



1



DAILY JAM

- Started in 2011 right across the street from the historic Hayden Flour Mill on Mill Avenue in Tempe, AZ, Daily Jam was making mouthwatering brunch favorites before brunch was a lifestyle!
- We serve fresh, made-from-scratch dishes, hand-crafted breakfast cocktails, and a full range of coffee drinks. The Daily Jam experience delivers a difference you can taste and feel.
- With a casual vibe, indoor and outdoor seating, and our award-winning food, you'll always feel welcome here -- Daily Jam is a neighborhood staple you can truly call your home away from home.

2

PLAIN AND SIMPLE

eggs, toast, and grilled potatoes* 11.99
add bacon, canadian bacon, sausage, or turkey sausage \$2

sunshine bowl 12.99
2 eggs your way over our famous grilled potatoes, topped with cheese and choice of protein

yogurt n granola 10.99
house-made pecan granola, fresh fruit, vanilla yogurt

overnight oats 9.99
rolled oats served cold with fresh fruit



Daily Jam

breakfast · lunch · brunch

BREAKFAST COCKTAILS

BLOODY MARYS

original mary 9.99
vodka, zing zang, tajin, worcestershire, lime

over the top mary 12.99
valentine vodka, molson's mix, lime, tajin, worcestershire, over the top garnishes

bloody maria 9.99
tequila, zing zang, lime, jalapeno

MIMOSAS

mimosas 8.99
classic oj, strawberry, grapefruit, peach, pineapple, apple, pomegranate, prickly pear

mimosa flight 28.99
choice of any 4 flavors above, served with a bottle of vycol sparkling wine

premium mimosa 9.99
premium mimosa flight served with a bottle of poema cava

BRUNCH CLASSICS

irish or spanish coffee 8.99
9.99

aperol spritz 9.99
aperol, sparkling wine, seltzer, orange

french 75 9.99
gin, fresh lemons, simple syrup, sparkling wine

paloma 8.99
tequila, grapefruit, seltzer, agave, lime

assorted beer & hard seltzers 6.99

MARTINIS & MARGS

espresso martini 9.99
vodka, espresso, coffee liqueur

chocolate martini 9.99
chocolate vodka, bailey's, chocolate liqueur

prickly pear margarita 9.99
tequila, fresh lime, agave, triple sec, prickly pear, sugar rim

classic margarita 8.99
tequila, fresh lime, agave, triple sec, salt rim

FROM THE GRIDDLE

waffles 12.99
red velvet waffles 13.99
chicken & waffles 18.99
original pancakes 11.99
french toast 12.99
add-ons 2.49
blueberries, bananas, foster, strawberries & whipped cream, apple cinnamon pecan, banana walnut, nutty nutella, fruity pibble bomb, the olvis

Follow us on Social!
@eatdailyjam_farmingtonhills

OMELETTES

served with grilled potatoes, substitute egg whites \$1.50 / add meat \$2 / add veggies \$1.50 each / add white truffle oil \$1.50 / add organic potatoes \$3.00

the veg 13.99
peppers, mushrooms, onions, tomato, zucchini, jack and cheddar cheeses

morning glory (egg whites) 13.99
marinated bruschetta roma tomatoes, cilantro, avocado, and red onion

loaded 14.99
ham, sausage, bacon, green peppers, mushrooms, tomatoes, onions, zucchini and jack and cheddar cheese

hot juan 13.99
chorizo, green pepper, onion, jalapeños, cheese and salsa

the pear 13.99
red anjou pear, havarti cheese, sliced almonds and bacon

SAUTÉS

our famous grilled potatoes topped with two over medium eggs, sub gluten-free tortilla or toast \$1 sub vegan soy chorizo \$1 sub vegan mozzarella \$1

santa fe* 13.99
chicken, pepper-spiced veggies, mushrooms, and melted cheese with a warm tortilla

the denver* 13.99
ham, green pepper, onions and melted cheese with choice of toast or tortilla

huevos n' chorizo* 13.99
chorizo, onions, house made ranchero salsa and melted cheese with a warm tortilla

phoenix sauté* 13.99
potatoes, zucchini, onion, tomatoes, melted cheese, and chorizo crumbles, served with avocado smash, cilantro, and a warm tortilla

BENES & SUCH

sub gluten-free bread or tortilla \$1 *soy chorizo or vegan mozzarella \$1

classic eggs benedict* 13.99
2 poached eggs, canadian bacon and hollandaise sauce on an english muffin with grilled potatoes

farmers market benedict* 13.99
2 poached eggs, spinach, tomato, avocado, and hollandaise sauce on an english muffin with grilled potatoes

chipotle egg burrito 13.99
bacon, avocado, cilantro, potatoes, scrambled eggs, cheese, chipotle sauce with grilled potatoes and a side of red salsa

the daily burrito 12.99
scrambled eggs, cheddar & jack cheese with your choice of bacon, ham, turkey sausage, chorizo or soy chorizo wrapped in a flour tortilla and grilled, served with house made red salsa and grilled potatoes

chilaquiles* 11.99
fresh corn tortillas lightly fried, topped with house made rancho salsa, melted cheese and 2 fried eggs with grilled potatoes add chicken or chorizo \$2

eddie's breakfast tacos 12.99
three breakfast tacos with scrambled eggs, black beans, red cabbage and provolone cheese nestled in three warm corn tortillas, served with chipotle sauce and a side of house-made red salsa, add choice of protein \$2

BREAKFAST SANDWICHES

egg sandwiches on toasted artisan ciabatta served with a side of grilled potatoes, sub gluten-free bread \$1

killer* 12.99
bacon, gorgonzola, fresh thyme, tomato, and almost hard fried eggs

farmers choice* 12.99
ham, cheddar, tomato, red onion, and almost hard fried eggs

chipotle* 12.99
bacon or sausage, cheddar, chipotle sauce, avocado, onion, and almost hard fried eggs

we proudly work with local purveyors
cantara bakery - hennip/plymouth sunrise acres egg farms - hudsonville volenine packing co. - detroit great lakes potato chips - traverse city farm market & sara produce - mt. clarion farms - shenandoah bread - windler great lakes coffee roasting co. - bloomfield hills meadows picnic - detroit

vegetarian

vegan

gluten-free (not a gluten free kitchen)

*Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

3

AVOCADO TOAST

bravocado 11.99
toasted ciabatta topped with avocado, marinated bruschetta roma tomatoes, feta cheese and balsamic drizzle

jalapeño popper 11.99
artisan sourdough toast topped with cream cheese, avocado, jalapeno, chopped bacon and cilantro

soyrizo avocado toast 12.99
artisan sourdough toast avocado, tomatoes, and Morning Star Farms soy chorizo crumbles topped with cilantro



HOT SANDWICHES

all sandwiches, hot and cold, served with chips, spring mix salad, or fruit, sub gluten-free bread \$1 *sub vegan garden burger \$1

pecos grille 13.99
jalapeno pepper-grilled chicken breast, jack and cheddar cheese, lettuce, mayo and tomato on grilled sourdough

grilled cheese "melt-down" 13.99
jack cheddar, swiss american, and cream cheese with jalapeños, bacon and tomato on grilled multi grain

daily burger 13.99
american, zack sauce, pickle, lettuce, tomato, grilled onion fried egg on brioche sub impossible burger \$2

avocado turkey burger 13.99
marinated turkey patty, cheddar, chipotle sauce, lettuce, tomato and avocado on brioche

focaccia roma-chicken 13.99
grilled chicken, marinated bruschetta roma tomatoes, balsamic mayo, lettuce and provolone cheese on toasted focaccia

garden patty melt 14.99
gardenburger topped with mozzarella "chizz", spring mix, caramelized onions, tomato and house-made veganaise *household island spread on grilled sourdough bread

natie bomb 13.99
smoked bacon, turkey, apple, caramelized onions, sundried tomato mayo and cheddar cheese on grilled multi grain

COLD SANDWICHES

carefree club 13.99
smoked turkey, bacon, avocado, swiss, cheddar, and gorgonzola cheese, ranch, tomato, lettuce on toasted focaccia

smokehouse avocado stack 13.99
smoked turkey, tomatoes, avocado, lettuce and mayo on multi grain

ultimate bit 13.99
bacon, lettuce, tomato, avocado, mayo and fried egg on multi grain

turkey pesto 13.99
turkey, roma tomatoes, provolone cheese, roasted walnuts, pesto dressing and spring mix on toasted focaccia

chicken caesar wrap 13.99
grilled chicken, romaine, parmesan, caesar dressing

housemade chili
served with tortilla strips, topped with cheese and green onion
cup \$5.99 / bowl \$8.99



SMOOTHIES

add chocolate or vanilla plant-based protein powder \$1

strawberry banana 8
banana, strawberries, oj, and vanilla honey yogurt

blueberry blast 8
blueberries, oj, strawberries, and vanilla honey yogurt

the hulk 8
spinach, banana, green apple, oj, and vanilla honey yogurt

pb-j 8
soy milk, blueberries, strawberries, and peanut butter

peanut butter pump 8
almond milk, peanut butter, chocolate protein powder, and banana

protein bean 8
2 espresso shots, peanut butter, banana, gourmet chocolate sauce, almond milk, chocolate protein powder

COFFEE

coffee is locally roasted by Great Lakes Coffee Roasting Co. drinks made with choice of dairy, soy, oat or almond milk

espresso 2.99 / 3.99 / 4.99
single / double / quad

americano 3.99

shot in the dark 4.99

cappuccino 4.99

latte 4.99
vanilla / chai / caramel

mocha 4.99
mocha / white chocolate

dirty chai 4.99

caramel macchiato 4.99

hot chocolate 3.99

cold brew / nitro brew 5.99

coffee / decaf 3.99
free refills

hot tea 3.99

iced tea / soda 3.99
free refills

37611 W 12 Mile Rd
Farmington Hills, MI 48351
(248)246-1921
dailyjam.theansaraconcepts.com
www.mydailyjam.com

catering available
please call or email for details

4

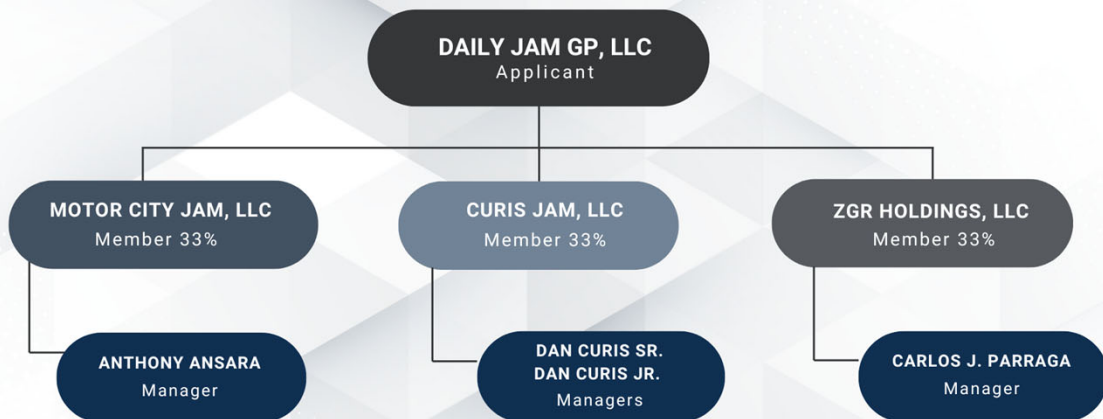


DAILY JAM

- Daily Jam GP, LLC, the Applicant, is a Michigan limited liability company formed on May 23, 2024, for the purpose of pursuing this opportunity in the City.
- Daily Jam is owned by 3 groups with extensive experience in the restaurant industry and substantial financial resources, ensuring the establishment is well-capitalized and positioned for long-term success.

5

ORGANIZATIONAL STRUCTURE



6

ANSARA FAMILY HISTORY

- In 1951, Andrew and George Ansara, two brothers from Aita El Foukhar, a small village in the mountains of Lebanon, came to Detroit, Michigan in pursuit of the American dream of business ownership.
- With an unexpected loan from their milkman who had faith in their dream, they purchased their first business, Coyle Market, a small grocery business in West Detroit in 1955, followed by Gee's Drive-In Restaurant in Allen Park.
- In 1961, they opened their first Big Boy restaurant in Garden City, Michigan, turning their dreams into reality.
- Today, more than 60 years later, the Ansara Restaurant Group is a nationally recognized leader in the restaurant and real estate industries.



7

- Since 1961, the Ansara family has owned and operated restaurants across Michigan and the nation, with the 3rd generation now leading the way. The Ansara family owns all 19 Red Robin restaurants in Michigan, and 3 in Ohio, all of which hold liquor licenses. The Ansaras plan to continue to development of the Red Robin concept throughout MI and Ohio. The Ansara family also operates 5 Twin Peaks restaurants in Michigan and Ohio and 2Booli in Farmington Hills, all licensed establishments. The Ansara family has owned liquor licenses in their operations since 1993.
- In 2019, the Ansaras began collaborating with the owners of Daily Jam, a popular breakfast, lunch, and brunch chain from Arizona, to bring the concept to Michigan. Despite pandemic delays, they launched their first Daily Jam in Farmington Hills in December 2024 to excellent reviews. Future expansion plans include Grosse Pointe Woods, in partnership with the Curis family, and broader development across Michigan.
- The Ansara family is a highly qualified restaurateur and proven operator of licensed establishments. They are familiar with the intricacies of the operation of a restaurant and compliance with the Michigan Liquor Control Code.
- The Curis family owns the existing Big Boy restaurant in the City and has been an excellent corporate citizen of the City for 48 years.
- The ZGR group owns the original Daily Jam in Tempe, Arizona and owns all of the intellectual property of the Daily Jam concept.



8

MOTOR CITY JAM, LLC

Anthony Ansara, Manager

- Vice President of Ansara Concepts, Inc.
- Member of Motor City Peaks, LLC
- Member of Peaks Properties, LLC
- Anthony began working for the family business as a child. Anthony and his brothers are 3rd generation restaurateurs.
- Following his graduation from Northwood University, Anthony worked with his brothers to develop, open and operate Burgrz. Anthony currently serves as Operations Director for Burgrz and is involved in Twin Peaks operations as well.
- Anthony heads up Motor City Jam, LLC which is developing Daily Jam with a current location in Farmington Hills and hopefully a second location in Grosse Pointe Woods. The plan is to continue to develop and operate Daily Jam Breakfast, Lunch and Brunch restaurants throughout Michigan and beyond.



9



MOTOR CITY JAM, LLC

Michael Ansara, Member

- President of Ansara Concepts, Inc.
- Co-Manager of Motor City Peaks, LLC
- Member of Peaks Properties, LLC
- After graduating from Central Michigan University, Michael and his brothers developed, opened and still operate Burgrz, a fast casual better burger concept located in Rochester Hills, Michigan.
- 3rd generation restaurateur.

10

MOTOR CITY JAM, LLC



Victor Ansara, Jr., Member

- Secretary/Treasurer of Ansara Concepts, Inc.
- Member of Motor City Peaks, LLC
- Member of Peaks Properties, LLC
- Victor began his restaurant career as a child working in his father's restaurant business.
- Victor is a graduate of Central Michigan University.
- He worked with his brothers in Burgrz and serves as COO for Motor City Peaks' Twin Peaks development.
- 3rd generation restaurateur.

11

MOTOR CITY JAM, LLC



Nicolas Ansara, Member

- Nicolas grew up in the restaurant business.
- He graduated with a dual Master's in Architecture and Sustainability from Arizona State University. He currently works as an architect in the Phoenix area.
- He has been a shareholder and member of the family restaurant business with Burgrz, Twin Peaks and now Daily Jam. He continues to assist the business consulting regarding design and architectural matters. He also assists with social media marketing.
- 3rd generation restaurateur.

12

MOTOR CITY JAM, LLC

Victor Ansara

- CEO and President of Ansara Restaurant Group, Inc.
- President and Co-Manager of Motor City Peaks, LLC and Peaks Properties, LLC
- After graduating from U of M and law School at MSU, Victor practiced law for 8 years at which point he moved back into the restaurant business with the signing of a Development Agreement with Red Robin. Since that time, Ansara Restaurant Group, Inc. has become the largest franchisee in the Red Robin system.



13

CURIS JAM, LLC

Daniel Curis, Sr., Managing Member

- Owner/Operator of the Grosse Pointe Woods Big Boy since 1978
- Owner/Operator of CHAMPS Rotisserie since 2007
- Chairman, Local Officers Compensation Committee
- 2024 Grosse Pointe Woods Chamber of Commerce Strategic Planning Process
- Member & Supporter of Local Law Enforcement Community
- Served on the Grosse Pointe Chamber of Commerce Board



14



CURIS JAM, LLC

Daniel Curis, Jr.

- Dan represents the third generation of the Curis family business.
- He gained earlier experience working in the Big Boy business throughout high school and college, primarily at the Grosse Pointe Woods location.
- Dan pursued a degree in Business Management at Wayne State University.
- He played a key role in managing Champs after its acquisition in 2007, overseeing operations alongside the Big Boy location until the family got involved with Detroit Wing Company in 2021.
- Currently, Dan oversees operations for two Detroit Wing Company locations in addition to managing Big Boy and Champs.

15



ZRG HOLDINGS, LLC

C. Javier Parraga, Manager

- CEO and Chairman of Zippy Shell USA, LLC, ("Zippy Shell") since the company's formation until May 31, 2015.
- An accomplished strategist and sales professional, his vision and expertise on franchise development.
- Exceptional track record of business development and implementation of sales and servicing platforms.

Rick Del Sontro, Member

- Served as President & CEO of Zippy Shell for 8 years.
- Navigated the company from a start-up concept in the U.S. to the fastest growing moving and storage franchise business in the country.

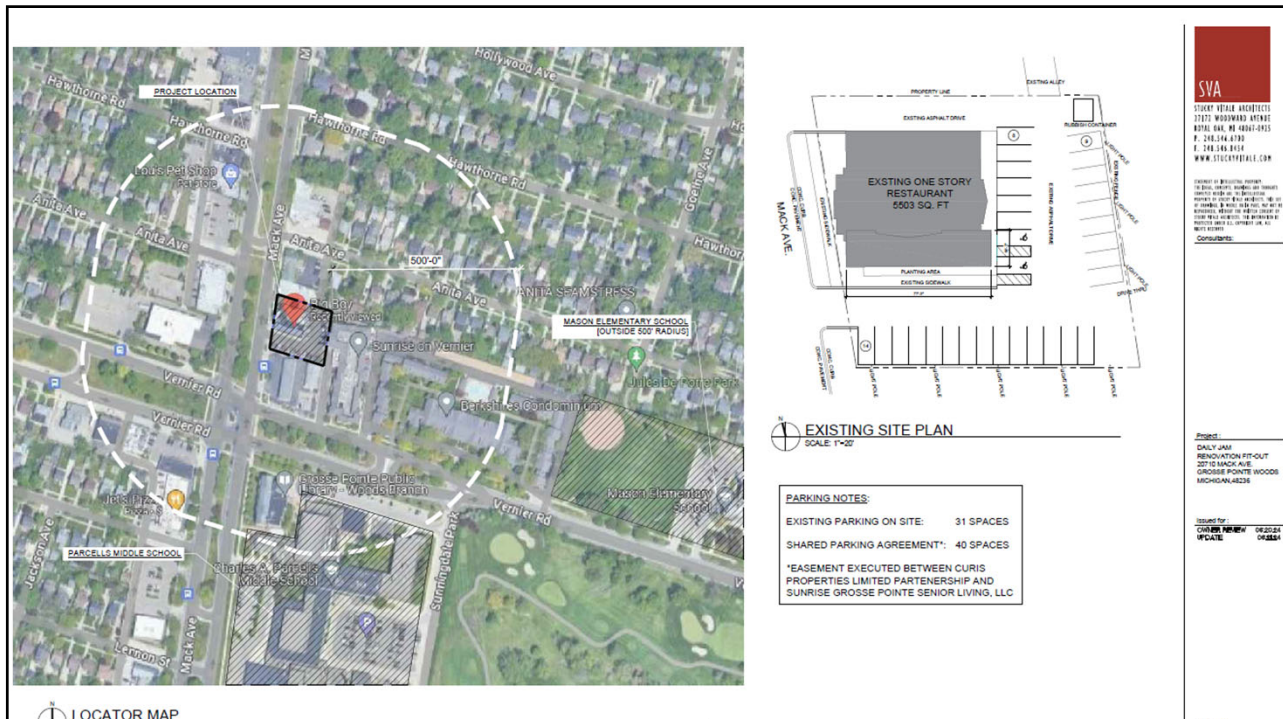
16

LOCATION, LOCATION, LOCATION

- 20710 Mack Avenue, Grosse Pointe Woods, Michigan 48236, current Big Boy restaurant.
- The existing Big Boy Franchise Agreement will expire April 2025 and will not be renewed. The location will not continue as a Big Boy under any circumstances.
- Renovation construction will begin on approximately September 1, 2024, and complete the renovation construction on November 1, 2024.



17



18



19



20



21



22

