

# SINGLE BARREL SOCIAL 2021

## RAW / CHILLED

- \*Oysters on the Half Shell** • flown in fresh daily MP  
ask your server for details  
cocktail, mignonette (\*limited availability)
- \*Beef Tenderloin Tartare** • beef tenderloin, shallot, \$14  
fresno chili, marinated wild mushrooms, dijon, cured  
egg yolk, toasted baguette
- \*Ahi Tuna Poke** • ahi tuna sashimi, cucumber, \$16  
avocado, mango, scallion, red onion, sesame, tiradito,  
crispy wonton
- Grilled Local Peaches & Burrata** • heirloom \$12  
tomato, burrata cheese, toasted hazelnuts, baby kale,  
port reduction
- Artisan Charcuterie** • chef's selection of 3 artisan \$18  
cheeses and 3 gourmet meats, house made jam,  
marcona almonds, apple mustard, crostini
- Wedge Salad** • baby iceberg, nueske's applewood \$11  
bacon, onion, tomato, moody blue cheese
- Guadalupe Salad** • romaine, pears, apples, walnuts, \$13  
warm goat cheese croquettes, lemon-thyme vinaigrette
- Mixed Beet Salad** • roasted local beets, feta cheese, \$12  
balsamic, arugula, roasted tomato, pistachio vinaigrette (gf)

Add to any salad -

grilled chimichurri chicken breast \$6 / grilled prime steak \$12  
grilled tiger shrimp \$8 / seared norwegian salmon \$10

## HOT APPETIZERS

- Baked Empanadas** • two hand made pastries, beef, \$15  
chorizo, queso, blanco, crema, fresno chili, salsa verde
- Social Trio** • -salsa verde, fresh crushed guacamole, \$10  
hot pepper queso, corn tortilla chips (gf,v)
- Tinga Taquitos** • fried flour tortillas, roasted chicken, \$11  
charred onion-chipotle salsa, lime crema, pickled onions
- Wood Grilled Chicken Drumsticks** • amish raised \$12  
chicken, tamari-bourbon glaze, shishito peppers,  
aleppo pepper (gf)
- Lobster & Artichoke Dip** • maine lobster meat, \$15  
artichoke hearts, cream cheese, scallion, pickled  
jalapeno, cotija, lovosh cracker
- Crispy Calamari** • tender fried squid, calabrian chilis, \$12  
garlic oil, pickled peppers, grilled lemon
- Sautéed Garlic Shrimp** • black tiger shrimp, lots of \$12  
garlic, butter, white wine, roasted tomato, parsley,  
grilled ciabatta

## STEAKS / CHOPS

HARDWOOD GRILLED - SERVED WITH CHOICE OF 1 SIDE

- Beef Ribeye Delmonico** • \$55  
angus reserve farms, 40-day aged - 16oz
- Beef Tenderloin Filet Mignon** • \$45  
angus reserve farms, 30-day aged - 8oz
- American Wagyu Coulotte** • \$65  
snake river farms, BMS grade 8 - 10oz
- American Wagyu 'Kansas City' Strip** • \$85  
bone-in, imperial wagyu, 45-day dry aged - 20oz
- Prime Sirloin Strip** • \$27  
angus reserve farms, 40-day aged - 10oz
- Tomahawk Pork Chop** • \$29  
beeler's farm, all-natural heritage pork - 12oz

### ADDITIONS

Roasted Beef Bone Marrow \$12 - 4oz Lobster Tail \$18  
Argentinian Chimichurri Sauce \$3 - Black Truffle Butter \$6  
Horseradish Cream Sauce \$2 - Zip Sauce \$3

## SIDES

- \*Ricotta Gnocchi** • english peas & swiss chard (v) \$8
- Mashed Potatoes** • herb cream, european butter, s&p \$6
- Wild Mushrooms** • garlic confit, thyme - butter \$8
- Duck Fat Smashed Potatoes** • garlic, shallots, herbs \$6
- Farm Fresh Vegetables** • ask your server \$6
- Asparagus** • preserved lemon, parmesan \$6
- Kickin' Fries** • seasoned fries, whiskey ketchup \$6

\*upcharge applies as steak/chops side

## ENTRÉES

- Seafood Fried Rice** • black tiger shrimp, aukra \$28  
salmon, fried rice, sesame, egg, ginger. green beans,  
vegetable won ton, sweet chili sauce
- Amish Farm Chicken** • bone-in chicken breast, \$24  
ricotta gnocchi, english peas, wild mushroom ragout
- Seared Sea Scallops** • marble potato, grilled \$32  
artichoke, asparagus, marinated wild mushrooms,  
fennel cream, chorizo oil (gf)
- Aukra Salmon** • baby spinach, curried corn succotash \$27  
fava beans, shiitake mushrooms, balsamic butter
- SBS Burger & Fries** • 8oz, ground angus \$17  
chuck/brisket patty, nueske's bacon, smoked local  
cheddar cheese, caramelized onions, lettuce, tomato,  
brioche bun, kickin' fries

\*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

We are committed to serving our guests the freshest products available.  
Due to current meat, seafood and produce supply shortages  
across the country, some items may not be available today. We appreciate your  
patience and understanding as we all work through the issues facing our industry.