

DINNER

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

Baja Nachos Mexican Spiced Chicken, Black Bean
Sauce, Mango Salsa, Queso Fresco, Corn Chips | 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

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

Summer Salad Diced Watermelon, Blackberry,
Blueberry, Arugula, Cucumber, Savory Granola
Crunch, Poppysseed Vinaigrette | 17

Tzatziki Chicken Bowl Lebanese Grilled
Chicken, Mixed Lettuce, Roasted Beets,
Za'atar Carrot, Kalamata Olive, Feta,
Tzatziki, 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

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

Gazpacho Chilled Tomato Broth,
Crisp Veggies, Crostini | 9

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 | 10

Mezza Labneh, Za'atar Carrots, Roasted Beets,
Pistachio, Hot Honey, Naan | 9

Shrimp Cocktail Six Chilled Shrimp,
Classic Cocktail Sauce | 13

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, Seasoned
Ground Lamb, Grilled Eggplant, Ricotta Spread,
Roasted Red Peppers, Chimichurri | 17

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

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

Spring Pasta Ricotta Ravioli, Lump Crab,
Pistachio-Pea Pesto, Asparagus, Peas, Shallot,
Local Shoots | 29

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, Grilled Pineapple, Pickled Onion, Edamame,
Local Shoots, Sriracha Glaze | 24

Bistro Salmon Arugula, Pea & Carrot Jumble,
Chèvre Tart, Lemon Splash, Pistachio Dust | 28

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

wine

BUBBLES	BOTTLE
Chandon Classic Brut NV ♦ CA (187ml)	14/split
Mary Taylor Veneto Frizzante ♦ Italy	32.....8/glass
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
Finca Wölffer Rosé ♦ Argentina	32	8
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	28	7

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	
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
Pardevalles Albarín Blanco ♦ Spain	32	8
Brocard Chardonnay ♦ Burgundy	44	11
Villa des Anges Rosé ♦ France	32	8
Bel-Air Blanc ♦ Bordeaux	32	8
Nicolas Idiart Sancerre ♦ Loire Valley, 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
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	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

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

APEROL SPRITZ Aperol, Sparkling Wine, Orange | 12

CHASE THE BLUES "UP" Gypsy Vodka, Violet Liqueur, Blueberry Simple Syrup, Lemon | 12

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

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

MARGARITA SIPPERS

Diamond-Rita Casamigos Blanco, Grand Marnier, Lemon, Lime, Simple Syrup, Salt Rim | 16

Sandia Loca Hornitos Reposado, Watermelon, Triple Sec, Lime, Simple Syrup, Sugar Rim | 14

Mangonada Patrón Silver, Cointreau, Mango Puree, Lime, Chamoy-Tajín Rim | 15

Coco-Rita Hornitos Reposado, Triple Sec, Cream of Coconut, Lime, Salted Coconut-Rim | 14

Have a million dollar day!