

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.

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DRINK FEATURES

{ Whiskey }

- SBS Whiskey Sour** • ironfish single barrel, lime, lemon, egg white, michigan honey syrup 12
- St. Ellen** • sazerac 6 year rye whiskey, st germaine, lemon, cucumber 15
- This Could Be Rhisky** • ironfish single barrel bourbon, 12 year rum, cold brew, cocoa bitters 12
- Shandy Maker** • larceny bourbon, grapefruit, lemon, M-43 New England IPA 14

{ Vodka }

- Pama Mule** • titos vodka, pomegranate liqueur, cranberry, lime, ginger beer 12
- Creamsicle** • vanilla vodka, orange vodka, coconut rum, amaretto, hint of cream 15
- Just Like That** • valentine white blossom vodka, cointreau, peach, white grape 13

{ Tequila, Mezcal, Sotol... }

- Oaxaca Old Fashioned** • adictivo tequila, paplote mezcal, agave, angostura bitters, smoked glass 14
- La Pina** • libelula tequila, pineapple, lime, cilantro, jalapeno 12
- Cadillac Margarita** • maestro dobel diamante tequila, cointreau, fresh lime, lemon, orange, grand marnier float, salted rim 19
- Desert Flower** • sotol platinum, prickly pear liqueur, cranberry juice, lime 12
- Smokey Margarita** • tres papalote mezcal, triple sec, simple syrup, fresh lime, lemon, orange, el tajjin rim 12

{ Gin }

- The Elder Wand** • petoskey stone gin, st. germain, lemon, honey, sparkling wine 10
- New Ramos Fizz** • petoskey fossil gin, fresh lemon, lime, egg white, creme de orange, bitters 14

{ Rum }

- Pain Killer** • pusser's navy rum, pineapple, orange, cream of coconut 16
- Hemingway** • cruzan silver rum, luxardo, fresh grapefruit, lime 12
- Bird of Paradise** • aged rum, aperol, pineapple, lime 14

{ Cognac & Cordials }

- Mocha Martini** • godiva dark liqueur, vanilla vodka coffee, kaulua coffee, chilled espresso, half n half 14
- Sidecar** • camus vsop cognac, cointreau, fresh lemon, bitters 12

SPIRITS

PLEASE ASK YOUR SERVER
TO SEE THE FULL SPIRITS LIST

DRAFT BEER

- Center Stage (Amber Ale)** • 5.9% abv. 14oz - \$6
Kickstand Brewery - Commerce Twp, MI
- Soft Parade Shandy (Fruit Beer/Radler)** • 4.2% abv. 14oz - \$7
Shorts Brewing Company - Elk Rapids, MI
- Locals Light (American Lager)** • 5.2% abv. 14oz - \$5
Shorts Brewing Company - Bellaire, MI
- M-43 (New England IPA)** • 6.8% abv. 14oz - \$9
Old Nation Brewing - Williamston, MI
- Bourbon Barrel Aged Cream Ale** • 5.5% abv. 14oz - \$7
Lexington Brewing - Lexington, KY
- Brother Benjamin (Imperial IPA)** • 10.1% abv. 14oz - \$8
Greenbush Brewing Company - Sawyer, MI
- Pineapple Haze (Hard Cider)** • 6.0% abv. 14oz - \$6
Original Sin Cidery - New York, NY
- Flanders Red Ale (Sour)** • 5.9% abv. 14oz - \$7
DESTITHL Brewery - Normal, IL

BOTTLES & CANS

- Cerveza Del Lago (Mexican Lager)** • 4.5% abv. 12oz - \$7
Big Lake Brewing - Holland, MI
- Coors Light (American Light)** • 4.2% abv. 16oz - \$5
Coors Brewing Company - Golden, CO
- Shandy (Lager & Lemonade)** • 4.8% abv. 16oz - \$5
Old Nation Brewing - Williamston, MI
- Partake IPA (Non-Alcoholic)** • 0.26% abv. 12oz. - \$4
Partake Brewing - Calgary, AB

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
Laphroaig - aged 10 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

*Please notify your server of any allergies
Automatic 20% gratuity is added to all groups 6 or larger