



**LATE NITE** We will happily accommodate large parties, sororities, fraternities and any other special groups. We will happily provide separate checks. Sunset Grill architecture and design by Manuel Zeitlin; Wine Bottle and handrail sculpture by Dan Goosetree; Artwork by Paul Harmon. An 18% Gratuity will be added to parties of 6 or more.

Monday-Thursday 10p-midnight  
Friday-Saturday 10p-1:30a

## LATE NITE EATS

TODAY'S SOUP INSPIRATION: Cup 2.99 Bowl 4.99

**SONOMA SALAD** Half 3.99 Whole 5.99  
field greens, Granny Smith apple, toasted almonds & Danish blue cheese with sweet garlic-zinfandel vinaigrette

**SUNSET CAESAR SALAD** Half 3.99 Whole 5.99  
romaine lettuce, sun dried tomatoes, toasted pine nuts, parmesan & garlic croutons

**ICEBERG LETTUCE WEDGE** 5.99  
with broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper & sea salt

**NACHOS** 9.99  
baked in our own unique blend of cheese & spices add chicken, black beans or both

**FRIED EGG SANDWICH** 7.99  
on a croissant with TN white cheddar, shredded lettuce, tomato & roasted garlic aioli served with house chips

**VEGETARIAN VOODOO PASTA** 9.99  
eggplant, spinach, bell peppers, cauliflower & mushrooms in spicy black magic tomato sauce with fresh egg fettuccine

**VOODOO PASTA** 9.99  
chicken, bay shrimp & andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine

**POLENTA CHEESE FRIES** 5.99  
with pecorino Romano & homemade basil ketchup

**CLASSIC HUMMUS** 6.99  
with sundried tomato-golden raisin chutney, pistou, kalamata olive tapenade, Marcona almonds, peppered TN feta cheese, fig compote & soft pita points

**CHICKEN QUESADILLA** 7.99  
smoked chicken and Sweet Water Valley aged cheddar cheese with shredded lettuce, pico de gallo & lime crema

**SUNSET BACON CHEESEBURGER** 8.99  
applewood bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo & iceberg lettuce on a Kaiser roll served with house chips

**HONEY ALMOND CHICKEN SALAD** 7.99  
tomato and field greens on wheatberry bread with house chips

**COUNTRY FRIED CHICKEN TENDERS** 8.99  
southern style chicken tenders with sweet potato fries & your choice of one dipping sauce: honey mustard, bbq, ranch or bleu cheese; make it Buffalo style for \$1

**P.E.I. MUSSELS** 6.99  
sauteed with pancetta, fennel, caramelized onions & tomatoes in a vermouth cream sauce served with grilled local sourdough

**ADD TO ANY SALAD TO PASTA**  
grilled chicken 5.99 baby shrimp 6.99  
prime filet beef tips 7.99 grilled salmon 7.99

**CORKAGE FEE \$15**  
**CAKE FEE \$2 PER PERSON**

## LATE NITE SWEETS

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**MILK CHOCOLATE POT DE CREME**  
topped with kirsh whipped cream

**JACK DANIELS CHOCOLATE PECAN PIE**  
rich southern pecan pie laced with bittersweet chocolate & Jack Daniels

**VANILLA BEAN CREME BRULEE**  
baked vanilla bean custard creme topped with a caramelized sugar crust

**CHOCOLATE ZUCCHINI CAKE**  
with pecan-cream cheese frosting

**WARM SPICED CARROT CAKE**  
with cream cheese ice cream, candied pecans & sweet carrot coulis

**CHOCOLATE-COCONUT SUSHI**  
homemade frozen rolls of almonds surrounded in coconut, wrapped in a chocolate shell served sushi style

**BUTTERSCOTCH-HABANERO BREAD PUDDING**  
a fabulous combination of flavors! bread pudding with a little "kick" covered in white chocolate sauce

**DEATH BY CHOCOLATE CAKE**  
would not be a bad way to go

**COCONUT CREAM CAKE**  
white cake with creamy coconut frosting

**STRAWBERRY CREAM CAKE**  
strawberries, strawberries, strawberries

**CHOCOLATE PEANUT BUTTER CAKE**  
the girl scouts cannot compete

**BOSTON CREAM PIE**  
could only be better if we named it after Nashville

**CHEESECAKE OF THE MOMENT**  
our daily inspiration

**SEASONAL CRISP**  
seasonal fruit baked with an oat crust

**ICE CREAM & SORBET**  
ask about our daily selection

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef  
Chris Cunningham - Chef de Cuisine • Aaron Walters - Sous Chef  
Trent Raley - Sous Chef

Briana Minter - Manager • Marilyn Merdler - Manager  
Meg Deck - Manager • Bo Suter - Manager

**There is a \$2 charge for To Go Orders**  
**Free Wifi Available**  
**www.sunsetgrill.com**

late\_night\_03/10



**Wines by the Glass Menu:** To assist you in choosing a wine for your dining experience, we describe each wine according to its body, flavor, and acidity or tannin. Please Note: Vintages are subject to change based upon the whims and arbitrary nature of life, love and business in general. All wine and liquor prices include a 15% alcohol tax

**CHAMPAGNE & SPARKLING:**

401 Kenwood "Yulupa" MV	<b>Everything</b> <i>Light; Baked Apple, Honey, Spice; Crisp, Moderate Length</i>	<b>REGION</b> California	<b>BTL</b> 40	<b>187ml</b> 8.00
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**SAUVIGNON BLANC/ALT. WHITES:**

201 Sycamore Lane White Zinfandel '08	<b>Shellfish, Fish, Pasta</b> <i>Light; Tropical Notes, Balanced; Fast Finish</i>	<b>REGION</b> California	<b>BTL</b> 22	<b>GLASS</b> 6.00
202 Sycamore Lane Pinot Grigio '08	<i>Light; Citrus, Melon, Pear; Dry Finish</i>	California	24	6.50
203 Lonely Cow Sauvignon Blanc '09	<i>Medium; Lime, Pineapple, White Peach; Lengthy Finish</i>	New Zealand	26	7.00
204 Ruffino "Lumina" Pinot Grigio '09	<i>Medium; Pear, Iris, Sage, Yeast; Lasting Finish</i>	Italy	26	7.00
205 Coppola Pinot Grigio '08	<i>Medium; Tangerine, Pear, Green Apple, Crisp Acidity; Bright Finish</i>	Monterey Co.	30	8.00
206 Polka Dot Dry Riesling '08	<i>Medium; Lime, Green Apple, Slate, Lively Acidity; Sharp Finish</i>	Germany	30	8.00
207 Rock Rabbit Sauvignon Blanc '08	<i>Medium; Peach, Apricot, Lemon; Refreshing Finish</i>	Central Coast	30	8.00
208 Yalumba Viognier '08	<i>Light; White Peach, Apricot, Lemon Zest, Vibrant Acidity; Clean Finish</i>	Australia	32	8.50
209 Pacific Rim Sweet Riesling '09	<i>Light; Pear, Pineapple, Peach; Light Finish</i>	Columbia Valley	32	8.50
210 Genesis Riesling '08	<i>Medium; Orange, Peach, Pineapple; Balanced Finish</i>	Washington	34	9.00
211 Kenwood Sauvignon Blanc '08	<i>Light; Tropical Fruit, Citrus, Pear; Crisp; Dry Finish</i>	Sonoma	34	9.00
212 Whitehaven Sauvignon Blanc '08	<i>Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish</i>	New Zealand	42	11.00
213 King Estate Pinot Gris '08	<i>Medium; Sweet Grapefruit, Orange Blossom, Pineapple; Lively Finish</i>	Oregon	42	11.00
214 Evolution MV	<i>Medium; Apricot, Honey, Melon, Pear, Mild Acidity; Refreshing Finish</i>	Oregon	46	12.00

**CHARDONNAY:**

301 Golden Gate MV	<b>Fish, Pasta, Chicken, Veal, Pork</b> <i>Medium; Melon, Apple, Creamy Oak; Moderate Acidity; Light Finish</i>	<b>REGION</b> California	<b>BTL</b> 22	<b>GLASS</b> 6.00
302 Coastal Vines '08	<i>Medium; Vanilla, Cream, Pear; Crisp Finish</i>	California	24	6.50
303 Jed Steele "Shooting Star" '07	<i>Medium; Pear, Oak, Citrus; Lingering Finish</i>	Santa Barbara	26	7.00
304 Estancia '08	<i>Medium; Baked Pear, Peach, Balanced Acidity; Crisp Finish</i>	Monterey	30	8.00
305 Hogue '08	<i>Medium; Pear, Citrus, Vanilla, Hazelnut; Crisp Finish</i>	Washington	34	9.00
306 Toasted Head '08	<i>Medium; Peach, Pineapple, Pear; Elegant Finish</i>	California	34	9.00
307 Louis Jadot Macon-Villages '08	<i>Medium; White Peach, Lemon, Limestone, Delicate Acidity; Crisp Finish</i>	Burgundy	38	10.00
308 Coppola "Director's Cut" '08	<i>Full; Honeysuckle, Passoin Fruit Pineapple; Seductive Finish</i>	Russian River	42	11.00
309 Sonoma Cutrer "Russian River" '08	<i>Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long</i>	Russian River	50	13.00

**CABERNET SAUVIGNON:**

501 Golden Gate MV	<b>Beef, Lamb, Duck, Pork, Veal, Ostrich, Wild Boar</b> <i>Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish</i>	<b>REGION</b> California	<b>BTL</b> 22	<b>GLASS</b> 6.00
502 Cellar No. 8 '08	<i>Full; Cigar, Spice, Earth, Leather; Bold Finish</i>	California	26	7.00
503 14 Hands '07	<i>Light; Notes of Dark Berries &amp; Cherries; Lingering Finish</i>	Washington	30	8.00
504 Penfolds Koonunga Cab/Shiraz '07	<i>Full; Dark Fruit, Blackberry, Anise, Medium Tannins; Short Finish</i>	Australia	34	9.00
505 Rodney Strong '07	<i>Full; Black Cherries, Dark Chocolate, Spicy Oak, Moderate Tannins; Rich Finish</i>	Sonoma	38	10.00
506 Estancia '07	<i>Full; Black Cherry, Plum, Currant, Smooth Tannins; Rich Finish</i>	Paso Robles	42	11.00
507 Coppola "Director's Cut" '07	<i>Full; Cola, Cherry, Cassis, Moderate Tannins; Bold Finish</i>	Alexander Valley	46	12.00
508 St. Francis '08	<i>Full; Black Cherry, Chocolate, Sage, Leather; Complex Finish</i>	Sonoma	50	13.00

**MERLOT:**

601 Golden Gate MV	<b>Salmon, Beef, Lamb, Duck, Veal, Pork</b> <i>Medium; Raspberry, Strawberry, Pepper, Good Tannins; Clean Finish</i>	<b>REGION</b> California	<b>BTL</b> 22	<b>GLASS</b> 6.00
602 Columbia Crest Grand Estates '06	<i>Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish</i>	Washington	30	8.00
603 Rodney Strong Merlot '06	<i>Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Finish</i>	Sonoma	34	9.00

**PINOT NOIRS:**

701 Mont Pellier '09	<b>Salmon, Tuna, Lamb, Duck, Veal, Pork</b> <i>Light; Bing Cherry, Strawberry, Soft Tannins; Light Finish</i>	<b>REGION</b> California	<b>BTL</b> 22	<b>GLASS</b> 6.00
702 Apaltagua '09	<i>Medium; Black Cherry, Strawberry, Soft Acidity; Balanced Finish</i>	Chile	30	8.00
703 Mark West '08	<i>Light; Black Cherry, Plum, Soft Tannins; Elegant Finish</i>	California	34	9.00
704 Oak Knoll '06	<i>Medium; Cherry, Clove, Blueberry, Mouthwatering Acidity; Lingering Finish</i>	Willamette Valley	34	9.00
705 Coppola "Diamond Series" '08	<i>Full; Rose Petals, Wild Raspberries, Allspice; Deep Finish</i>	Monterey Co.	38	10.00
706 Kenwood '08	<i>Medium; Cherry Strawberry, Earth; Elegant Finish</i>	Russian River	38	10.00
707 Erath '08	<i>Medium; Blackberry, Cherry, Vanilla; Refined Tannins</i>	Oregon	50	13.00

**ZINFANDEL:**

801 Ravenswood Vintners Blend '07	<b>Beef, Lamb, Pork, Veal, Duck, Burgers, Ostrich</b> <i>Full; Cinnamon, Vanilla, Blackberry, Raspberry; Bold Finish</i>	<b>REGION</b> California	<b>BTL</b> 28	<b>GLASS</b> 8.00
802 Jed Steele "Shooting Star" '07	<i>Medium; Plums, Cherries, Chocolate; Moderate Tannins; Lush Finish</i>	Mendocino	32	9.00
803 Lake Sonoma '07	<i>Full; Raspberry Jam, Strawberry, French Oak; Nice Finish</i>	Sonoma	36	10.00

**ALTERNATIVE REDS:**

901 Miser Meritage '05	<b>Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar</b> <i>Full; Chocolate, Black Pepper, Firm Tannins; Lush Finish</i>	<b>REGION</b> California	<b>BTL</b> 26	<b>GLASS</b> 7.00
902 Tercos Malbec '07	<i>Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish</i>	Argentina	30	8.00
903 Wishing Tree Shiraz '07	<i>Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish</i>	West Australia	34	9.00
904 Coppola "Diamond Series" Malbec '07	<i>Full; Currants, Blackberries, Spicy Tannins; Distinctive Finish</i>	California	38	10.00
905 Ferrari Carano Siena '08	<i>Full; Black Currants, Cigar Smoke, Roma Tomato, Edgy Tannins; Complex Finish</i>	Sonoma	50	13.00
906 Meyer Syrah '05	<i>Medium; Black Cherry, Chocolate, Tobacco, Fine Tannins; Spicy Finish</i>	Mendocino	54	14.00

**BEER**

\$3.75 Budweiser Bud Light Coors Light Michelob Ultra Miller Lite Shiner Bock Yuengling Lager Buckler (NA) ODouls (NA)	\$4.50 Abita Amber Amstel Light Blue Moon Corona Heineken Heineken Light Paulaner Hefeweizen Yazoo Dos Perros Yazoo Hefeweizen Yazoo Pale Ale
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\$4.95 Bass Ale Beck's Dark Beck's Light Fat Tire Newcastle Guinness Stout Sierra Nevada Sam Adams Stella Artois
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**BOTTLED WATER**

\$3.00 Pellegrino Spk Panna Still 500ml	\$6.00 Pellegrino Spk Liter Panna Still Liter
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