

BRUNCH

jump starters

- Conservas** Imported Tinned Fish, Grilled Baguette, Smoked Butter | 15
- Giant Pot O'Mussels** Spicy Tomato Ah-Mu-Yu | 15  
Add Chorizo Sausage | 17
- Crispy Calamari** Fried Rings & Tentacles, Sriracha Aioli, Scallion, Sesame Seed | 10
- Michigan Butcher Block** Local Cheese, Charcuterie, Vanilla Infused Michigan Honey | 16
- Buffalo Wings** Lightly Battered & Spicy, Blue Cheese Cole Slaw | 12
- Mediterranean Plank** Roasted Garlic, Hummus, Tapenade, Fried Artichoke, Crisp Pita | 15
- Garlic Shrimp** White Wine, Scallion, Tomato, Red Pepper Flakes, Butter, Herbs | 14
- Giant Lamb Meatballs** Ricotta, Spinach & Zesty Marinara | 10
- Grilled Feta** Olives, Basil Chili Oil, Grilled Baguette | 11

bowled over

- Michigan's Best Caesar**  
The Original Since 1954 | 10
- Basil Crusted & Boursin Filled Chicken Breast**  
Michigan's Best Caesar | 15
- Crescent Chop**  
Shaved Brussels, Mixed Greens, Roasted Beets, Aged Gouda, Michigan Apple, Candied Pecans, Champagne-Honey Splash | 14
- She-She Hodgepodge**  
Chopped Greens, Blue, Scallion, Egg, Bacon, Herb Buttermilk | 14
- Chilled Lobster Salad**  
Romaine, Tomato, Egg, Cucumber, Creamy Lemon Dressing | 17
- Add:** Grilled Salmon | 6 Grilled Chicken | 5  
Roasted Shrimp | 6

quick snack jars

- Jammin' Jar** Pub Cheese, Bacon Jam, Pretzels & Crackers | 8
- Smoked Whitefish Spread**  
Classic Michigan Recipe, Crackers | 9
- Mushroom Pâté** Cream Cheese, Herb, Crisp Flats | 7

crispy flat breads

- Fresh Mozzarella, Balsamic, Roasted Tomato, Red Onion, Basil Pesto | 10
- Prosciutto, Goat Cheese, Caramelized Onion, Fig Jam, Arugula | 13
- Gluten Free Cauliflower Crust, 5 Cheese Blend, Forest Mushroom, Roasted Garlic | 11

sunday brunch

- Mimosa by the Pitcher** | 20
- Baked Pecan Praline French Toast**  
Warm Michigan Maple Syrup | 9
- Chicken & Waffles**  
Buttermilk Fried Chicken Breast, Belgian Waffle, Sriracha Honey | 13
- Beer Can Breakfast**  
Two MI Eggs, Hash Browns, Bacon, Rye, PBR | 9  
Hold the Beer | 8
- Lobster Scramble** Michigan Eggs, Poached Lobster, Asparagus, Spinach, Hollandaise, Multi-Grain Toast | 14
- Scottish Salmon**  
Butternut Squash, Bacon, Cashew, Honey Crisp Apple, Fingerling Potato, Spinach, Maple-Soy Glaze | 14
- DJB's Finest Fish & Chips**  
Beer Battered Cod, Really Good Tartar | 15

**Jim Brady's Chili**  
1954's Classic Recipe | 7

**Swiss Creamy Onion**  
Gruyère Cheese, Baked Crostini | 8

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

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 | 11

**Pancho Burger**  
Open-Faced Rye, Swiss,  
Grilled Onion, Chili | 13

**Charlie Brown Burger**  
Swiss, Apple Wood Bacon | 13

**Turkey Burger** Ground with Low  
Fat Ricotta, Sriracha Mayo | 11

**Buffalo, N.Y.'s Beef on Weck**  
Prime Rib, Salted-Caraway  
Pretzel Roll, Horseradish | 12

**Grilled Chicken Ciabatta**  
Fresh Mozzarella, Tomato,  
Spinach, Pesto, Balsamic | 11

**Lobster BLT** Applewood  
Bacon, Tomato, Arugula,  
Lemon Mayo, Ciabatta Roll | 17

**Salmon Gyro** Tomato, Onion,  
Tzatziki Sauce, Grilled Pita | 12

**Chicken Salad Sandwich**  
Sun-Dried Cranberries, Walnuts,  
Toasted Multi-Grain Bread | 10

**Tuna Meltdown** Cheddar,  
Jalapeño, Sliced Tomato,  
Open-Faced Pita | 11

**Vegetarian Sloppy Jo**  
Braised Black Lentils,  
Shredded Carrot,  
Sloppy Spices, Crispy Onion  
Rings, Sesame Seed Bun | 10

**sides (5 bucks each):** Cauliflower Gratin ♦ Bacon Brussels Sprouts ♦ Six Cheese Macaroni Sautéed Spinach ♦ Green Vegetable Tangle ♦ Smashed Sweet Potato

*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	SPLIT
Chandon Classic Brut NV ♦ CA (187ml)	13	
Sentio Prosecco ♦ Italy (200ml)	10	
Il Follo Prosecco ♦ Italy	29	
Raventos i Blanc ♦ Spain	36	
L. Mawby Blanc de Blancs ♦ MI	38	
Veuve Clicquot Brut ♦ France	69	

### THE NEW WORLD

*Expressive and dramatic, impressive and exciting, unique and inspiring, Cheers!*

WHITE	BOTTLE	GLASS
Ranga Ranga Sauvignon Blanc ♦ New Zealand	24	6
J Lohr Riverstone Chardonnay ♦ CA	24	6
Elk Cove Pinot Gris ♦ OR	32	8
Girard Chardonnay ♦ Russian River Valley	40	10
Côtière Chardonnay ♦ Santa Barbara	44	11
Shady Lane Semi-Dry Riesling ♦ MI	28	7
Sineann Gruner Veltliner ♦ OR	36	9

RED	BOTTLE	GLASS
The Immortal Zin Zinfandel ♦ CA	24	6
Thurston Wolfe "The Teacher" Cabernet ♦ WA	44	11
Duck Pond Pinot Noir ♦ Willamette Valley	40	10
JB Neufeld Cabernet Sauvignon ♦ WA	58	
Keenan Winery Cabernet Sauvignon ♦ Napa	54	
Anne Amie Pinot Noir ♦ OR	44	11
Desert Wind Merlot ♦ WA	32	8
Groth Cabernet Sauvignon ♦ Napa	89	
Ca' Momi Cabernet Sauvignon ♦ Napa	44	11
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
La Noble Chardonnay ♦ Languedoc	24	6
Nicolas Idiart Sancerre ♦ France	44	11
Château Argadens Blanc ♦ Bordeaux	36	9
Villa des Anges Rosé ♦ Languedoc	24	6
Gran Sasso Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Lou Dumont Pinot Noir ♦ Burgundy	40	10
Viña Otano Reserva Tempranillo ♦ Rioja	40	10
Château Montus (Tannat, Cab) ♦ France	64	
Château Mayne Vieil Bordeaux ♦ France	40	10
Château d'Angludet Margaux ♦ Bordeaux	85	
Luccarelli Negroamaro ♦ Italy	28	7
Puydeval (Cab Franc, Syrah) ♦ France	28	7
Bacaro Nero d'Avola ♦ Sicily	28	7
Morisfarms Avvoltore Super Tuscan ♦ Italy	79	

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Pousada Special Reserve Tawny Port ♦ Portugal	7
Sichel Sauternes ♦ Bordeaux	10
Pallini Limoncello ♦ Italy	3
Pousada Special Reserve Ruby Port ♦ Portugal	7

## beer

MICHIGAN	ABV	PRICE
Breakfast Stout ♦ Founders Brewing Co	8.5%	6
Local's Life Lager ♦ Short's Brewing Co	5.2%	4
Bellaire Brown ♦ Short's Brewing Co	7.0%	5
Centennial IPA ♦ Founders Brewing Co	7.2%	6
Crooked Tree IPA ♦ Dark Horse Brewing Co	6.0%	6
Porter ♦ Bell's Brewery	5.6%	4
Two Hearted Ale ♦ Bell's Brewery	7%	5

### DOMESTIC

Blue Moon Belgian White	5.4%	4
Bud Light	4.2%	3
Miller Lite	4.2%	4
Pabst Blue Ribbon	5%	2
Ace Perry Cider	5%	5

### IMPORTS

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
Buckler NA Beer ♦ Holland	0.5%	4

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

## hand-crafted cocktails

### MOTOWN MULE

Valentine Vodka, Ginger Beer, Lime | 11

### HENRY'S COOLER

Hendrick's Gin, Cucumber, Mint, Lime, Tonic | 10

### BLUSHING LADY

Pama Pomegranate Liqueur, Gypsy Vodka, Grapefruit Juice, Sugar Rim | 9

### DETROIT OLD FASHIONED

Detroit City Butcher's Cut Bourbon, Orange, Sugar, Bitters, Cherry | 12

### BEE'S KNEES

Maker's Mark Bourbon, Burnt Honey, Lemon Juice, Apricot Jam | 8

### PINK BLOSSOM

Valentine White Blossom Elderflower Vodka, Muddled Strawberry, Lemonade | 10

### CHOOSE YOUR MARGARITA | 10

- ♦ Coconut
- ♦ Muddled Berry
- ♦ Ginger Pear

*Have a million dollar day!*