

# Diamond Jim Brady's Bistro~Bar Dinner

## Quick Snacks

### Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 13

### Giant Lamb Meatballs

Ricotta, Spinach & Zesty Marinara | 14

## Jump Starters

### Giant Pot O'Mussels

Spicy Tomato Ah-Mu-Yu | 17

Add Spanish Chorizo Sausage | 19

### Cachapas

Venezuelan Corn Crêpe, Mozzarella, Pickled Onion, Jalapeño, Honey Drizzle | 13

### Crispy Calamari

Fried Rings & Tentacles, Sriracha Aioli, Scallion, Sesame Seed | 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

### Grilled Feta

Olives, Basil Chili Oil, Grilled Baguette | 14

## Chopped, Tossed & Bowled Over

### Michigan's Best Caesar

The Original Since 1954 | 14

Add Basil Crusted & Boursin Filled Chicken Breast | 22

### Hodgepodge

Chopped Greens, Blue, Scallion, Egg, Bacon, Garbanzo Beans, Cukes, Herb Buttermilk | 17

### Tzatziki Chicken Bowl

Lebanese Grilled Chicken, Mixed Lettuce, Roasted Beets, Za'atar Carrot, Kalamata Olive, Feta, Tzatziki, Red Wine Vinaigrette | 22

### Power Bowl

Brussels, Baby Kale, Black Beluga Lentils, Pecans, Aged Gouda, Honeycrisp Apple, Butternut Squash, Maple-Dijon Splash | 17

**ADD:** Grilled Salmon | 11 Grilled Chicken | 8 Roasted Shrimp | 9

### Today's Soup

Chef's Choice

### 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

### Italian

Fresh Mozzarella, Balsamic, Roasted Tomato, Red Onion, Basil Pesto | 14

### Figgy Piggy

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*

### Day Boat Sea Scallops

Wok Style Veggies, Green Coconut Rice, Thai Yellow Curry Sauce | 30

### Steak Diane

Beef Tenderloin, Mashed Potato, Mushroom, Brandy Demi-Glace | 36

### Chicken Pot Pie

Stewed Chicken, Hearty Root Vegetables, Herb Gravy, Puff Pastry Lid | 25

### Barbacoa Tacos

Mexican Spiced Braised Beef Short Rib, Melty Mozzarella & Cotija Cheese, Charred Poblano-Tomato Salsa, Corn & Wheat Tortillas | 26

### Potato Crusted Whitefish

Citrus Aioli, Green Vegetable Tangle, "Tomato-Lata" Sauce | 28

### Vegetarian Sweet Potato Burrito

Black Bean Chili, Cheddar, Cilantro Sour Cream | 22

### Tony's Pasta

Linguine, Hot Italian Sausage, Brussels Sprouts, Spinach, Toasted Walnuts, Roasted Garlic, Buttery Herb Chicken Broth, Parmesan | 24

### 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 | 29

### Braised Short Rib

Buttermilk Mashed Potato, Burgundy Jus, House Made Battered Onion Rings | 33

### DJB's Finest Fish & Chips

Beer Battered Cod, Really Good Tartar | 24

### Southern Fried Chicken

Buttermilk Brined Boneless Skinless Breast, Cheddar Mashed Potatoes, Southern Style Green Beans, Country Gravy | 27

## Stacked, Pressed & Grilled

*All sandwiches served with French Fries or Cole Slaw. For Deluxe add \$3.00*

### 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 Pub Burger

House Seasoned Patty, Cheddar, Onion "Jam", Dijonette Dressed Arugula, Pretzel Roll | 16

### Buffalo, N.Y.'s Beef on Weck

Prime Rib, Salted-Caraway Pretzel Roll, Horseradish | 17

### Grilled Chicken Ciabatta

Fresh Mozzarella, Tomato, Spinach, Pesto, Balsamic | 15

### KFC

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

### Maine Lobster Roll

Grilled New England Style Bun, Chilled Lobster with Lemon Mayonnaise, Celery, Warm Drawn Butter | 28

## Sides:

Six Cheese Macaroni ♦ Cheddar Mashed Potatoes ♦ Brussels-n-Bacon ♦ Sautéed Spinach House Made Onion Rings ♦ Maple Smashed Sweet Potatoes ♦ Green Vegetable Tangle

*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
Chandon Classic Brut NV ♦ CA (187ml)	14/split
Rechsteiner Prosecco Brut ♦ Italy	36
Raventos i Blanc ♦ Spain	42
Jean Laurent Blanc de Noirs Brut ♦ Champagne, FR	78
Veuve Clicquot Brut ♦ France	80

### The New World

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

WHITE	BOTTLE	GLASS
Ranga Ranga Sauvignon Blanc ♦ New Zealand	32	8
Elk Cove Pinot Gris ♦ OR	36	9
J Lohr Riverstone Chardonnay ♦ CA	36	9
Gibbs Chardonnay ♦ Napa Valley, CA	52	13
The Calling Chardonnay ♦ Sonoma, CA	56	14
Stoller Chardonnay ♦ OR	40	10
Shady Lane 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
Desert Wind Merlot ♦ WA	36	9
Gibbs Cabernet Sauvignon ♦ Napa	73	
Stags' Leap Cabernet Sauvignon ♦ Napa	98	
Ca' Momi Cabernet Sauvignon ♦ Napa	52	13
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
Sichel Bel Air Blanc ♦ Bordeaux	36	9
Calçada Rosé ♦ Portugal	32	8
Akenta Vermentino ♦ Sardegna, IT	40	10
Le Versant Chardonnay ♦ France	44	11
Nicolas Idiart Sancerre ♦ France	56	14
Art of Earth Pinot Grigio ♦ Italy	36	9
Richter Riesling "Zeppelin" ♦ Germany	32	8

RED	BOTTLE	GLASS
Villebois Pinot Noir ♦ France	40	10
Artuke Tempranillo Rioja ♦ Spain	36	9
Le Baron de Rouillac Bordeaux ♦ France	52	13
Barone Montalto Cab-Blend ♦ Sicily	36	9
DeAngelis Montepulciano d'Abruzzo ♦ Italy	40	10
Porte Rouge Châteauneuf-du-Pape ♦ France	98	
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	

AFTER DINNER	BOTTLE	GLASS
Molinari Extra Sambuca ♦ Italy	7	
Château d'Orignac Pineau des Charentes ♦ France	9	
Casa de Santa Barbara Ruby Port ♦ Portugal	8	

## Beer

MICHIGAN	ABV	PRICE
All Day IPA ♦ Founders Brewery	4.7%	4
Local's Lite Lager ♦ Short's Brewing Co	5.2%	4
Wake & Lake Pilsner ♦ Three Blondes Brewing	5.5%	5
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
Lagunitas IPA	6.2%	6
Rogue Dead Guy Maibock	6.8%	6
Bud Light	4.2%	3
Miller Lite	4.2%	4
Pabst Blue Ribbon	5%	2

### IMPORTS

Modelo Especial ♦ Mexico	4.4%	4
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

➡ PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

## Hand-Crafted Cocktails

**Fireside Old Fashioned** Bulleit Bourbon, Homemade Bonfire Bitters, Charred Orange, Brown Sugar, Amarena Cherry | 16

**Blonde Negroni** Aristocrat Gin, Suze Bitter Liqueur, Lillet Aperitif, Lemon Twist | 13

**Cold Brew Manhattan** Coffee Infused Whiskey, Tia Maria, Vanilla, Dark Cherry | 15

**Cozy Cantina Mule** House Made Cranberry Tequila, Domaine de Canton Ginger Liqueur, Cranberry, Ginger Beer, Lime | 14

**West Side Spritz** Detroit's Valentine Vodka, Fig Puree, Honey, Lemon, Cava, Soda | 13

**Mad Donas** Captain Morgan Spiced Rum, Horchata Cream, Churro Syrup, Cinnamon-Sugar Rim | 12

**Crimson Cosmo** Citrus Vodka, Triple Sec, Blood Orange Puree, Lime Juice, Orange Twist | 14

**Bee's Knees** Maker's Mark Bourbon, Burnt Honey, Lemon Juice, Apricot Jam | 13

## Where's the Proof?!?!

**Untitled Art**  
Non-Alcoholic Beer, rotating styles (0.5%) | 5

**Heineken 0.0**  
Malt Beverage (0.0%) | 4

**Casamara Club**  
Botanical Soda, Rotating Styles (0.0%) | 4

**Wölffer Estate**  
Blanc de Blancs Mini Sparkling Wine (0.5%) | 9

**No Punch Mocktail**  
Blood Orange Puree, Ginger Ale, Cranberry | 6

**Sweater Vest Fauxtail**  
Fig Jam, Burnt Honey, Soda, Lemon | 5