

DINNER

quick snack jars

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 10

Mushroom Pâté

Cream Cheese, Herb, Crisp Flats | 8

Shrimp Cocktail

Six Chilled Gulf Shrimp, Classic Sauce | 15

crispy flat breads

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

Prosciutto, Goat Cheese, Caramelized Onion, Fig Jam, Arugula | 14

Gluten Free Cauliflower Crust, Sopressata, Hot Capicola, Ricotta, Anaheim Peppers, Hot Honey | 15

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

Melon Crunch Watermelon Wedge, Shaved Cantaloupe, Arugula, Mozzarella, Pickled Red Onion, Spiced Granola, Lemon-Poppyseed Drizzle | 15

Tzatziki Chicken Bowl Romaine, Lebanese Chicken, Roasted Beets, Kalamata Olive, Pepperoncini, Tzatziki, Feta, Red Wine Vinaigrette | 21

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

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

Gazpacho Chilled Tomato Broth, Crisp Veggies, Crostini | 8

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

Swiss Creamy Onion Gruyère Cheese, Baked Crostini | 8

Vegetarian Black Bean Chili Tortilla Straw, Cilantro Sour Cream | 7

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 Blackberry Jam, 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

bistro plates

Served with Caesar or DJB House Salad

Fish Tacos Blackened Grouper, Corn Salsa, Cilantro Sour Cream, Flour Tortillas, Green Rice | 22

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

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

Crusty Mustard Chicken Breast Cheddar Mashed Potatoes, Spinach, Shallot-Caper Butter | 25

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

Scottish Salmon Chèvre Cheese & Onion Tart, Carrot Pistachio Pea Jumble | 27

Coulotte Steak Grilled & Sliced Top Sirloin, Fried Smashed Yukon Potato, Mini Peppers, DJB Zip Sauce | 35

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

Crescent Pasta Pappardelle, Butter, Black Pepper, Italian Cheese Blend, Corn, Tomato, Spinach, Prosciutto Crumble | 22

stacked, pressed & grilled

All sandwiches served with French Fries or Cole Slaw. For Deluxe add \$2.50

DJB Big Burger 1/2# 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 | 16

Grilled Chicken Ciabatta

Fresh Mozzarella, Tomato, Spinach, Pesto, Balsamic | 14

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

sides (7 bucks each): Six Cheese Macaroni ♦ Chèvre Cheese & Onion Tart ♦ Arugula-Pea Jumble Sautéed Spinach ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle

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	28	7
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	40	10
Nicolas Idiart Sancerre ♦ France	52	13
Villa des Anges Rosé ♦ France	28	7
Bel-Air Blanc ♦ Bordeaux	32	8
Art of Earth Pinot Grigio ♦ Italy	28	7
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	3
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
Stone Seltzer	5%	5

IMPORTS

Bass Ale ♦ England	5.1%	5
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
Corona Light ♦ Mexico	4.0%	4
Heineken Zero ♦ Amsterdam	0%	3

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

hand-crafted cocktails

TULUM Anejo Tequila, Cucumber, Simple Syrup, Lime, Chili Dust | 14

COCO-JITO Bacardi Rum, Coconut Milk, Mint, Lime | 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

PUTTING ON THE SPRITZ

Brady's Ramble Gin, Muddled Blackberry, Lemon Syrup, Soda | 12

Aperol Spritz Aperol, Prosecco, Soda, Orange | 11

Basil Smash Citrus Infused Vodka, Muddled Basil, Lime, Soda | 12

Negroni Gin, Campari, Sweet Vermouth, Brut Cava | 11

Pink Diamond Sparkling Rosé, Pink Lemonade, St. Germaine, Cucumber, Lemon | 11

Have a million dollar day!