

SINGLE BARREL SOCIAL 2021

HOT APPETIZERS

Wood Grilled Chicken Drumsticks • amish raised \$12
chicken, tamari-bourbon glaze, shishito peppers,
aleppo pepper (gf)

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

Lobster & Artichoke Dip • maine lobster meat, \$15
artichoke hearts, cream cheese, scallion, pickled
jalapeno, cotija, lovosh cracker

Tinga Taquitos • fried flour tortillas, roasted chicken, \$11
charred onion-chipotle salsa, lime crema, pickled
onions

Gnocchi • ricotta gnocchi, spaghetti squash, duck \$12
confit, baby spinach

Crispy Calamari • tender fried squid, calabrian chilis, \$12
garlic oil, pickled peppers, grilled lemon

Sautéed Garlic Shrimp • black tiger shrimp, lots of \$13
garlic, butter, white wine, roasted tomato, parsley,
grilled ciabatta

RAW / CHILLED

Artisan Charcuterie • chef's selection of 3 artisan \$18
cheeses and 3 gourmet meats house made jam,
marcona almonds, apple mustard, crostini

***Ahi Tuna Poke** • ahi tuna sashimi, cucumber, \$16
avocado, mango, scallion, red onion, sesame, tiradito,
crispy wonton

***Oysters on the Half Shell** • flown in fresh daily MP
ask your server for details
cocktail, mignonette (*limited availability)

Fall Harvest Burrata • roasted acorn squash, grilled \$12
local apples, burrata cheese, spiced pecans, baby
kale, pomegranate port reduction (gf)

Mixed Beet Salad • roasted local beets, feta cheese, \$12
balsamic, arugula, roasted tomato, pistachio
vinaigrette (gf)

Wedge Salad • baby iceberg, nueske's bacon, \$11
shallot brulee, tomato, moody blue cheese (gf)

Guadalupe Salad • romaine, pears, apples, walnuts, \$13
warm goat cheese croquettes, lemon-thyme
vinaigrette

Add to any salad -

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

STEAKS / CHOPS

HARDWOOD GRILLED - SERVED WITH CHOICE OF 1 SIDE

Tenderloin Filet Mignon • \$49
angus reserve farms, 30-day aged - 7oz

Ribeye Delmonico • \$58
angus reserve farms, 40-day aged - 16oz

Prime Sirloin Strip • \$28
angus reserve farms, 40-day aged - 10oz

American Wagyu 'Kansas City' Strip • \$85
bone-in, imperial wagyu, 45-day dry aged - 20oz

Tomahawk Pork Chop • \$29
beeler's farm, all-natural heritage pork - 12oz

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

Mashed Potatoes • herb butter, cream (gf) \$6

Wild Mushrooms • garlic confit, sherry wine \$8

Duck Fat Smashed Potatoes • garlic, shallots, herbs \$6

Broccolini • preserved lemon, parmesan \$6

Brussels Sprouts • crispy fired, maple-cider vin \$6

Kickin' Fries • seasoned fries, whiskey ketchup \$6

Farm Fresh Vegetables • ask your server \$8

ENTRÉES

Sea Scallops • braised swiss chard, lardon, risotto, \$35
acorn squash, tarragon-chive butter

Duck Breast • michigan apple, yukon-parsnip puree, \$34
crispy brussels sprouts, red wine duck jus

Norwegian Salmon • larceny bourbon 'old \$27
fashioned glaze, broccolini, preserved lemon,
whipped potatoes (gf)

Seafood Fried Rice • black tiger shrimp, aukra \$28
salmon, fried rice, sesame, egg, ginger. green beans,
vegetable won ton, sweet chili sauce

North Atlantic Haddock • coriander-lime jasmine \$26
rice, baby carrots, snow peas, coconut-curry broth,
cilantro (gf)

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 increase your risk of foodborne illness
10/16/2021

SINGLE BARREL SOCIAL - 2021

DRINK FEATURES

{ Whiskey }

- SBS Whiskey Sour** • old forester bourbon, lime, lemon, egg white, michigan honey syrup 12
- Ginger Snap** • brown sugar bourbon 103, allspice dram, spicers orchard apple cider, ginger beer 14
- St. Ellen** • rittenhouse rye whiskey, st germaine, lemon, cucumber 15
- Cinn-ful Old Fashioned** • iron fish single barrel bourbon, orange bitters, cinnamon simple 14
- 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 }

- Pomegranate Mule** • titos vodka, pama liqueur, cranberry, lime, ginger beer 12
- Fort Detroit** • valentine white blossom, chambord raspberry liquor, pineapple. 14
- Carmel Orchard** • salted caramel liqueur, 6th element apple vodka, spicers orchard apple cider, cream 14

{ Tequila, Mezcal, Sotol... }

- Desert Flower** • sotol platinum, prickly pear liqueur, cranberry juice, lime 12
- Oaxaca Old Fashioned** • adictivo tequila, paplote mezcal, agave, angostura bitters, smoked glass 14
- Cortez Negroni** • siete leguas blanco, aperol aperitivo, cocchi dopo amaro 14
- 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 tajjin rim 12

{ Gin }

- Tree Town Collins** • ann arbor distillery winter gin, water hill cranberry, rosemary syrup, soda 14
- The Elder Wand** • petoskey stone gin, st. germain, lemon, honey, cava. 12

{ Rum }

- Fireplace Punch** • light rum, allspice dram, pama, fresh squeezed orange, pomegranate syrup 16
- Hemingway** • cruzan silver rum, luxardo, fresh grapefruit, lime 12
- Bird of Paradise** • aged rum, aperol, pineapple, lime 14

{ Cognac & Cordials }

- The Last Word** • chartreuse, luxardo maraschino, petoskey stone gin, fresh lime 14
- 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

- Siren (Amber Ale)** • 5.0% abv. 14oz - \$7
North Peak Brewing Co - Traverse City, MI
- Coconut brown (Brown Ale)** • 6.0 abv. 14oz - \$8
Blackrocks Brewing - Marquette, 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
- Star Chicken Shotgun (IPA)** • 6.8% abv. 14oz - \$8
Greenbush Brewing Company - Sawyer, MI
- Jack's Peach (Hard Cider)** • 5.0% abv. 14oz - \$7
Jack's Hard Cider - Gettysburg, PA
- Flanders Red Ale (Sour)** • 5.9% abv. 14oz - \$7
DESTITHL Brewery - Normal, IL

BOTTLES & CANS

- Zombie Dust (Pale Ale)** • 6.5% abv. 3 Floyds 12oz - \$6
Brewing Company - Münster, IN
- Cerveza Del Lago (Mexican Lager)** • 4.5% abv. 12oz - \$7
Big Lake Brewing - Holland, MI
- Pumpkin (Ale)** • 6.5% abv. Great Divide Brewing 12oz - \$6
Company - Denver, CO
- 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
- Blackberry Hard Cider** • 6.5% abv. 12oz - \$6
Cascade Winery - Grand Rapids, 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