

SINGLE BARREL SOCIAL - OCTOBER 2020

STARTERS

CHIPS & SALSA tortilla chips, salsa verde and pico de gallo ADD guacamole +\$3 / queso cheese sauce +\$3 guacamole and queso cheese sauce + \$5	3	ARTISAN CHARCUTERIE chef's selection of 3 artisan cheeses and 3 gourmet meats, house made jam, marcona almonds, apple mustard, house made crostini	15
TOMATO & BURRATA sliced fresh tomato, burrata cheese, arugula, olive oil, balsamic, grilled tiger bread	9	BAKED EMPANADAS hand made pastries, chorizo, beef, queso anejo, baja crema, pickled onions, jalapenos, salsa verde	11
HUMMUS & HEIRLOOM CRUDITE great northern bean hummus, sumac, cumin, lemon, harissa yogurt, olive oil, roasted tomato, grilled pita, crackers, assorted vegetables	11	*BAJA POKE WONTONS yellowfin tuna sashimi, avocado, cucumber, radish, mango, red onion, lime & soy, sesame seeds, won ton	14
TINGA TAQUITOS fried flour tortillas, roasted chicken, charred onion, chipotle salsa, lime crema, pickled onions	11	BAKED CRAB & ARTICHOKE DIP lump blue crab, artichoke hearts, cream cheese, scallion, pickled jalapeno, cotija, grilled pita, crackers	15
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	QUESADILLA flour tortilla, smoked cheddar, monterey jack, roasted corn, red peppers, black beans, pico de gallo, guacamole, baja crema ADD - grilled amish chicken +\$6 / adobo shrimp +\$7 grilled steak +\$8 / pork chorizo or carnitas +\$5	10
*SHRIMP & SCALLOP CEVICHE cured with orange & lime juice, red onion, aji amarillo, cucumber, pico de gallo, avocado, baja crema, hot sauce, crunchy tortilla	12	NACHOS tortilla chips, black beans, pico de gallo, queso cheese, pickled jalapenos, baja crema - ADD chorizo +\$3 / carnitas +\$4 / pollo verde +\$3 / carne asada+\$6	10

APPETIZER TOWER 33

beef empanadas, salsa verde / tinga taquitos, baja crema, pico de gallo / grilled chicken wings with choice of sauce / grilled shishito peppers / tortilla chips / guacamole / pickled onions / queso cheese sauce

SALADS

SOUTHWEST CHOPPED SALAD black beans, grilled corn, tomato, radish, scallion, avocado, queso fresco, jalapeno vinaigrette, chipotle crema	10	GUADALUPE SALAD warm goat cheese croquettes, red pears, green apples, walnuts, lemon-thyme vinaigrette	10	MIXED BEET SALAD salt roasted local beets, feta cheese, olive oil, balsamic, arugula, roasted tomato, pistachio vinaigrette	10
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ADD TO ANY SALAD - GRILLED CHICKEN BREAST \$5 - GRILLED SKIRT STEAK \$7 - SAUTÉED TIGER SHRIMP \$6

STEAKS & CHOPS

SERVED WITH CHOICE OF 2 SIDES

'NEW YORK' STRIP STEAK 12oz, angus reserve farms, illinois 30-day aged, chimichurri sauce	37	FILET OF SIRLOIN 8oz, angus reserve farms - illinois usda prime, 30-day aged	29	TOMAHAWK PORK CHOP 12oz, beeler's farm - le mars, iowa, family farm, all-natural heritage pork	26
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ENTRÉES

AUKRA SALMON 7oz skin-on fillet, sustainably raised, cedar plank roasted, cider-dijon glaze, fingerling potatoes, fresh farm vegetables	24	NOVA SCOTIA SWORDFISH 10oz hand cut steak, long line caught, char-grilled, tequila lime butter, shishitos, cilantro rice, grilled scallion	31
NEW BEDFORD SCALLOPS U10 sea scallops, pan seared, frangelico-tarragon brown butter, mashed potatoes, asparagus	28	YELLOWFIN TUNA 7oz, sashimi yellowfin tuna steak, seared rare, coriander, sesame, fried rice, glazed green beans, tiradito sauce, mint	27
SBS BURGER 8oz, ground angus chuck/brisket patty, applewood bacon, caramelized onions, lettuce and tomato. Choice of cheese - jack, smoked cheddar or american	13	SEAFOOD FRIED RICE black tiger shrimp, aukra salmon, fried rice, sesame, egg, ginger. green beans, vegetable won ton	26
WOOD GRILLED SURF & TURF WITH 2 SIDES Choose your 'Surf(s)' - tiger shrimp glazed with honey adobo sauce (\$21) - pan seared new bedford sea scallops (\$27) - 2 grilled maine lobster tails (\$32) Choose your 'Turf(s)' - 'arrachera style' skirt steak (\$18) - angus reserve filet of sirloin (\$27) - angus reserve ny strip steak (\$35)	(MP)	TACO DINNER - CHOICE OF 3 WITH RICE & BEANS - Arrachera - skirt steak, cotija, pico de gallo, avocado - Baja - fried mahi mahi, baja crema, pico de gallo, cabbage slaw - Camarones - tiger shrimp, honey adobo, mango, baja slaw - Pollo Verde - roasted amish chicken, salsa verde, chimichurri, guacamole, jack cheese - Campechano - carnitas, chorizo, queso fresco, chicharonnes, onions, salsa verde	16

SIDES

KICKIN' FRIES 5 seasoned fries, whiskey ketchup	SAUTÉED GREEN BEANS 5 tomato, garlic, shallot, lemon	FARM FRESH VEGETABLES 5 ask your server for today's prep
MASHED POTATOES 5 herb infused cream, european butter, s&p	CILANTRO-LIME RICE OR BLACK BEANS 5 vegetarian	DUCK FAT FINGERLING POTATOES 5 garlic, shallots, herbs
MIXED GREENS SALAD 6 carrot, radish, onion, cucumber, grape tomato, choice of dressing (lemon-thyme, honey-mustard, ranch, blue cheese)		

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.

*PARTIES LARGER THAN 6 WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE

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SIGNATURE DRINKS

SBS WHISKEY SOUR 12 ironfish single barrel maple bourbon, lime, lemon, michigan honey syrup	MICHIGAN MULE 12 journeyman featherbone rye whiskey, lime, ginger beer	THIS COULD BE RHISKY 12 ironfish single barrel bourbon, 12 year bacco rum, cold brew, cocoa bitters
PINK DUCT TAPE 13 petosky stone gin, hibiscus, raspberry, blackberry, sparkling wine	OAXACA OLD FASHIONED 12 adictivo tequila, tres paplote mezcal, agave, ango bitters, smoked glass	THE ELDER WAND 10 petoskey stone gin, st. germain, lemon, honey, sparkling wine
MANGO CAPRIOSKA 12 deep eddy vodka, fresh mango, cane sugar, lime, soda water	DESERT FLOWER 12 sotol platinum, prickly pear liqueur, cranberry juice, lime	BILLIONAIRE 13 journeyman silver cross whiskey, lemon pomegranate, absinthe rinse, bitters
SBS MARGARITA 8 libuela joven tequila, triple sec, simple syrup, fresh lime, lemon, orange, salted rim	CADILLAC MARGARITA 19 maestro dobel diamante tequila, cointreau, fresh lime, lemon, orange, grand marnier float, salted rim	SMOKEY MARGARITA 11 tres papalote mezcal, triple sec, simple syrup, fresh lime, lemon, orange, el tajin rim

SEASONAL

FALL IN PARADISE 11 cruzan aged rum, apple cider, lime pineapple, allspice dram, orange bitters	FALL SANGRIA 10 cabernet, apple brandy, pear brandy, cinnamon syrup, fresh fruit	SIDECAR 12 camus vsop cognac, cointreau, fresh lemon, bitters
BARBADOS OLD FASHIONED 10 mt gay eclipse rum, apple cider reduction, orange bitters	ESPRESSO MARTINI 12 stolichnaya vanil vodka, espresso, kahula, creation coffee cold brew	SINGLE BARREL PUMPKIN SMASH 10 old forester bourbon, house made pumpkin spice syrup, citrus, soda

DRAFT BEER

ORE CREEK (AMERICAN GOLDEN ALE) 14OZ - \$5 5.0% abv. - BREW Detroit - Detroit, MI	ERIK THE RED (IRISH RED ALE) 14OZ - \$5 5.0% abv. Dragonsmead Brewery - Warren, MI
BOURBON BARREL AGED CREAM ALE 14OZ - \$7 5.5% abv. Lexiington Brewing - Lexington, KY	DRAGON'S MILK (BARREL AGED STOUT) 9OZ - \$8 11.0% abv. - New Holland Brewing - Holland, MI
BLACKBERRY HARD CIDER 14OZ - \$6 7.9% abv. - Sierra Rose Cidery - San Leandro, CA	TWO HEARTED ALE (AMERICAN IPA) 14OZ - \$6 7.0% abv. - Bell's Brewery - Comstock, MI
TART & JUICY (SOUR IPA) 14OZ - \$6 4.5% abv. - Epic Brewery - Salt Lake City, UT	OKTOBERFEST (AMBER LAGER) 14OZ - \$7 6.5% abv. - Great Lakes Brewing Co - Cleveland, OH

BOTTLES & CANS

M-43 (NEW ENGLAND IPA) 16OZ - \$9 6.8% abv. - Old Nation Brewing - Williamston, MI	CERVEZA DEL RAY (MEXICAN LAGER) 16OZ - \$5 4.5% abv - BREW Detroit - Detroit, MI
COORS LIGHT (AMERICAN LAGER) 16OZ - \$4 4.2% abv. - Coors Brewing - Golden, CO	PACIFICO / CORONA (MEXICAN LAGER) 12OZ - \$4 4.5% abv. - Grupo Modelo - Nava, MX

DAILY SPECIALS

TACO TUESDAY

\$2 TACO MENU
\$2 CORONA / PACIFICO / PABST
\$5 CLASSIC MARGARITAS
\$5 SKINNY MARGARITAS
LIVE MUSIC 6PM TO 9PM

WHISKEY WEDNESDAY

\$5 OLD FORESTER COCKTAILS
\$15 SINGLE BARREL SELECT FLIGHTS
\$3 ANGUS BEEF SLIDERS

'WINE' DOWN THURSDAY

50% OFF WINE BOTTLES*
50% OFF CHARCUTERIE & CHEESE
50% OFF DESSERTS

LIQUID LOUNGE (FRIDAY & SATURDAY)

LATE NIGHT FOOD MENU - 9PM TO 12AM
(SLIDERS, POPPERS, WINGS, POUTINE FRIES AND MORE!!)

\$5 OLD FORESTER & DEEP EDDY
\$3 ORE CREEK DRAFT BEER
\$3 JAMESON GREEN TEA SHOT
\$8 LONG ISLAND STYLE DRINKS
- LONG ISLAND ICED TEA
- LONG BEACH ICED TEA

** LIVE MUSIC / DJ EVERY WEEK **

CHECK WEBSITE FOR DATES & INFO - WWW.SINGLEBARRELSOCIAL.COM

WHITE WINE	gls/btl
<u>Pinot Grigio, Giacato</u>	\$8/\$28
<i>Gorisk Brda, Slovenia - 2016</i>	
<u>Reisling, Armand 'Kabinett'</u>	\$11/\$40
<i>Pfalz, Germany - 2018</i>	
<u>Bergerac, Chateau les Miaudoux</u>	\$6/\$20
<i>Saussignac, France - 2018</i>	
<u>Sauvignon Blanc, The Crossings</u>	\$10/\$36
<i>Awatere Valley, New Zealand - 2015</i>	
<u>Sauvignon Blanc, Betelgeuse</u>	\$9/\$28
<i>Brown Estate, CA - 2018</i>	
<u>Chardonnay, Juliet Fiero</u>	\$12/\$44
<i>Paso Robles, CA - 2015</i>	
<u>Chardonnay, Domaine Astruc</u>	\$8/\$28
<i>Lot 9, Limoux, France - 2016</i>	
<u>Muscadet, Le Fils des Gras Moutons</u>	\$13/\$48
<i>Maisdon-Sur-Sevre, France - 2018</i>	
ROSE	
<u>Anna, Gonc Vinarstvo</u>	\$10/\$36
<i>Rioja, Spain</i>	
<u>Rosado, Bodegas Ostatu</u>	\$9/\$32
<i>Samaniego, Spain</i>	
<u>Rosada Brut, Marquis de Sade (Sparkling)</u>	\$7/\$24
<i>Almendralejo, Spain</i>	
RED WINE	
<u>Pinot Noir, Grocham Cellars</u>	\$12/\$44
<i>Willamette Valley, OR - 2015</i>	
<u>Petite Sirah, Rowdy Bush</u>	\$8/\$28
<i>Lodi, CA - 2018</i>	
<u>Merlot, Skyfall</u>	\$9/\$32
<i>Columbia Valley, WA - 2016</i>	
<u>Syrah, La Cuadrilla</u>	\$11/\$40
<i>Sonoma, CA - 2015</i>	
<u>Cabernet Sauvignon, Route Stock</u>	\$15/\$56
<i>Stock 29, North Coast, CA - 2015</i>	
<u>Cabernet Franc, La Pianure</u>	\$8/\$28
<i>Friuli-Venezia Giulia, Italy - 2018</i>	
SWEET	
<u>Sauternes, Chaeau Preieure d Arche</u>	3oz - \$9
<i>Bordeaux, France - 2014</i>	
<u>Vino Santo del Chianti, Grignano</u>	3oz - \$9
<i>Milano, Italy - 2012</i>	

RESERVE WINE LIST – BY THE BOTTLE ONLY	
SPARKLING	
<u>M. Bonnamy 'Brut' Crement de Loire</u>	\$48
<i>Loire, France - NV</i>	
<u>Perrier Jouet 'Grand Brut' Champagne</u>	\$97
<i>Epernay, France - NV</i>	
<u>Louis Dumont 'Brut Rose' Champagne</u>	\$120
<i>Epernay, France - NV</i>	
<u>Louis Roederer 'Brut Rose' Champagne</u>	\$135
<i>Montagne de Reims, France - NV</i>	
<u>Dom Perignon Prestige 'Brut' Champagne</u>	\$240
<i>Epernay, France - 2008</i>	
WHITE WINE	
<u>Sancerre, Domaine Geneau</u>	\$70
<i>Loire Valley, France - 2018</i>	
<u>Chardonnay, Flowers</u>	\$105
<i>Sonoma Coast, CA - 2016</i>	
<u>Chablis, Domaine des Haites</u>	\$59
<i>Burgundy, France - 2017</i>	
RED WINE	
<u>Pinot Noir, Argyle 'Reserve'</u>	\$94
<i>Willamette Valley, OR - 2015</i>	
<u>Pinot Noir, Flowers</u>	\$120
<i>Sonoma Coast, CA - 2016</i>	
<u>Pinot Noir, Lignier-Michelot</u>	\$77
<i>Burgundy, France - 2016</i>	
<u>Merlot, Mayacamas Vineyards</u>	\$130
<i>Napa Valley, CA - 2014</i>	
<u>Cabernet Franc, Darioush</u>	\$170
<i>Napa Valley, CA - 2016</i>	
<u>Brunello di Montalcino, Pedro Scopetone</u>	\$115
<i>Tuscany, Italy - 2014</i>	
<u>Nebbiolo, Moccagotta</u>	\$70
<i>Burgundy, France - 2016</i>	
<u>Cabernet Sauvignon, Luke</u>	\$52
<i>Burgundy, France - 2016</i>	
<u>Cabernet Sauvignon, Cliff Lede</u>	\$140
<i>Stag's Leap, Napa Valley, CA - 2016</i>	
<u>Syrah, Leviathan</u>	\$85
<i>California - 2017</i>	
<u>Bordeaux Blend, Cape de Stato</u>	\$79
<i>Veneto, Italy - 2013</i>	