



winter, 2011

small plates

sun dried tomato and roasted garlic hummus	<i>with grilled pita and cucumbers</i>	6.95
buffalo fried tofu	<i>with slaw and bleu cheese</i>	6.95
spinach con queso	<i>with fresh tortilla chips</i>	7.95
fried green tomatoes	<i>with roasted red tomato sauce and goat cheese</i>	6.95
spinach and goat cheese quesadilla	<i>with cilantro, roasted red peppers and mushrooms</i>	7.95

soups and salads

sunspot's celestial tofu salad	<i>Mixed greens tossed with corn salsa, mandarin oranges, mango jalepeño vinaigrette, goat cheese, spiced peanuts, and blackened tofu</i>	9.95
asian chicken salad	<i>Grilled chicken, mandarin oranges, and mesclun greens all tossed in a sweet thai vinaigrette and topped with fried asian wontons</i>	10.95
mediterranean salad	<i>Artichoke hearts, kalamata olives, chickpeas, roasted red peppers, feta cheese, and pita points, tossed in balsamic vinaigrette and served over mixed greens</i>	9.95
jerked spiced tuna salad	<i>Seared rare ahi tuna with mixed greens, avocado, cucumbers and carrots – Best when tossed with our famous chile miso vinaigrette</i>	11.95
granny smith's steak salad	<i>Sliced sirloin with granny smith apples, bleu cheese crumbles and walnuts over romaine</i>	12.95
yesterday's soup	<i>made fresh daily, just yesterday</i>	4.95

sandwiches and wraps

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

pollo loco chicken wrap	<i>Grilled chicken, bacon, avocado, red onion, shredded lettuce, and diced tomato</i> <i>May we suggest some sweet potato chips? Available with white or whole wheat wrap</i>	8.95
ultimate veg wrap	<i>Grilled veggies, hummus & portobello mushroom whole wheat tortilla</i>	8.95
solar flare	<i>Sunspot's amazing homemade veggie burger</i>	7.95
sun burger	<i>8 oz. black angus chuck with smoked cheddar</i>	8.95
"bob marley"	<i>10 oz. Jamaican jerk marinated chicken sandwich</i>	8.95
orion's belt	<i>Sunspot's original blackened tofu sandwich, topped with hummus</i>	7.95
"the club" wrap	<i>Sunspot's original turkey and swiss classic, with bacon, lettuce, tomato and onion</i>	8.95

pastas and entrees

Add a house salad for \$1.95. Dressings: balsamic vinaigrette, classic ranch, walnut-bleu cheese, honey mustard, mango jalapeño vinaigrette

baked enchilada	<i>Corn tortillas, layered between a blend of goat and ricotta cheeses; with roasted peppers, grilled zucchini and roasted portobello mushrooms; topped with a roasted tomato sauce and crème fraîche</i>	9.95
rattlesnake pasta	<i>A southwestern inspired alfredo dish of grilled chicken, red and green peppers and leaf spinach, tossed with penne pasta</i>	11.95
carolina pan seared tilapia	<i>Roasted corn cream sauce over cheddar cheese grits</i>	12.95
mediterranean pasta	<i>With sautéed artichokes, roasted red peppers, and kalamata olives, tossed with penne spinach and a herbed tomato cream sauce</i>	10.95
grilled jerked chicken	<i>Over cheddar grits with a smoked tomato and corn cream sauce, topped with fried portobellos</i>	13.95
steak tacos	<i>Grilled sirloin with chile verde, cabbage, and chipotle crema, served with black beans and rice</i>	13.95
buffalo tofu burrito	<i>With cabbage, blue cheese, and smoked tomato salsa, served with black beans and rice</i>	9.95
fish tacos	<i>Grilled tilapia topped with jack cheese, avocado and chipotle crema, served with pico de gallo, black beans and rice</i>	10.95
the sunspot chimichanga	<i>Black beans, red onions, fresh spinach & red peppers, rolled in a tortilla, topped with con queso, served over rice (with grilled chicken, add 2.00)</i>	9.95



wine & beer

red wines

glass/bottle

kingfish, merlot or cabernet (07)	5/18
francis ford coppola "rosso" red meritage (04)	7/26
cono sur "central valley" pinot noir (06)	24
montinore, willamette valley, pinot noir (09)	34
panarroz, grenache, syrah, monastell (07)	7/26
luchador, australian shiraz (07)	30
chateau chateau "skulls" south eastern australia, shiraz (07)	38
14 hands "hot to trot" syrah, merlot, petite verdot mouvedre (08)	6/22
morgan "cotes du crows" syrah, grenache (08)	7/26
poor thing, barossa valley, grenache (08)	34
maximo "la manche" tempramillo (06)	24
plungerhead, lodi "old vine" zinfandel (08)	7/26
mauritson "dry creek valley" zinfandel (06)	60
steele "catfish vinyard" zinfandel (06)	42
parados, "winemaker's red" sangiovese, malbec (08)	6/22
bogle vineyards "california" petite sirah (06)	27
sonoma vineyards "sonoma county" merlot (05)	18
toad hollow "erik's the red" red wine (NV)	28

white wines

glass/bottle

5/18	downunder, australia, chardonnay (08)
22	sonoma vineyards, "sonoma county" chardonnay (07)
8/30	rodney strong "sonoma county" chardonnay (07)
38	steele "cuvée c" chardonnay (07)
5/18	yali, saubignon blanc (09)
22	roncier blanc, chardonnay, aligote (NV)
6/22	beringer "california" white zinfandel (06)
22	hb "languedoc" picpoul de pinet (08)
7/26	francis ford coppola "bianco" pinot grigio (05)
36	maso canali "trentino" pinot grigio (07)
6/22	schmitt sohn "relax" riesling (06)
45	chateau ste. michelle/dr. loosen "eroica" riesling (02)
32	toad hollow "risque" sparkling wine (NV)
48	roederer "anderson valley" brut (NV)
120	louis roederer "brut premier" champagne (NV)
6/split	freixenet cordon negro brut



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

draft beers



Remember! Two Dollar Tuesdays - Every Tuesday

blue moon	3.50	4.25	new belgium seasonal
carolina blonde	3.50	5.50	newcastle brown ale
catawba firewater ipa	4.25	5.50	rogue dead guy ale
fat tire amber ale	4.25	4.25	sam adams seasonal
1554 black ale	4.25	4.25	sierra nevada pale ale
foothills brewery hoppyum ipa	4.25	4.25	sierra nevada seasonal
foothills brewery people's porter	4.25	4.25	sweetwater blue
foothills brewery torch pilsner	4.25	4.25	sweetwater 420 pale ale
guinness stout	6.00	4.25	terrapien rye pale ale
highland gaelic ale	4.25	4.25	woodehuck apple cider
highland oatmeal porter	4.25	3.00	yuengling lager
highland st. terese's pale ale	4.25	4.25	yazoo dos perros
lazy magnolia southern pecan	4.00	4.25	yazoo hop project
magic hat #9	4.25	AQ	mystery keg

bottle beers

amstel light	3.50	5.00	dogfish head raison detre
arrogant bastard ale	7.00	4.50	grolsch (16 ounce)
becks n/a	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

We gladly accept: CASH, Visa, CASH, Mastercard, CASH, American Express,
CASH, Discover, CASH, Diner's Club, & of course CASH.

Call us any time & tell us how we're doing.
The phone number is 865.414.3674

We appreciate your comments.

Aubrey Burleson, Proprietor

Brandon Cruz, Chef de Cuisine

Shannon Hopkins, Gina Truitt, and J.T. Baker, Team Coaches