



fall, 2008

## 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 &amp; 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 &amp; topped with fried asian wontons</i>	10.95
mediterranean salad	<i>Artichoke hearts, black olives, chickpeas, roasted red peppers, feta cheese, and pita points, tossed in balsamic vinaigrette &amp; 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 peppered new york strip with granny smith apples, bleu cheese crumbles and walnuts over romaine</i>	11.95
yesterday's soup	<i>made fresh daily, just yesterday</i>	4.95

## sandwiches and wraps

*Served with French fries, red beans, black beans, yellow rice, picante rice, pan fried corn, steamed broccoli, pole beans, 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 &amp; 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>	7.95
"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>	6.95
"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 &amp; roasted portobello mushrooms; topped with a roasted tomato sauce &amp; 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
cajun spiced strip	<i>Steak with portobello mushrooms, fried onions and garlic chile butter, served with picante rice and red beans</i>	17.95
spiced portabello	<i>Grilled eggplant, cilantro pesto, roasted tomatoes and fried spinach, over yellow rice and black beans</i>	10.95
steak flautas	<i>With green chilis, roasted tomatoes, and jack cheese over rice and black beans</i>	12.95
roasted pork burrito	<i>Feta cheese, chipotle bbq, fried sweet potatoes and slaw with a side of black beans</i>	10.95
the sunspot chimichanga	<i>Black beans, red onions, fresh spinach &amp; red peppers, rolled in a tortilla, topped with con queso, served over rice (with grilled chicken, add 2.00)</i>	9.95
fish tacos	<i>Grilled tilapia topped with jack cheese, avocado and creme fraiche - served with pico de gallo, black beans and rice</i>	10.95



wine & beer

## red wines

	glass/bottle
kingfish, merlot or cabernet (07)	4/15
francis ford coppola "rosso" red meritage (04)	7/26
torres "celeste" spanish red wine (06)	30
maximo "la manche" tempranillo (06)	6/22
bitch, barossa valley, grenache (06)	24
jaboulet "parallele 45" cotes du rhone (06)	28
cono sur "central valley" pinot noir (06)	24
luchador, australian shiraz (07)	30
raw power australian shiraz (06)	7/26
shooting star (by jed steele) zinfandel (03)	28
mauritson "dry creek valley" zinfandel (06)	60
steele "catfish vinyard" zinfandel (06)	42
parados, "winemaker's red" sangiovese, malbec (08)	6/22
trapiche "oak cask" malbec (07)	22
true earth, organic, cabernet, merlot, petite sirah (05)	36
bogle vineyards "california" petite sirah (06)	27
sonoma vineyards "sonoma county" merlot (05)	5/18
toad hollow "erik's the red" red wine (NV)	28

## white wines

	glass/bottle
kingfish, california, chardonnay (08)	4/15
sonoma vineyards "sonoma county" chardonnay (06)	5/18
rodney strong "sonoma county" chardonnay (07)	8/30
roncier blanc, chardonnay, aligote (NV)	22
buehler "napa valley" white zinfandel (06)	6/22
hb "languedoc" picpoul de pinet (08)	22
joel gott, sauvignon blanc (08)	6/22
trapiche "estate" torrontes (08)	22
francis ford coppola "bianco" pinot grigio (05)	7/26
maso canali "trentino" pinot grigio (07)	36
schmitt sohn "relax" riesling (06)	6/22
chateau ste. michelle/dr. loosen "eroica" riesling (02)	45
toad hollow "risque" sparkling wine (NV)	32
roederer "anderson valley" brut (NV)	48
louis roederer "brut premier" champagne (NV)	120
freixenet cordon negro brut	6/ <sup>split</sup>



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

## draft beers



Remember! Two Dollar Tuesdays - Every Tuesday

avery ipa	5.00	5.50	newcastle brown ale
blue moon	3.50	5.50	rogue dead guy ale
carolina blond	3.50	5.50	rogue hazelnut brown ale
catawba firewater ipa	4.25	5.50	rogue shakespeare stout
fat tire amber ale	4.25	4.25	sam adams seasonal
1554 black ale	4.25	4.25	sierra nevada pale ale
french broad 13 rebels esb	4.25	4.25	starr hill the love hefeweizen
guinness	5.50	5.00	stella artois
harpoon seasonal	4.00	4.25	sweetwater blue
highland gaelic ale	4.00	4.25	sweetwater 420 pale ale
highland oatmeal porter	4.00	4.25	terrapiin rye pale ale
highland st. terese's pale ale	4.00	4.25	woodehuck apple cider
magic hat #9	4.25	3.00	yuengling lager
magic hat seasonal	4.25	4.00	yazoo dos perros
new belgium seasonal	4.25	AQ	mystery keg

## bottle beers

amstel light	3.50	4.50	grolsch (16 ounce)
arrogant bastard ale	7.00	3.50	heineken
becks n/a	3.50	2.00	high life
bud light	3.00	3.00	micheLOB light
budweiser	3.00	3.00	micheLOB ultra
coors light	3.00	3.00	miller light
corona	3.50	2.00	pabst blue ribbon (16 oz can)
corsendonk brown ale	6.00	4.00	pilsner urquell
corsendonk pale ale	6.00	7.00	ruination ipa
delirium tremens	7.00	3.50	red stripe
dogfish head raison detre	5.00	3.50	sam adams cherry wheat

We gladly accept: CASH, Visa, CASH, Mastereard, 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