

DINNER

quick snacks

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 11

Mushroom Pâté Portobellos, Cheese,

Roasted Garlic, Chardonnay, Butter | 10

Shrimp Cocktail Six Chilled Gulf Shrimp,
Traditional Sauce | 14

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*

**chopped, tossed &
bowled over**

Michigan's Best Caesar The Original Since 1954 | 14
Add Basil Crusted & Boursin Filled Chicken Breast | 21

Chilled Lobster Salad Lemon Aioli Dressed Lobster,
Romaine, Hard-Boiled Egg, Cucumber, Tomato,
Basil-Lemon Vinaigrette | 27

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 | 21

Watermelon "Steak" Salad Arugula, Roasted Corn,
Tomato, Toasted Pepitas, Queso Fresco,
Lime Splash | 15
Add an actual steak | 30

Add: *Grilled Salmon | 10 Grilled Chicken | 7
Roasted Shrimp | 8*

Jim Brady's Chili 1954's Classic Recipe | 8

Gazpacho Chilled Tomato Broth,
Crunchy Veggies, Crostini | 8

Swiss Creamy Onion
Gruyère Cheese, Baked Crostini | 9

Vegetarian Black Bean Chili
Tortilla Straw, Cilantro Sour Cream | 7

jump starters

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 17
Add Spanish Chorizo Sausage | 19

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 | 13

bistro plates

Served with Caesar or DJB House Salad

Baja Style Fish Tacos Fried Grouper, Flour Tortillas,
Cabbage, Pico de Gallo, Avocado Crema, Queso
Fresco with Spanish Rice & Black Beans | 25

Crusty Mustard Chicken

Cheddar Mashed Potatoes, Wilted Spinach,
Caper-Shallot Butter | 25

Steak Diane Beef Tenderloin, Mashed Potato,
Mushroom, Brandy Demi-Glace | 35

Potato Crusted Whitefish

Citrus Aioli, Green Vegetable Tangle,
"Tomato-Lata" Sauce | 27

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 Caramelized

Onion-Chèvre Cheese Tart, Heirloom Carrot,
Radish & Pea Rumble, Pistachio Dust,
Lemon-Basil Splash | 28

Coulotte Steak Grilled & Sliced Top Sirloin,
Potato-Cheddar Gratin, Southern Green Beans,
DJB Zip Sauce | 37

DJB's Finest Fish & Chips Beer Battered Cod,
Really Good Tartar | 23

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

Lamb Burger Irish Cheddar, Onion

"Jam", Dijonette Dressed Arugula,
Pretzel Roll | 17

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

KFC Korean Marinated Fried

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

Lobster BLT Lemon Aioli Lobster

Salad, Applewood Smoked
Bacon, Tomato, Arugula,
Buttered Ciabatta | 28

sides (7 bucks each): Six Cheese Macaroni ♦ Buttermilk Mashed Potatoes ♦ Southern Style Green Beans
Potato-Cheddar Gratin ♦ Sautéed Spinach ♦ 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
Sentio Prosecco Brut ♦ Italy	36
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	BOTTLE	GLASS
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
Desert Wind Merlot ♦ WA	36	9
Gibbs Cabernet Sauvignon ♦ Napa	69	
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
Pardevalles Albarín Blanco ♦ Spain	32	8
Bel-Air Blanc ♦ Bordeaux	32	8
Le Versant Chardonnay ♦ France	36	9
Domaine de Pellehaut Rosé ♦ France	32	8
Villa des Anges Rosé ♦ France	32	8
Domaine Durand Sancerre ♦ France	56	14
Art of Earth Pinot Grigio ♦ Italy	32	8
Richter Riesling "Zeppelin" ♦ Germany	32	8

RED	BOTTLE	GLASS
Barone Montalto Cab-Blend ♦ Sicily	32	8
Nicolas Idiart Pinot Noir ♦ France	36	9
DeAngelis Montepulciano d'Abruzzo ♦ Italy	40	10
Château Argadens Rouge Bordeaux ♦ France	36	9
Morisfarms Avvoltore Super Tuscan ♦ Italy	84	
Fattori Amarone ♦ Italy	96	

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Sichel Sauternes ♦ Bordeaux	10
Pallini Limoncello ♦ Italy	4
Casa de Santa Barbara Special 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 Lite 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

Untitled Art	
Florida Hard Seltzer, rotating flavors	5% 6
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
Untitled Art	
Non-Alcoholic Beer, rotating styles	0% 5

IMPORTS

Corona ♦ Mexico	4.6% 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
Pilsner Urquell ♦ Czech Republic	4.4% 5

PLEASE CHECK CHALKBOARDS FOR DJB'S DRAFT BEERS

hand-crafted cocktails

MICHIGAN ROCKS MANHATTAN Michigan Whiskey, Sweet Vermouth, Bitters, One Big Rock, Boozy Cherries | 15

TASTES LIKE SUNSHINE MARTINI Navel Orange Infused Vodka, Yuzu Puree, Lemon, Sugar Rim | 13

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

MELON MARGARITA Patrón Silver, Triple-Sec, Watermelon Juice, Lime, Chili-Pepper Rim | 14

TROPICAL MOJITO Bacardi Silver, Passion Fruit, Mint, Lime, Soda | 14

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 ♦ Two James

Ask your server about our current selection of Top Shelf Bourbon

TEQUILA

Casamigos Blanco & Reposado ♦ El Mayor Añejo Patrón Silver ♦ Don Julio Añejo Espolòn Blanco ♦ Hornitos Reposado