

## 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

**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

### 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, 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 | 21

**Add:** Grilled Salmon | 8 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 | 11

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

**Giant Lamb Meatballs** Ricotta, Spinach  
& Zesty Marinara | 12

### crispy flat breads

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

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*

#### Short Rib Tacos

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

#### 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

Caramelized Onion-Chèvre Cheese Tart,  
Heirloom Carrot, Radish & Pea Rumble,  
Pistachio Dust, Lemon-Basil Splash | 16

#### DJB's Finest Fish & Chips

Beer Battered Cod, Really Good Tartar | 17

### 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

#### Grilled Chicken Ciabatta

Fresh Mozzarella, Tomato,  
Spinach, 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

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

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

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

**sides (7 bucks each):** Six Cheese Macaroni ♦ Southern Style Green Beans ♦ Potato-Cheddar Gratin  
Sautéed Spinach ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle

## wine

BUBBLES	BOTTLE
Chandon Classic Brut NV ♦ CA (187ml)	14/split
Sentio Prosecco Brut ♦ Italy	36
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	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 Semi-Dry 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	69	
Stags' Leap 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
Pardevalles Albarín Blanco ♦ Spain	32	8
Seguinot-Bordet Chardonnay ♦ Burgundy	40	10
Villa des Anges Rosé ♦ France	32	8
Bel-Air Blanc ♦ Bordeaux	32	8
Villebois Sancerre ♦ France	52	13
Art of Earth Pinot Grigio ♦ Italy	32	8
Richter Riesling "Zeppelin" ♦ Germany	32	8

RED	BOTTLE	GLASS
Barone Montalto Cab-Blend ♦ Sicily	32	8
Nicolas Idiart Pinot Noir ♦ France	36	9
DeAngelis Montepulciano d'Abruzzo ♦ Italy	40	10
Château Argadens Rouge Bordeaux ♦ France	36	9
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	
Fattori Amarone ♦ Italy	96	

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Sichel Sauternes ♦ Bordeaux	10
Pallini Limoncello ♦ Italy	4
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 Lite 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

Untitled Art Florida Hard Seltzer, rotating flavors	5%	6
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%	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

**PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS**

## hand-crafted cocktails

**PEACH OLD FASHIONED** Detroit City Butcher's Cut Bourbon, Peach Syrup, Bitters, Orange, Cherry | 15

**SPRING FLING-TINI** House Infused Cucumber Vodka, Strawberry-Rhubarb Puree, Lemon, Cava | 12

**POM-PALOMA** Hornitos Reposado, Pama Pomegranate Liqueur, Grapefruit & Lime Juice, Soda | 12

**COLD BLACK HEART** Valentine Vodka, Chambord, Blackberry, Champagne Splash | 12

**TROPICAL MOJITO** Bacardi Silver, Passion Fruit, Mint, Lime, Soda | 14

**VESPA SPRITZ** Malfy Gin, Limoncello, Basil, Simple, Lemon, Soda | 11

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

### brady's booze box

#### BOURBON

Maker's Mark ♦ Elijah Craig Small Batch ♦ Bulleit Rye  
Woodford Reserve ♦ Detroit City Butcher's Cut  
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 ♦ Jose Cuervo Extra Gold  
Hornitos Reposado

*Have a million dollar day!*