

# SINGLE BARREL SOCIAL 2021

## STARTERS

- Baked Empanadas** • two hand made pastries, chorizo, beef, queso anejo, baja crema, pickled onions, jalapenos, salsa verde \$11
- Crab & Artichoke Dip** • lump blue crab, artichoke hearts, cream cheese, scallion, pickled jalapeno, cotija, lovosh cracker \$15
- Sautéed Garlic Shrimp** • black tiger shrimp, lots of garlic, butter, white wine, roasted tomato, parsley, grilled ciabatta \$12
- Wood Grilled Chicken Wings** • one dozen amish raised chicken roasted over hardwood coals tossed with your choice of sauce - tamari-bourbon glaze, shishito peppers, aleppo pepper - cayenne butter, blue cheese, pickled vegetables - everything bagel seasoning, ranch dressing, crudite \$12
- Social Trio** • -salsa verde, fresh crushed guacamole, queso tortilla chips \$10
- Crispy Calamari** • tender fried squid rings and tentacles, calabrian chilis, garlic oil, pickled peppers, grilled lemon \$12
- Tinga Taquitos** • fried flour tortillas, roasted chicken, charred onion, chipotle salsa, lime crema, pickled onions \$11
- Soup of the Day** • Daily preparation MP

## RAW / CHILLED

- \*Beef Tenderloin Tartare** • beef tenderloin, shallot, marinated chanterelle mushrooms, dijon, cured egg yolk, toasted baguette \$18
- \*Oysters on the Half Shell** • flown in fresh daily ask your server for details MP  
cocktail, mignonette (\*limited availability)
- Artisan Charcuterie** • chef's selection of 3 artisan cheeses and 3 gourmet meats, house made jam, marcona almonds, apple mustard, house made crostini \$15
- Wedge Salad** • baby iceberg, nueske's applewood bacon, onion, tomato, moody blue cheese \$10
- Mixed Beet Salad** • salt roasted local beets, feta cheese, balsamic, arugula, roasted tomato, pistachio vinaigrette \$11
- Guadalupe Salad** • warm goat cheese croquettes, red pears, apples, walnuts, lemon-thyme vinaigrette \$12

Add to any salad -

- grilled chicken breast \$6 - grilled skirt steak \$8  
- sautéed tiger shrimp \$7 - seared norwegian salmon \$9

\*Please notify your server of any allergies

\*Ask your server about menu items that are cooked to order or served raw.

\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness

ALL ITEMS ARE COOKED FROM SCRATCH  
THANK YOU FOR YOUR PATIENCE AND KINDNESS

## STEAKS / CHOPS

HARDWOOD GRILLED - SERVED WITH CHOICE OF 1 SIDE

- Beef Ribeye Delmonico** • \$45  
angus reserve farms, 40-day aged - 16oz
- Beef Tenderloin Filet Mignon** • \$39  
angus reserve farms, 30-day aged - 8oz
- American Wagyu Coulotte** • \$72  
snake river farms, BMS grade 8 - 10oz
- Beef Skirt Steak** • \$26  
arrachera style marinade - 12oz
- Prime Sirloin Filet** • \$27  
angus reserve farms, 40-day aged - 8oz
- Tomahawk Pork Chop** • \$26  
beeler's farm, all-natural heritage pork - 12oz

### ADDITIONS

- Roasted Beef Bone Marrow \$12 - 6oz. Lobster Tail \$28  
Argentinian Chimichurri Sauce \$3 - Black Truffle Butter \$6  
Horseradish Cream Sauce \$2 - Zip Sauce \$3  
½ lb. Alaskan King Crab Legs - \$29

## ENTRÉES

- Amish Farm Chicken** • bone-in chicken breast, butternut squash gnocchi, brussels sprouts, parmesan, pancetta, smoked chicken jus \$23
- Braised Lamb Shank** • spice rubbed colorado raised lamb, rosemary polenta, root vegetables, wild-mushroom cabernet sauce \$35
- Seafood Fried Rice** • black tiger shrimp, aukra salmon, fried rice, sesame, egg, ginger. green beans, vegetable won ton, sweet chili sauce \$28
- Bamboo Steamed Halibut** • chanterelle mushrooms, marble potatoes, snow peas, baby carrot, cilantro, coconut-miso broth \$33
- Aukra Salmon** • norwegian salmon, preserved lemon, broccolini, whipped potatoes, horseradish-dill creme fraiche \$27
- SBS Burger & Fries** • 8oz, ground angus chuck/brisket patty, nueske's bacon, smoked local cheddar cheese, caramelized onions, lettuce, tomato, brioche bun, kickin' fries \$17

### Pre-Fixe Menu - Four Courses

- not sure what to order, let us handle the decisions for the table, ask your server for details •  
\$55 per person

## SIDES

- Kickin' Fries** • seasoned fries, whiskey ketchup \$6
- Broccolini** • preserved lemon, parmesan \$6
- Farm Fresh Vegetables** • ask your server for todays prep \$6
- Mashed Potatoes** • herb cream, european butter, s&p \$6
- Duck Fat Fried Potatoes** • garlic, shallots, herbs \$6
- Butternut Squash Gnocchi & Brussel Sprouts** \$8

# SINGLE BARREL SOCIAL - 2021

## SIGNATURE DRINKS

- SBS Whiskey Sour** • ironfish single barrel maple bourbon, lime, lemon, michigan honey syrup, egg white 12
- Winter Mule** • titos vodka, pomegranate liqueur, cranberry, lime, ginger beer 12
- This Could Be Rhisky** • ironfish single barrel bourbon, 12 year bacco rum, cold brew, cocoa bitters 12
- Pomegranate Negroni** • ann arbor distilling 'winter' gin, pomegranate liqueur, campari 12
- Billionaire** • sazerac rye whiskey, lemon, pomegranate, absinthe rinse, bitters 13
- Oaxaca Old Fashioned** • adictivo tequila, tres paplote mezcal, agave, ango bitters, smoked glass 14
- Desert Flower** • sotol platinum, prickly pear liqueur, cranberry juice, lime 12
- The Elder Wand** • petoskey stone gin, st. germain, lemon, honey, sparkling wine 10
- SBS Margarita** • libuela joven tequila, triple sec, simple syrup, fresh lime, lemon, orange, salted rim, egg white 10
- Cadillac Margarita** • maestro dobel diamante tequila, cointreau, fresh lime, lemon, orange, grand marnier float, salted rim 19
- Smokey Margarita** • tres papalote mezcal, triple sec, simple syrup, fresh lime, lemon, orange, el taijin rim 12

## FLIGHTS

3 x .75oz pours

- SBS Select Whiskey Flight** • 19  
Iron Fish Distillery 'Single Barrel' Bourbon - MI  
A2 Distilling Fox River 'Single Barrel' Whiskey - MI  
Journeyman 'Silver Cross' Single Barrel Whiskey - MI
- Kentucky Single Barrel Whiskey Flight** • 24  
Russel's Reserve Single Barrel Bourbon - KY  
Henry McKenna Bottle in Bond Bourbon - KY  
Wild Turkey 'Kentucky Spirit' Bourbon - KY
- Single Malt Scotch Flight** • 23  
Balvenie 'Single Barrel' - aged 12 years, speyside  
Lagavulin - aged 8 years, islay  
Auchentoshan - aged 12 years, lowland
- Tequila Adictivo Flight - NOM 1477** • 25  
Adictivo 'Reposado' Tequila - aged 8 months  
Adictivo Anejo Tequila - aged 2 years  
Adictivo Cristalino Tequila - aged 7 years

## WINE

PLEASE ASK YOUR SERVER FOR TODAY'S WINES BY  
THE GLASS AND RESERVE WINE LIST

## SEASONAL

- Sidecar** • camus vsop cognac, cointreau, fresh lemon, bitters 12
- Godiva Martini** • vanilla vodka, godiva dark liqueur, coffee, half n half 14
- Sleigh Ride** • old forester 1870, domaine de canton, cinnamon, allspice dram, nutmeg 12
- Cinn-ful Old Fashioned** • iron fish single barrel bourbon, orange bitters, cinnamon simple, house made luxardo cherries 11
- Espresso Martini** • stolichnaya vanil vodka, espresso, kahula, creation coffee cold brew 12

## DRAFT BEER

- Ore Creek (American Golden Ale)** • 5.0% abv. 14oz - \$5  
BREW Detroit - Detroit, MI
- Erik the Red (Irish Red Ale)** • 5.0% abv. 14oz - \$5  
Dragonsmead Brewery - Warren, MI
- Bourbon Barrel Aged Cream Ale** • 5.5% abv. 14oz - \$7  
Lexington Brewing - Lexington, KY
- Dragon's Milk (Barrel Aged Stout)** • 11.0% abv. 9oz - \$8  
New Holland Brewing - Holland, MI
- Blackberry Hard Cider** • 7.9% abv. 14oz - \$6  
Sierra Rose Cidery - San Leandro, CA
- M-43 (New England IPA)** • 6.8% abv. 14oz - \$9  
Old Nation Brewing - Williamston, MI
- Sour Monkey (Sour)** • 9.5% abv. 14oz - \$6  
Victory Brewing - Downingtown, PA
- Rotating Seasonal** • please ask server for current option 14oz - MP

## BOTTLES & CANS

- Cerveza Del Ray (Mexican Lager)** • 4.5% abv 16oz - \$5  
BREW Detroit - Detroit, MI
- Coors Light (American Lager)** • 4.2% abv. 16oz - \$4  
Coors Brewing - Golden, CO
- Pacifico / Corona (Mexican Lager)** • 4.5% abv. 12oz - \$4  
Grupo Modelo - Nava, MX

## SPIRITS

PLEASE ASK YOUR SERVER TO SEE THE SPIRITS LIST