

## small plates

sun dried tomato and roasted garlic hummus 7  
*with grilled pita and cucumbers*

buffalo fried tofu 7  
*with slaw and bleu cheese*

spinach con queso 8  
*with fresh tortilla chips*

fried green tomatoes 7  
*with roasted red tomato sauce and goat cheese*

spinach and goat cheese quesadilla 8  
*with cilantro, roasted red peppers and mushrooms*

## soups and salads

sunspot's celestial tofu salad 10  
*blackened tofu, mixed greens, spiced peanuts, goat cheese, corn salsa, mandarin oranges and mango jalepeño vinaigrette*

cilantro marinated grilled chicken salad 11  
*mandarin oranges and mesclun greens in a roasted peanut and jalapeno vinaigrette, topped with corn tortillas*

crispy chickpea salad 10  
*grilled artichokes, roasted portabella mushrooms, roasted red peppers, feta cheese, and pita croutons tossed in a ancho chile and balsamic vinaigrette and served over mixed greens*

jerk spiced salmon salad 12  
*seared salmon with mixed greens, avocado, cucumbers and carrots, tossed with our famous chile miso vinaigrette.*

granny smith's steak salad 13  
*sliced sirloin with granny smith apples, bleu cheese crumbles and walnuts over romaine*

yesterday's soup 5  
*made fresh daily, just yesterday*

## sandwiches and wraps

*Served with French fries, sweet potato chips, black beans, picante rice, steamed broccoli, pan fried corn, or cup of soup*

pollo loco chicken wrap 9  
*grilled chicken, bacon, avocado, red onion, shredded lettuce, and diced tomato; available with white or whole wheat wrap*

ultimate veg wrap 9  
*grilled veggies, hummus & portobello mushroom wrapped in a whole wheat tortilla*

blackened salmon blt 11  
*with sundried tomato and horseradish aioli on a kaiser roll*

solar flare 8  
*our amazing homemade veggie burger*

sun burger 9  
*8 oz. black angus chuck with smoked cheddar*

"bob marley" 9  
*10 oz. Jamaican jerk marinated chicken sandwich*

orion's belt 8  
*our blackened tofu sandwich, topped with hummus*

"the club" wrap 9  
*our original turkey and swiss classic, with bacon, lettuce, tomato and onion*



Our kitchen is open  
Monday through Saturday.

11 am until 10 pm,  
and Sundays.

10:30 am until 10 pm.  
Brunch is available on Sundays  
from 10:30 am until 3 pm

## pastas and entrées

*Add a house salad for \$1.95.  
Dressings: classic ranch, walnut-bleu cheese, honey mustard, balsamic, mango-jalapeno vinaigrette, chile miso, or peanut-jalapeno vinaigrette*

green chile and cheddar grit cake. 11  
*herbed goat cheese, grilled zucchini and portabellas, roasted tomato sauce, chipotle crema and pico de gallo*

rattlesnake pasta 12  
*southwestern inspired alfredo dish of grilled chicken, red and green peppers and leaf spinach, tossed with penne pasta*

carolina pan seared tilapia 13  
*roasted corn cream sauce over cheddar cheese grits*

blackened chicken piccata 14  
*angel hair pasta in a lemon caper white wine sauce with spinach and sundried tomatoes, topped with cilantro and fried artichokes*

bbq portabellas with fried green tomatoes 12  
*chipotle barbecue portabellas, pan-fried corn, herbed goat cheese, black beans and pico de gallo*

sweet potato tamales 13  
*chipotle barbecue pork, green chiles, grilled scallion, picante rice and black beans*

the sunspot chimichanga 10  
*black beans, red onions, fresh spinach and red peppers in a tortilla, topped with queso, served over rice (with grilled chicken, add 2.00)*

curry tofu tacos 10  
*chickpeas, sweet potatoes, cabbage, chipotle crema, feta cheese, served with picante rice & black beans*

fish tacos 11  
*grilled tilapia topped with jack cheese, avocado and chipotle crema, served with pico de gallo, black beans and rice*

## draft beers

*Remember Two-Dollar Tuesdays!  
(Every draft \$2 all day)  
Ask your server about our daily features!*

blue moon	3.50	4.25	magic hat #9
brooklyn brewery brown ale	4.25	4.25	marble city dad's dime
brooklyn brewery lager	4.25	4.25	marble city seasonal
carolina blonde	3.50	4.25	new belgium 1554 black ale
catawba firewater ipa	4.25	4.25	new belgium fat tire amber ale
cottonwood endo ipa	4.25	5.50	new belgium ranger ipa
foothills brewery hoppyum ipa	4.25	4.25	new belgium seasonal
foothills brewery people's porter	4.25	4.25	sierra nevada pale ale
foothills brewery seasonal	4.25	5.25	sierra nevada torpedo
guinness stout	6.00	4.25	sweetwater 420 pale ale
highland gaelic ale	4.25	4.25	sweetwater blue
highland oatmeal porter	4.25	4.25	woodehuck apple cider
lazy magnolia	4.00	3.00	yuengling lager

## bottle beers

amstel light	3.50	4.50	grolsch (16 ounce bottle)
arrogant bastard ale	7.00	3.50	heineken
becks non-alcoholic	3.50	2.00	high life
bud light	3.00	3.00	michelob ultra
budweiser	3.00	3.00	miller light
coors light	3.00	2.50	pabst blue ribbon (16 oz can)
corona	3.50	4.00	pilsner urquell
corsendonk brown ale	7.00	3.50	red stripe
corsendonk pale ale	7.00	3.50	sam adams cherry wheat
delirium tremens	8.00	3.50	stella artois



Our bar is open  
until 12 midnight, Sundays and Mondays,  
and until 2 am, Tuesdays through Saturdays

## wines

*Every Wednesday is Wacky Wine Night  
(Half off every bottle of red or white)*

### WHITES

domino "california" chardonnay (2010) 5/18  
rodney strong chardonnay (2010) 8/30  
steele cuvée chardonnay (2007) 38  
beringer white zinfandel (2010) 6/22  
cupcake "mosel" riesling (2010) 6/22  
chateau ste michelle "eroica" riesling (2010) 45  
available "california" sauvignon blanc (2010) 27  
yali sauvignon blanc (2011) 5/18  
walnut block "marlborough" sauvignon blanc (2011) 24  
kim crawford "marlborough" sauvignon blanc (2011) 34  
hb "languedoc" picpoul de pinet (2010) 22  
francis ford coppola "bianco" pinot grigio (2010) 7/26  
roederer anderson valley brut (NV) 48  
louis roederer brut premier champagne (NV) 120  
allure pink moscato (NV) 22  
freixenet cordon negro brut 6/split

### REDS

domino "california" cabernet (2007) 5/18  
francis ford coppola "rosso" meritage (2010) 7/26  
irony pinot noir (2010) 6/22  
montinore "oregon" pinot noir (2009) 34  
panarroz jumilla red blend (2007) 28  
plungerhead "lodi" old vine zinfandel (2008) 7/26  
steele "catfish vinyard" zinfandel (2007) 42  
raw power shiraz (2010) 24  
morgan "cotes du crows" syrah/grenache (2009) 28  
poor thing grenache (2008) 34  
the seeker "mendoza" malbec (2009) 6/22  
elements by artesa red blend (2007) 30  
toad hollow "erik's the red" (NV) 7/26  
14 hands "hot to trot" red blend (2010) 24  
bogle vineyards petite sirah (2009) 27  
moonlighters "australia" cab/petit verdot/tannat (2007) 34  
taken "napa valley" cabernet (2008) 60