

DINNER

quick snacks

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 10

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

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

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

Swiss Creamy Onion Gruyère Cheese, Baked Crostini | 9

Vegetarian Black Bean Chili

Tortilla Straw, Cilantro Sour Cream | 7

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, Artichoke Spread, Asparagus, Fresh Tomato, Preserved Lemon | 16

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

We strictly follow all CDC guidelines, however, during the current COVID-19 circumstances you are accepting our services at your own risk. 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)	14	
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
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	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

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

COCO-RITA Hornitos Reposado Tequila, Triple Sec, Cream of Coconut, Salted Coconut Rim | 14

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

BRADY'S BOURBONS

Prices are for neat pours, rocks (long) pours add 1\$

Woodford Reserve | 12

Elijah Craig Small Batch | 10

Maker's Mark | 9

Detroit City Butcher's Cut | 13

Knob Creek | 11

Bulleit Rye | 10

Basil Hayden's Dark Rye | 11

Ask your server about our Top Shelf Bourbon

Have a million dollar day!