Diamond Jim Brady's Bistro~Bar Dinner

Quick Snacks

Smoked Trout Dip
Old Bay Crisps | 14

Giant Lamb Meatballs
Ricotta, Spinach & Zesty Marinara | 14

Jump Starters

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

Autumn Toast Puglia Bread, Warm Brie, Candied Bacon, Apple Slaw, Pickled Mustard Seed | 15

Crispy Calamari Fried Rings & Tentacles, Sriracha Aioli, Scallion, Sesame Seed | 15

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

Mediterranean Plank Roasted Garlic, Hummus, Tapenade, Fried Artichoke, Crisp Pita | 17

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

Grilled Feta Olives, Basil Chili Oil, Grilled Baguette | 14

Chopped, Tossed & Bowled Over

Michigan's Best Caesar The Original Since 1954 | 14
Add Basil Crusted & Boursin Filled Chicken Breast | 23

Power Bowl Shaved Brussels Sprouts, Baby Kale, Black Beluga Lentils, Butternut Squash, Toasted Pecan, Honeycrisp Apple, Aged Gouda, Maple-Dijon Splash | 18

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

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

ADD: *Grilled Salmon | 11 Grilled Chicken | 8 Roasted Shrimp | 9*

Today's Soup Chef's Choice

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 | 8

Crispy Flatbreads

Italian Fresh Mozzarella, Balsamic, Roasted Tomato, Red Onion, Basil Pesto | 14

Figgy Piggy Prosciutto, Goat Cheese, Caramelized Onion, Fig Jam, Arugula | 16

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

Bistro Plates

Served with Caesar or DJB House Salad

Day Boat Sea Scallops Wok Style Veggies, Green Coconut Rice, Thai Yellow Curry Sauce | 30

Steak Diane Beef Tenderloin, Mashed Potato, Mushroom, Brandy Demi-Glace | 37

Modern Meatloaf Ground Turkey, Forest Mushroom, Leek & Gruyère, Thanksgiving Stuffing, Veggie Tangle, Gravy | 27

Bistro Salmon Rumble of Butternut Squash, Shaved Brussels Sprouts, Baby Kale, Applewood Smoked Bacon, Cashew, MI Apple, Maple-Soy Glaze | 29

Crusty Mustard Chicken Dijon-Basil Crumbed Breast, Cheddar Mashed Potato, Wilted Spinach, Caper-Shallot Butter | 28

Buddha Bowl Korean Sticky Pork, Coconut-Green Rice, Grilled Pineapple, Pickled Onion, Edamame, Sriracha Glaze | 25

Pollo Birria Tacos Ancho Chili Stewed Chicken, Melty Oaxacan Cheese, Chicken Consommé, Grilled Corn-Wheat Tortillas, Rice & Black Beans | 27

Tony's Pasta Linguine, Hot Italian Sausage, Brussels Sprouts, Spinach, Toasted Walnuts, Roasted Garlic, Buttery Herb Chicken Broth, Parmesan | 28

DJB's Finest Fish & Chips Beer Battered Cod, Really Good Tartar | 24

Vegetarian Sweet Potato Burrito Black Bean Chili, Cheddar, Cilantro Sour Cream | 22

Braised Short Rib Buttermilk Mashed Potato, Burgundy Jus, House Made Battered Onion Rings | 34

Potato Crusted Whitefish Citrus Aioli, Green Vegetable Tangle, "Tomato-Lata" Sauce | 30

Stacked, Pressed & Grilled

All sandwiches served with French Fries or Cole Slaw.
For Deluxe add $3.00

DJB Big Burger ½# Custom Grind, The Detroit Original | 16

Pancho Burger Open-Faced Rye, Swiss, Grilled Onion, Chili | 17

Charlie Brown Burger Swiss, Apple Wood Bacon | 17

Turkey Pub Burger
House Seasoned Patty, Cheddar, Onion "Jam", Dijonette Dressed Arugula, Pretzel Roll | 17

Grilled Chicken Ciabatta
Fresh Mozzarella, Tomato, Spinach, Pesto, Balsamic | 16

Buffalo, N.Y.'s Beef on Weck
Prime Rib, Salted-Caraway Pretzel Roll, Horseradish | 18

KFC Korean Marinated Fried Chicken, Sweet-Chili Glaze, Crunchy Asian Slaw, Citrus Aioli, Brioche Bun | 16

Sides:

Six Cheese Macaroni ◆ Brussels-n-Bacon ◆ Spanish Rice & Black Beans ◆ Cheddar Mashed Potatoes
Sautéed Spinach ◆ House Made Onion Rings ◆ 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
Rechsteiner Prosecco Brut ◆ *Italy*	36
Raventos i Blanc ◆ *Spain*	42
Jean Laurent Blanc de Noirs Brut ◆ *Champagne, FR*	78
Veuve Clicquot Brut ◆ *France*	80

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
Elk Cove Pinot Gris ◆ *OR*	36	9
J Lohr Riverstone Chardonnay ◆ *CA*	36	9
The Calling Chardonnay ◆ *Sonoma, CA*	56	14
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*	52	13
Duck Pond Pinot Noir ◆ *Willamette Valley, OR*	44	11
Fitch Mountain Merlot ◆ *Sonoma, CA*	48	12
Gibbs Cabernet Sauvignon ◆ *Napa, CA*	73	
Stags' Leap Cabernet Sauvignon ◆ *Napa, CA*	98	
Ca' Momi Cabernet Sauvignon ◆ *Napa, CA*	56	14
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
Maison de Madeleine Sancerre ◆ *Loire Valley, FR*	60	15
Pardevalles Albarín Blanco ◆ *Spain*	36	9
Wölffer Summer in a Bottle Rosé ◆ *Provence, FR*	44	11
Luccarelli Bianco ◆ *Puglia, Italy*	36	9
Le Versant Chardonnay ◆ *France*	44	11
Art of Earth Pinot Grigio ◆ *Italy*	36	9
Richter Riesling "Zeppelin" ◆ *Germany*	32	8

RED	BOTTLE	GLASS
Villebois Pinot Noir ◆ *France*	40	10
Artuke Tempranillo Rioja ◆ *Spain*	36	9
Château Daviaud ◆ *Bordeaux, France*	40	10
DeAngelis Montepulciano d'Abruzzo ◆ *Italy*	40	10
Porte Rouge Châteauneuf-du-Pape ◆ *France*	98	
MorisFarms Avvoltore Super Tuscan ◆ *Italy*	84	

AFTER DINNER	GLASS
Pallini Limoncello ◆ *Italy*	6
Molinari Extra Sambuca ◆ *Italy*	7
Château d'Orignac Pineau des Charentes ◆ *France*	9
Burmester Ruby Port ◆ *Duoro, Portugal*	8

Beer

MICHIGAN	ABV	PRICE
All Day IPA ◆ *Founders Brewery*	4.7%	4
Local's Lite Lager ◆ *Short's Brewing Co*	5.2%	4
Wake & Lake Pilsner ◆ *Three Blondes Brewing*	5.5%	5
Two Hearted Ale ◆ *Bell's Brewery*	7%	5
Oberon Light Citrus Wheat ◆ *Bell's Brewery*	4%	5
Bellaire Brown Ale ◆ *Short's Brewery*	7%	5
American Apple Imperial Hard Cider ◆ *Blake's*	8%	5

Ask Your Server About Our Rotating Sours

DOMESTIC		
Michelob Ultra	4.2%	4
Blue Moon Belgian White	5.4%	4
Lagunitas IPA	6.2%	6
Bud Light	4.2%	3
Miller Lite	4.2%	4
Pabst Blue Ribbon	5%	2
Untitled Art Florida Seltzer	5%	6

IMPORTS		
Corona Extra ◆ *Mexico*	4.6%	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

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

Hand-Crafted Cocktails

Crimson Cosmo Citrus Vodka, Triple Sec, Blood Orange Puree, Lime Juice, Orange Twist | 14

Fireside Old-Fashioned Bulleit Bourbon, Homemade Bonfire Bitters, Charred Orange, Brown Sugar, Amarena Cherry | 16

Brady's Ramble Captain Morgan Spiced Rum, Muddled Blackberry, Vanilla Syrup, Lemon | 14

G-TNT Drumshanbo Gunpowder Gin, House Made Orangecello, Tonic, Rosemary | 15

Apple-Rol Spritz Cava, Aperol, Apple Cider, Soda | 15

Raking Leaves Pear Infused Tequila, Pear Nectar, Lime, Soda, Cinnamon Sprinkle | 14

Bourbon Smash Maker's Mark, Fig Jam, Ginger Beer, Orange | 16

Where's the Proof?!?!

Untitled Art
Non-Alcoholic Beer, rotating styles (0.5%) | 5

Heineken 0.0
Malt Beverage (0.0%) | 4

Casamara Club
Botanical Soda, Rotating Styles (0.0%) | 4

Wölffer Estate
Mini NA Blanc de Blancs (0.5%) | 9

Temperance
Blood Orange Puree, Blackberry, Mint, Soda | 7

In a Jam
Local Apple Cider, Fig Jam, Ginger Beer | 6