

DINNER

jump starters

**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

chopped, tossed  
& bowled over

**Michigan's Best Caesar**  
The Original Since 1954 | 13

**Basil Crusted & Boursin Filled Chicken Breast**  
Michigan's Best Caesar | 19

**Crescent Chop**  
Shaved Brussels, Mixed Greens,  
Roasted Beets, Aged White Cheddar,  
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 | 18

Add: Grilled Salmon | 9 Grilled Chicken | 6 Roasted Shrimp | 8

**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

quick snack jars

**Hat Trick** Chèvre Cheese, Crushed Pecans,  
Sweet Pepper Chili Jam | 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

bistro plates

Served with Caesar or DJB House Salad

**Steak Diane** Beef Tenderloin, Mashed Potato,  
Mushroom, Brandy Demi-Glace | 29

**Grilled Fish Tacos** Spiced Mahi,  
Grilled Pineapple, Pickled Onion, Jalapeño,  
Cilantro, Warm Flour Tortillas, Brown Rice | 23

**Modern Meatloaf** Ground Turkey,  
Forest Mushroom, Leek & Gruyère Cheese,  
Mashed Potato, Green Vegetable, Gravy | 22

**Potato Crusted Lake Superior Whitefish**  
Garlic Aioli, Green Vegetable Tangle, Balsamic | 24

**Crusty Mustard Chicken Breast** Six Cheese  
Macaroni, Spinach, Shallot-Caper Butter | 23

**Vegetarian Sweet Potato Burrito** Black Bean Chili,  
Cheddar, Cilantro Sour Cream | 18

**Scottish Salmon** Butternut Squash, Bacon,  
Cashew, Honey Crisp Apple, Fingerling Potato,  
Spinach, Maple-Soy Glaze | 25

**Coulotte Steak** Grilled & Sliced Top Sirloin,  
Cauliflower Gratin, Green Beans, DJB Zip Sauce | 30

**DJB's Finest Fish & Chips**  
Beer Battered Cod, Really Good Tartar | 19

**No. VI Pasta** Fettucine with Butternut Squash,  
Brussels Sprouts, Caramelized Onion,  
Brown Butter Sauce, White Cheddar | 19

**Korean Beef Bulgogi** Gochujang Marinated,  
Sliced & Stir-Fried Skirt Steak, Brown Rice,  
Crisp Asian Salad, Sesame | 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 | 12

**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 | 12

**Buffalo, N.Y.'s Beef on Weck**  
Prime Rib, Salted-Caraway Pretzel  
Roll, Horseradish | 13

**Grilled Chicken Ciabatta** Fresh  
Mozzarella, Tomato, Spinach, Pesto,  
Balsamic | 12

**Lobster BLT**  
Applewood Bacon, Tomato,  
Arugula, Lemon Mayo,  
Ciabatta Roll | 18

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

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

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)	13	
Sentio Prosecco ♦ Italy (200ml)	10	
Il Follo Prosecco ♦ Italy	30	
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
Stoller Chardonnay ♦ OR	36	9
Shady Lane Semi-Dry Riesling ♦ MI	28	7
Sineann Gruner Veltliner ♦ OR	36	9

RED	BOTTLE	GLASS
Lapis Luna 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	64	
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
Penya Rosé ♦ France	24	6
Art of Earth Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Laurent Dufouleur Pinot Noir ♦ Burgundy	44	11
Viña Otano Reserva Tempranillo ♦ Rioja	40	10
Château Montus (Tannat, Cab) ♦ France	64	
Château des Moulins Bordeaux ♦ France	36	9
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
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
Two Hearted Ale ♦ Bell's Brewery	7%	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
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

### BRADY'S BOURBONS

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

Woodford Reserve	10
Buffalo Trace	9
Elijah Craig Small Batch	9
Detroit City Butcher's Cut	12
Knob Creek	10
Maker's Mark	9
Four Roses Private Select	15
Bulleit Rye	9
Basil Hayden's Dark Rye	11

*Have a million dollar day!*