

SINGLE BARREL SOCIAL - FALL 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	4	ARTISAN CHARCUTERIE chef's selection of 3 artisan cheeses and 3 gourmet meats, house made jam, marcona almonds, apple mustard, house made crostini	15
FALL SQUASH FLATBREAD roasted squash, arugula, fontina, smoked blue cheese, truffle vinaigrette, honeycrisp apple, grilled naan ADD - sliced prosciutto + \$4	10	HUMMUS & HEIRLOOM CRUDITE white bean hummus, sumac, cumin, lemon, harissa yogurt, roasted tomato, grilled pita, crackers, assorted vegetables	11
BAKED EMPANADAS hand made pastries, chorizo, beef, queso anejo, baja crema, pickled onions, jalapenos, salsa verde	11	TINGA TAQUITOS fried flour tortillas, roasted chicken, charred onion, chipotle salsa, lime crema, pickled onions	11
SAUTÉED GARLIC SHRIMP black tiger shrimp, lots of garlic, butter, white wine, roasted tomato, parsley, grilled ciabatta	13	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	*BAJA POKE WONTONS yellowfin tuna sashimi, avocado, cucumber, radish, mango, red onion, lime & soy, sesame seeds, won ton	14
BAKED CRAB & ARTICHOKE DIP lump blue crab, artichoke hearts, cream cheese, scallion, pickled jalapeno, cotija, lovosh cracker	15	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

SOUP / SALAD

MIXED GREENS SALAD radish, onion, cucumber, grape tomato	8	GUADALUPE SALAD warm goat cheese croquettes, red pears, apples, walnuts, lemon-thyme vinaigrette	10	SOUTHWEST CHOPPED SALAD black beans, grilled corn, tomato, radish, scallion, avocado, queso fresco, jalapeno vinaigrette, chipotle crema	10
MIXED BEET SALAD salt roasted local beets, feta cheese, balsamic, arugula, roasted tomato, pistachio vinaigrette	10	SEASONAL SOUP chef's daily inspiration	6		

ADD TO ANY SALAD - GRILLED CHICKEN BREAST \$5 - GRILLED SKIRT STEAK \$7 - SAUTÉED TIGER SHRIMP \$6

ENTRÉES

AUKRA SALMON 7oz skin-on fillet, 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	39
NEW BEDFORD SCALLOPS U10 sea scallops, pan seared, butternut squash risotto, toasted pepitas, brussels sprout leaves, frangelico brown butter	29	SEAFOOD FRIED RICE black tiger shrimp, aukra salmon, fried rice, sesame, egg, ginger. green beans, vegetable won ton	26
SBS BURGER & FRIES 8oz, ground angus chuck/brisket patty, applewood bacon, caramelized onions, lettuce and tomato. Choice of cheese - jack, smoked cheddar or american	15	BRAISED BEEF SHORT RIB angus reserve boneless beef, braised for 360 minutes with fresh herbs, garden vegetables and lots of red wine, whipped butter potatoes, honey glazed baby carrots	30
WOOD GRILLED SURF & TURF WITH 2 SIDES Choose your 'Surf(s)' & 'Turf(s)' - tiger shrimp glazed with honey adobo sauce (\$21) - pan seared new bedford sea scallops (\$30) - 2 steamed maine lobster tails (\$32) - '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

STEAKS & CHOPS

SERVED WITH CHOICE OF 2 SIDES

*'NEW YORK' STRIP STEAK - BONELESS 12oz - angus reserve farms - 30-day aged	39	*FILET OF SIRLOIN - BONELESS 8oz, angus reserve farms - usda prime - 30-day aged	29
*'COWBOY' RIB STEAK - BONE-IN 24oz - angus reserve farms - 50 day aged	55	*TOMAHAWK PORK CHOP - BONE-IN 12oz, beeler's farm - le mars, iowa, all-natural heritage pork	26

ADDITIONS - ROASTED BONE MARROW + \$9 / 4OZ LOBSTER TAIL + \$12 / ZIP SAUCE + \$3 / ARGENTINIAN CHIMICHURRI +\$2 / HORSERADISH CREAM SAUCE +\$2

SIDES

KICKIN' FRIES 6 seasoned fries, whiskey ketchup	SAUTÉED GREEN BEANS 6 tomato, garlic, shallot, lemon	FARM FRESH VEGETABLES 6 ask your server for todays prep
MASHED POTATOES 6 herb infused cream, european butter, s&p	CILANTRO-LIME RICE &/OR BLACK BEANS 5 vegetarian	DUCK FAT FINGERLING POTATOES 6 garlic, shallots, herbs

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

FLIGHTS 3 X .750Z POURS

SBS WHISKEY SELECTIONS Iron Fish Distillery 'Single Barrel' Bourbon - MI A2 Distilling Fox River 'Single Barrel' Whiskey - MI Journeyman 'Silver Cross' Single Barrel Whiskey - MI	20
KENTUCKY SINGLE BARREL Russel's Reserve Single Barrel B'ourbon - KY Henry McKenna Bottle in Bond Bourbon - KY Wild Turkey 'Kentucky Spirit' Bourbon - KY	24
HEAVEN HILL DISTILLERY - BARDSTOWN, KY Elijah Craig 'Barrel Proof' Bourbon Old Fitzgerald Bottled-in-Bond Bourbon - 15 year Parkers Heritage 'Dark Rye' Whiskey - 8 year	29
SINGLE MALT SCOTCH Balvenie 'Single Barrel' - aged 12 years, speyside Lagavulin - aged 8 years, islay Auchentoshan - aged 12 years, lowland	23
TEQUILA ADICTIVO - NOM 1477 Adictivo 'Reposado' Tequila - aged 8 months Adictivo Anejo Tequila - aged 2 years Adictivo Cristalino Tequila - aged 7 years	25

SEASONAL

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

DRAFT BEER

ORE CREEK (AMERICAN GOLDEN ALE) 5.0% abv. - BREW Detroit - Detroit, MI	140Z - \$5
ERIK THE RED (IRISH RED ALE) 5.0% abv. Dragonsmead Brewery - Warren, MI	140Z - \$5
BOURBON BARREL AGED CREAM ALE 5.5% abv. Lexiington Brewing - Lexington, KY	140Z - \$7
DRAGON'S MILK (BARREL AGED STOUT) 11.0% abv. - New Holland Brewing - Holland, MI	90Z - \$8
BLACKBERRY HARD CIDER 7.9% abv. - Sierra Rose Cidery - San Leandro, CA	140Z - \$6
CLOUD 19 (NEW ENGLAND IPA) 7.0% abv. - Brew Detroit - Detroit, MI	140Z - \$8
TART & JUICY (SOUR IPA) 4.5% abv. - Epic Brewery - Salt Lake City, UT	140Z - \$6
ROTATING SEASONAL please ask server for current option	140Z - MP

BOTTLES & CANS

M-43 (NEW ENGLAND IPA) 6.8% abv. - Old Nation Brewing - Williamston, MI	160Z - \$9
CERVEZA DEL RAY (MEXICAN LAGER) 4.5% abv - BREW Detroit - Detroit, MI	160Z - \$5
COORS LIGHT (AMERICAN LAGER) 4.2% abv. - Coors Brewing - Golden, CO	160Z - \$4
PACIFICO / CORONA (MEXICAN LAGER) 4.5% abv. - Grupo Modelo - Nava, MX	120Z - \$4

DAILY SPECIALS

TACO TUESDAY

\$2 TACO MENU

\$2 CORONA / PACIFICO / PABST

\$5 CLASSIC & SKINNY MARGARITAS

LIVE MUSIC 6PM TO 9PM

WHISKEY WEDNESDAY

\$5 OLD FORESTER COCKTAILS

\$15 SINGLE BARREL SELECT FLIGHTS

'WINE' DOWN THURSDAY

50% OFF WINE BOTTLES*

50% OFF CHARCUTERIE & CHEESE

50% OFF DESSERTS

WHITE WINE	gls/btl
<u>Pinot Grigio, Elena Walch</u>	\$9/\$32
<i>Alto Adige, Italy - 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>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>*Pinot Noir, Avid Vineyards</u>	\$18/\$68
<i>Peteluma Gap, Sonoma County, CA - 2017</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>Lot 29, Napa Valley, CA - 2016</i>	
<u>*Cabernet Sauvignon, Unity</u>	\$19/\$72
<i>Napa/Sonoma County, CA - 2018</i>	
<u>*Ripasso Valpolicella, Buglioni</u>	\$17/\$64
<i>Verona, Italy - 2016</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 Haïtes</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, 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>	