

DINNER

quick snacks

Smoked Whitefish Spread
Classic Michigan Recipe, Crackers | 10

Roasted Forest Mushrooms
Boursin Cheese, Crostini | 12

Giant Lamb Meatballs Ricotta, Spinach
& Zesty Marinara | 12

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 | 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, Garbanzo Beans,
Cukes, Herb Buttermilk | 17

Power Bowl Shaved Brussels Sprouts,
Baby Kale, Black Beluga Lentils, Butternut Squash,
Toasted Pecan, Honeycrisp Apple, Aged White
Cheddar, Maple-Dijon Splash | 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 | 10 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

crispy flatbreads

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 | 24

Southern Fried Chicken Buttermilk
Brined Boneless Breast, Mashed Potatoes,
Green Vegetable Tangle, Country Gravy | 25

Gem Pasta Smoked Chicken,
Butternut Squash, Toasted Walnuts, Brussels Sprouts,
Spinach, Brown Butter Cream, Parmesan,
Gemelli Pasta | 26

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

Potato Crusted Whitefish Citrus 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, Sriracha Glaze | 24

Bistro Salmon Rumble of Butternut Squash,
Shaved Brussels Sprouts, Baby Kale, Applewood
Smoked Bacon, Cashew, MI Apple,
Maple-Soy Glaze | 28

Modern Meatloaf Ground Turkey,
Forest Mushroom, Leek & Gruyère Cheese,
Thanksgiving Stuffing, Gravy | 25

Coulotte Steak Grilled & Sliced Top Sirloin,
Potato-Cheddar Gratin, Forest Mushrooms,
DJB Zip | 36

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

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

Grilled Chicken Ciabatta
Fresh Mozzarella, Tomato, Field
Greens, Pesto, Balsamic | 15

Buffalo, N.Y.'s Beef on Weck
Prime Rib, Salted-Caraway
Pretzel Roll, Horseradish | 17

sides (7 bucks each): Six Cheese Macaroni ♦ Buttermilk Mashed Potatoes ♦ Brussels-n-Bacon
Potato-Cheddar Gratin ♦ Sautéed Spinach ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle

wine

BUBBLES	BOTTLE
Chandon Classic Brut NV ♦ CA (187ml)	14/split
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	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
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
Seguinot-Bordet Bourgogne Chardonnay ♦ Burgundy	40	10
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
Le Grand Caillou Pinot Noir ♦ Loire Valley, France	36	9
DeAngelis Montepulciano d'Abruzzo ♦ Italy	40	10
Château Argadens Rouge Bordeaux ♦ France	36	9
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	
Fattori Veneto Amarone ♦ Italy	96	

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
American Apple Imperial Hard 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

SPICED MAPLE OLD FASHIONED Detroit City Butcher's Cut Bourbon, Ginger-Cinnamon Maple, Orange, Bitters | 14

PEAR-FECTO MARTINI House Infused Pear Vodka, St. Germain Elderflower Liqueur, Lemon, Simple | 13

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

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

RED STORM Dark Rum, Cranberry Juice, Ginger Beer, Lime, Orange | 13

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!