

## LUNCH

### jump starters

**Giant Pot O'Mussels** Spicy Tomato Ah-Mu-Yu | 16  
Add Chorizo Sausage | 18

**Crispy Calamari** Fried Rings & Tentacles,  
Sriracha Aioli, Scallion, Sesame Seed | 12

**Charcuterie Board** Variety Meats, Cheese,  
Apple Bourbon Drizzle, Crackers & Crisps | 16

**Buffalo Wings** Lightly Battered & Spicy,  
Blue Cheese Cole Slaw | 14

**Mediterranean Plank** Roasted Garlic, Hummus,  
Tapenade, Fried Artichoke, Crisp Pita | 15

**Garlic Shrimp** White Wine, Scallion, Tomato,  
Red Pepper Flakes, Butter, Herbs | 15

**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 | 13

**Basil Crusted & Boursin Filled Chicken Breast**  
Michigan's Best Caesar | 18

**She-She Hodgepodge**  
Chopped Greens, Blue, Scallion, Egg, Bacon,  
Herb Buttermilk | 16

**Brady Power Bowl**  
Shaved Brussels Sprouts, Baby Kale,  
Roasted Butternut Squash, Michigan Apple,  
Aged Gouda, Toasted Pecan, Lentils,  
Maple Dijon Vinaigrette | 16

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

**Add:** Grilled Salmon | 4oz: 7, 8oz: 9  
Grilled Chicken | 7 Roasted Shrimp | 8

### quick snack jars

**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, Shaved Prime Rib,  
Aged Gouda & Gruyère, Anaheim Peppers,  
Roasted Garlic | 15

### bistro plates

*Served with Caesar or DJB House Salad*

**Korean Pork Tacos**  
Gochujang Pulled Pork, Crisp Asian Slaw,  
Burnt Honey-Lime Vin, Flour Tortillas, Brown Rice | 14

**Potato Crusted Lake Superior Whitefish**  
Garlic Aioli, Green Vegetable Tangle,  
Tomato Confit | 16

**Vegetarian Sweet Potato Burrito**  
Black Bean Chili, Cheddar, Cilantro Sour Cream | 12

**Scottish Salmon**  
Rumble of Butternut Squash, Roasted Brussels  
Sprouts, Baby Kale, Applewood Smoked Bacon,  
Cashew, Honeycrisp Apple, Maple-Soy Glaze | 15

**DJB's Finest Fish & Chips**  
Beer Battered Cod, Really Good Tartar | 16

**Pasta Bowl**  
Gemelli Pasta, Ground Italian Sausage,  
Charred Anaheim Peppers, Roasted Tomato Sauce,  
Feta Sprinkle | 14

#### 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

### 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 | 14

**Pancho Burger** Open-Faced Rye,  
Swiss, Grilled Onion, Chili | 15

**Charlie Brown Burger**  
Swiss, Apple Wood Bacon | 15

**Turkey Burger** Ground with Low  
Fat Ricotta, Sriracha Mayo | 13

**Buffalo, N.Y.'s Beef on Weck**  
Prime Rib, Salted-Caraway  
Pretzel Roll, Horseradish | 15

**Grilled Chicken Ciabatta**  
Fresh Mozzarella, Tomato,  
Spinach, Pesto, Balsamic | 13

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

**Salmon Gyro** Tomato, Onion,  
Tzatziki Sauce, Grilled Pita | 13

**Chicken Salad Sandwich**  
Sun-Dried Cranberries, Walnuts,  
Toasted Multi-Grain Bread | 11

**Tuna Meltdown**  
Cheddar, Jalapeño, Sliced  
Tomato, Open-Faced Pita | 12

**sides (6 bucks each):** Six Cheese Macaroni ♦ Cauliflower Gratin ♦ Sautéed Spinach  
Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle ♦ Shaved Brussels Sprouts: Bacon & Balsamic

## wine

BUBBLES	BOTTLE	SPLIT
Chandon Classic Brut NV ♦ CA (187ml)	13	
Sentio Prosecco ♦ Italy (200ml)	11	
Il Follo Prosecco ♦ Italy	31	
Raventos i Blanc ♦ Spain	36	
L. Mawby Blanc de Blancs ♦ MI	42	
Veuve Clicquot Brut ♦ France	72	

### 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	32	8
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	28	7
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	67	
Anne Amie Pinot Noir ♦ OR	44	11
Desert Wind Merlot ♦ WA	36	9
Groth Cabernet Sauvignon ♦ Napa	96	
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
La Noble Chardonnay ♦ Languedoc	28	7
Nicolas Idiart Sancerre ♦ France	48	12
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	28	7

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
Lou Dumont Pinot Noir ♦ Burgundy	44	11
Morisfarms Avvoltore Super Tuscan ♦ Italy	79	

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

### 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
Buckler NA Beer ♦ Holland	0.5%	4

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

## hand-crafted cocktails

### APPLE CIDER SANGRIA

White Wine, Brandy, Apple Cider, Ginger Beer | 11

### GETTIN' FIGGY WITH IT

Tanqueray, St. Germaine, Fig Jam, Lemon | 10

### BLUSHING LADY

Pama Pomegranate Liqueur, Gypsy Vodka, Grapefruit Juice, Sugar Rim | 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 | 11

### PINK BLOSSOM

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

### BRADY'S BOURBONS

Prices are for single pours. Long pours (rocks pours) add \$1.

Woodford Reserve	11
Elijah Craig Small Batch	9
Detroit City Butcher's Cut	13
Knob Creek	10
Maker's Mark	9
Bulleit Rye	10
Basil Hayden's Dark Rye	11
Valentine Mayor Pingree	12

*Have a million dollar day!*