

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
Mixed greens, corn salsa, mandarin oranges, mango jalepeño vinaigrette, goat cheese, spiced peanuts, and blackened tofu

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

jerked spiced tuna salad 12
Seared rare ahi tuna 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

solar flare 8
Sunspot's 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
Sunspot's blackened tofu sandwich, topped with hummus

"the club" wrap 9
Sunspot's 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 picatta 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)*

blue moon	3.50	4.25	new belgium fat tire amber ale
carolina blonde	3.50	4.25	new belgium 1554 black ale
catawba firewater ipa	4.25	5.00	new belgium ranger ipa
foothills brewery hoppyum ipa	4.25	4.25	new belgium seasonal
foothills brewery seasonal	4.25	5.50	newcastle brown ale
foothills brewery torch pilsner	4.25	5.50	rogue dead guy ale
guinness stout	6.00	4.25	sam adams seasonal
highland gaelic ale	4.25	4.25	sierra nevada pale ale
highland oatmeal porter	4.25	4.25	sweetwater blue
highland st. terese's pale ale	4.25	4.25	sweetwater 420 pale ale
lazy magnolia	4.00	4.25	woodehuck apple cider
magic hat #9	4.25	3.00	yuengling lager
marble city dad's dime	4.25	4.75	yazoo hop project
marble city nectar rubus	4.25	mrkt	keg of the moment

bottle beers

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



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 (08) 5/18
rodney strong chardonnay (07) 8/30
steele cuvee chardonnay (07) 38
yali sauvignon blanc (09) 5/18
kim crawford "marlborough" sauvignon blanc (10) 22
beringer white zinfandel (06) 6/22
hb "languedoc" picpoul de pinet (08) 22
francis ford coppola "bianco" pinot grigio (05) 7/26
maso canali "trentino" pinot grigio (07) 36
cupcake "mosel" riesling (06) 6/22
chateau ste michelle "eroica" riesling (02) 45
roederer anderson valley brut (NV) 48
louis roederer brut premier champagne (NV) 120
freixenet cordon negro brut 6/split

REDS

domino "california" cabernet (07) 5/18
francis ford coppola "rosso" meritage (04) 7/26
cono sur pinot noir (06) 24
montinore "oregon" pinot noir (09) 34
panarroz jumilla red (07) 7/26
luchador shiraz (07) 30
chateau chateau skulls shiraz (07) 38
morgan "cotes du crows" syrah/grenache (08) 7/26
poor thing grenache (08) 34
maximo "la manche" tempramillo (06) 24
plungerhead "lodi" old vine zinfandel (08) 7/26
steele "catfish vinyard" zinfandel (06) 42
14 hands hot to trot red (08) 6/22
bogle vineyards petite sirah (06) 27
toad hollow "erik's the red" (NV) 28