Cheese Macaroni ♦ Southern Style Green Beans ♦ Potato-Cheddar Gratin
Sautéed Spinach ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle

*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
Chandon Classic Brut NV ♦ CA (187ml)	14/split
Sentio Prosecco Brut ♦ Italy	36
Raventos i Blanc ♦ Spain	42
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	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	48	12
Stoller Chardonnay ♦ OR	40	10
Shady Lane Riesling ♦ MI	32	8

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
Desert Wind Merlot ♦ WA	36	9
Gibbs Cabernet Sauvignon ♦ Napa	73	
Stags' Leap Cabernet Sauvignon ♦ Napa	98	
Ca' Momi Cabernet Sauvignon ♦ Napa	52	13
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
Pardevalles Albarín Blanco ♦ Spain	32	8
Le Versant Chardonnay ♦ France	40	10
Nicolas Idiart Sancerre ♦ France	56	14
Domaine de Pellehaut Rosé ♦ France	32	8
Art of Earth Pinot Grigio ♦ Italy	32	8
Richter Riesling "Zeppelin" ♦ Germany	32	8

RED	BOTTLE	GLASS
Villebois Pinot Noir ♦ France	36	9
Le Baron de Rouillac Bordeaux ♦ France	52	13
Barone Montalto Cab-Blend ♦ Sicily	32	8
DeAngelis Montepulciano d'Abruzzo ♦ Italy	40	10
Porte Rouge Châteauneuf-du-Pape ♦ France	98	
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	

AFTER DINNER	GLASS
Molinari Extra Sambuca ♦ Italy	7
Sichel Sauternes ♦ Bordeaux	10
Casa de Santa Barbara Special 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
American Apple Imperial Hard Cider ♦ Blake's	8%	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
Untitled Art Non-Alcoholic Beer, rotating styles	0%	5

IMPORTS

Modelo Especial ♦ Mexico	4.4%	4
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

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

hand-crafted cocktails

VANILLA CHAI OLD FASHIONED Bulleit Bourbon, Chai Brown Sugar, Bitters, Orange | 15

BOTANICAL SPRITZ Empress Elderflower Rose Gin, St. Germain, Grapefruit Juice, Soda, Pink Himalayan Sea Salt | 14

PEAR-FECTO TINI Pear Infused Vodka, Canton Ginger Liqueur, Pear Nectar, Lemon | 13

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

CRIMSON COSMO Citrus Vodka, Triple Sec, Blood Orange Puree, Lime Juice, Orange Twist | 14

ROJO RITA Hornitos Reposado, Cointreau, Cranberry, Lime, Sugar-Salt Rim | 12

CURIOUS GEORGE Banana Infused Rum, Kahlua, Banana Liqueur, Molasses-Vanilla Infused Cream, Rocks, Cinnamon Rim | 13

brady's booze box

BOURBON

Maker's Mark ♦ Elijah Craig Small Batch ♦ Bulleit Rye
Bulleit Bourbon ♦ Woodford Reserve ♦ Angel's Envy
Basil Hayden Dark Rye ♦ Knob Creek

Ask your server about our current selection of Top Shelf Bourbon

TEQUILA

Casamigos Blanco & Reposado ♦ El Mayor Añejo
Patrón Silver ♦ Don Julio Añejo
Espolòn Blanco ♦ Hornitos Reposado