

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, and are not due to a lack of concern on the part of the Sunset "Cork Dorks". All wine and liquor prices include a 15% alcohol tax

CHAMPAGNE & SPARKLING:

	<i>Everything</i>	REGION	BTL	187ml
400 Kenwood "Yulupa" MV	Light; Baked Apple, Honey, Spice; Crisp, Moderate Length	California	36	8.00
401 Marques de la Tour MV	Light; Raisin, Dried Apple, Bread Dough; Sweet Acid, Short Finish	France	---	8.00

SAUVIGNON BLANC/ALT. WHITES:

	<i>Shellfish, Fish, Pasta</i>	REGION	BTL	GLASS
201 Sycamore Lane Pinot Grigio '07	Light; Citrus, Melon, Pear; Dry Finish	California	19	6.00
202 Foxhorn White Zinfandel '07	Light, Tropical Notes, Balanced; Fast Finish	California	19	6.00
203 Keesha Pinot Grigio '07	Light; Apple, Citrus & Floral Notes; Zesty, Bright Acidity; Refreshing Finish	Hungary	24	7.00
204 Monkey Bay Sauvignon Blanc '07	Medium; Kiwi, Pineapple, Grapefruit; Lengthy Finish	New Zealand	24	7.00
205 Mezzacorona Pinot Grigio '07	Medium; Granny Smith Apple, Lemon Zest; Crisp Finish	Italy	24	7.00
206 Punta Pays Viognier '08	Light; White Peach, Apricot, Lemon Zest, Vibrant Acidity, Clean Finish	Argentina	24	7.00
207 Pacific Rim Riesling MV	Medium; Dry, Citrus, Peach, Floral Nose; Light Finish	Washington	26	8.00
208 Columbia Cellars Master Riesling '07	Light; Pear, Peach, Honey; Crisp Acidity; Light Finish	Columbia Valley	26	8.00
209 Rosemount Pinot Grigio '06	Medium; Peach, Honey, Citrus; Balanced Finish	Australia	26	8.00
210 Kenwood Sauvignon Blanc '07	Light; Tropical Fruit, Citrus, Pear; Crisp; Dry Finish	Sonoma	26	8.00
211 Penalolen Sauvignon Blanc '07	Medium; Apples, Fresh Flowers; Crisp, Clean Finish	Chile	29	9.00
212 Genesis Riesling '07	Medium; Orange, Peach, Pineapple; Balanced Finish	Washington	29	9.00
213 Manifesto Sauvignon Blanc '07	Medium; Notes of Citrus, Pineapple & Guava; Balanced Acid; Crisp Finish	California	29	9.00
214 Covey Run Gewurztraminer '08	Medium; Honeysuckle, Citrus Fruit, Spice; Refreshing Finish	Washington	29	9.00
215 Estancia Sauvignon Blanc '06	Medium; Green Apple, Honeydew, Lemon Grass; Refreshing Finish	Monterey	29	9.00
216 Whitehaven Sauvignon Blanc '08	Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish	New Zealand	36	10.00

CHARDONNAY:

	<i>Fish, Pasta, Chicken, Veal, Pork</i>	REGION	BTL	GLASS
301 Sycamore Lane '07	Medium; Tropical, Apple, Pear, Some Oak; Mild Acidity, Balanced Finish	California	19	6.00
302 Leaping Horse '08	Medium; Melon, Apple, Creamy Oak; Moderate Acidity, Light Finish	California	19	6.00
303 Coastal Vines '07	Medium; Vanilla, Cream, Pear; Crisp Finish	California	19	6.00
304 Grayson Cellars '07	Medium; Baked Apple, Pineapple, Lively Acidity, Rich Finish	California	24	7.00
305 Jed Steele "Shooting Star" '07	Medium; Pear, Oak, Citrus; Lingering Finish	Santa Barbara	26	8.00
306 Rodney Strong '07	Full; Red Delicious Apples, Clarified Butter; Mild Acidity; Fruity Finish	Sonoma	29	9.00
307 Hogue '07	Medium; Pear, Citrus, Vanilla, Hazelnut; Crisp Finish	Washington	29	9.00
308 Toasted Head '07	Medium; Peach, Pineapple, Pear; Elegant Finish	California	29	9.00
309 Estancia '07	Medium; Green Apple, Honeydew, Mineral; Nice Acidity, Balanced Finish	Monterey Co.	29	9.00
310 St. Francis '06	Medium; Apricot, Spice, Toasted Oak; Moderate, Soft Acidity	Sonoma	36	10.00
311 Sonoma Cutrer "Russian River" '07	Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long	Russian River	48	13.00

CABERNET SAUVIGNON:

	<i>Beef, Lamb, Duck, Pork, Veal, Ostrich, Wild Boar</i>	REGION	BTL	GLASS
501 Sycamore Lane '07	Medium; Red Cherries, Toasty Oak, Vanilla, Moderate Acidity; Graceful Finish	California	19	6.00
502 Leaping Horse '07	Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish	California	19	6.00
503 Cellar No. 8 '07	Full; Cigar, Spice, Earth, Leather Bold Finish	California	22	7.00
504 14 Hands '06	Light; Notes of Dark Berries & Cherries; Lingering Finish	Washington	26	8.00
505 Estancia '06	Full; Cherry, Berry, Sage, Leather; Polished Tannins; Supple Finish	Paso Robles	29	9.00
506 Avalon '05	Full; Blueberry, Plum, Cherry, Leather, Lingering Finish	Napa	29	9.00
507 Penfolds Koonunga Cab/ Shiraz '07	Full; Blackberry, Dark Fruit, Anise; Medium Tannins; Short Finish	Australia	29	9.00
508 Rodney Strong Sonoma '06	Full; Black Cherries, Dark Chocolate, Spicy Oak, Moderate Tannins, Rich Finish	Sonoma	36	10.00

MERLOT:

	<i>Salmon, Beef, Lamb, Duck, Veal, Pork</i>	REGION	BTL	GLASS
651 Leaping Horse '07	Medium; Raspberry, Strawberry, Pepper, Good Tannins, Clean Finish	California	19	6.00
652 Columbia Crest Grand Estates '06	Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish	Washington	26	8.00
653 Estancia '05	Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Length	Central Coast	29	9.00
654 Genesis '05	Medium to Full; Cherry, Plum, Leather, Smoke, Balanced Finish	Washington	32	9.50

PINOT NOIRS:

	<i>Salmon, Tuna, Lamb, Duck, Veal, Pork</i>	REGION	BTL	GLASS
701 Mirassou '07	Light; Black Cherry, Blackberry, Vanilla, Spice	California	24	7.00
702 Mark West '07	Medium; Red Plum, Red Figs, Lingonberry; Moderate Tannins; Slow Finish	Central Coast	26	8.00
703 Kenwood '06	Medium; Cherry, Strawberry, Earth; Elegant Finish	Russian River	36	10.00
704 Estancia '07	Medium; Black Cherry, Vanilla, Rose Petals; Smooth, Lingering Finish	Monterey Co.	39	10.00
705 Erath '07	Medium; Blackberry, Cherry, Vanilla; Refined Tannins	Oregon	39	10.00

ZINFANDEL:

	<i>Beef, Lamb, Pork, Veal, Duck, Burgers, Ostrich</i>	REGION	BTL	GLASS
801 Grayson Cellars '05	Medium; Black Pepper, Blackberry, Black Cherry; Medium finish	Central Coast	26	7.00
802 Ravenswood Vinters Blend '06	Full; Cinnamon, Vanilla, Blackberry, Raspberry, Bold Finish	California	29	9.00
803 Lake Sonoma '05	Full; Raspberry Jam, Strawberry, French Oak; Nice Finish	Sonoma	29	9.00
804 Jed Steele "Shooting Star" '06	Medium; Plums, Cherries, Chocolate; Moderate Tannins, Lush Finish	Lake County	29	9.00

ALTERNATIVE REDS:

	<i>Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar</i>	REGION	BTL	GLASS
901 Leaping Horse Shiraz '06	Medium; Plum, Black Berry, Pepper, Light Tannins, Lasting Finish	California	19	6.00
902 Simonassi Malbec '07	Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish	Argentina	24	7.00
903 Wishing Tree Shiraz '06	Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish	West Australia	29	9.00
904 Stump Jump Grenache/Shiraz '07	Medium; Ripe Strawberry, Light Spice, Mild Tannins, Short Finish	South Australia	29	9.00
905 Bogle Petite Syrah '06	Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish	California	29	9.00
906 Ferrari Carano Siena '06	Full; Black Currants, Cigar Smoke, Roma Tomato Edgy Tannins; Complex Finish	Sonoma	48	13.00

BEER

\$3.75	\$4.50	\$4.95
Budweiser	Amstel Light	Bass Ale
Bud Light	Corona	Newcastle
Miller Lite	Heineken	Guinness Stout
Coors Light	Heineken Light	Harp Lager
Michelob Ultra	Blue Moon	Sierra Nevada
Yuengling Lager	Buckler (NA)	Sam Adams
Shiner Bock	Yazoo Dos Perros	Becks Dark
O'Douls (NA)	Yazoo Hefeweizen	Stella Artois
	Paulaner Hefeweizen	Fat Tire

BOTTLED WATER

\$2.50	\$6.00
Pellegrino Spk	Pellegrino Spk Liter
\$4.00	\$8.00
Voss Still 375ml	Voss Still 800ml
Voss Spk 375 ml	Voss Spk 800ml

• APPETIZERS/SALADS •

POLENTA CHEESE FRIES 6.99

pecorino romano, grilled eggplant and homemade tomato-balsamic ketchup

HUMMUS 7.99

peppered Bonnie Blue Farms feta cheese, kalamata olive tapenade, red pepper relish and warm pita

FRIED POINT JUDITH CALAMARI 11.99

with tomato-basil coulis and lemon caper butter

SONOMA SALAD whole 8.99 half 4.99

mixed lettuces, Granny Smith apples, almonds and Danish bleu cheese served with sweet garlic-zinfandel vinaigrette

SUNSET CAESAR SALAD whole 8.99 half 4.99

romaine lettuce, sun-dried tomatoes, toasted pine nuts, parmesan and garlic croutons

ICEBERG LETTUCE WEDGE 6.99

broken feta vinaigrette, crispy TN proscuitto, red radishes, cracked black pepper and sea salt

COBB SALAD 10.99

romaine, Benton's bacon, avocado, tomato, carrots, hard boiled local farm egg and Danish bleu cheese with choice of dressing

FILO WRAPPED GEORGIA WHITE SHRIMP 9.99

layered with cashews served on baby field greens, sliced tomato, cucumber, kiwi salsa and passionfruit coulis

TUNA OR HONEY ALMOND CHICKEN SALAD 10.99

on bed of baby field greens with sliced tomato, cucumber and hard boiled egg

SOY GRILLED TOP SIRIOIN 12.99

thinly sliced on a bed of organic mixed greens with Mandarin oranges, cashews & soy beans tossed in sesame-coconut vinaigrette

SOUP & SALAD COMBINATION 5.99

cup of today's soup inspiration with choice of small sonoma salad or small sunset caesar salad

• SALAD DRESSINGS •

Balsamic Vinaigrette • Sweet Garlic Vinaigrette
Ranch • Bleu Cheese • Low Fat Honey Mustard

• PASTAS •

SPRING VEGETABLE 8.99

fresh bucatini pasta tossed with asparagus, artichokes, Roma tomatoes and basil in a white wine butter sauce topped with pecorino

VEGETABLE STIR FRY 7.99

Asian vegetables with teriyaki sauce and brown rice

VOODOO 9.99

chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine pasta

VEGETARIAN VODOO 7.99

eggplant, spinach, bell pepper and mushrooms in spicy black magic tomato sauce with egg fettuccine pasta

FOUR CHEESE MANICOTTI 8.99

classic marinara, sauteed Swiss chard and fried leeks

GEORGIA WHITE SHRIMP 10.99

rigatoni pasta, English peas, caramelized onions and toasted pine nuts in orange-saffron sauce

WILD MAINE MUSSELS 9.99

roasted garlic-tomato broth, fettuccine and pistou

ADD TO ANY SALAD, PASTA OR STIRFRY

grilled chicken 4.99 • grilled salmon 7.99
beef tenderloin tips 7.99 • baby shrimp 4.99

• ENTREES •

CRAB CAKE 10.99

herbed couscous feta cake, fresh asparagus and lemon aioli

TORTILLA FRIED BAY SCALLOPS 9.99

smoked paprika frites & pineapple-chipotle cocktail sauce

ATLANTIC SALMON 14.99

spinach-ricotta crusted with roasted rosemary new potatoes, roasted garlic-tomato jus and candied lemon

SESAME SEARED HAWAIIAN #1 TUNA 12.99

atop wonton crisps with spicy mango, wasabi sprouts, sesame mayo and tobiko

ANGUS BEEF MEATLOAF 8.99

yukon gold mashed potatoes, sauteed baby green beans and portobello mushroom gravy

CHICKEN QUESADILLA 8.99

smoked chicken & TN Sweet Water Valley aged cheddar with chipotle sour cream and corn tomato salsa

B.B.Q. CHICKEN BREAST 12.99

sweet potato-pecan hash, braised kale, green tomato chow-chow and ancho bbq

SWEET TEA BRINED PORK TENDERLOIN 14.99

TN cheddar mac & cheese, spicy apple chutney, seared spinach and sorghum demiglace

5oz. BEEF TENDERLOIN 19.99

yukon gold potatoes, baby green beans, crispy onions and port wine demiglace

• SANDWICHES •

HONEY-ALMOND CHICKEN OR TUNA SALAD 7.99

Roma tomato and field greens on wheatberry bread with house chips

TURKEY CLUB 6.99

turkey, Benton's bacon on toasted oat bread with Roma tomatoes, iceberg lettuce and garlic aioli with house chips

SUNSET BURGER 9.99

Benton's bacon, TN white cheddar, tomato, grilled red onion, roasted garlic aioli & iceberg on Kaiser roll with house chips

PORTOBELLO MUSHROOM 7.99

portobello mushrooms & fresh mozzarella grilled cheese with tomato basil coulis and house chips

SLOW COOKED PRIME RIB FRENCH DIP 10.99

served on a baguette with caramelized onions, white cheddar, horseradish sour cream au jus with house chips

GREEK PITA 5.99

filled with hummus, organic greens, red onion, feta cheese roasted red pepper-pine nut relish and cucumber raita with house chips

• SIDES •

1.50

sweet potato fries • Yukon Gold mashed potatoes
sauteed spinach • braised kale

sweet potato-pecan hash • baby green beans
rosemary new potatoes • TN cheddar mac & cheese

add a small sonoma salad, small sunset caesar salad or
cup of soup to any menu item for 1.50

SPLIT PLATE CHARGE \$3 PER PERSON

Randy Rayburn-Proprietor • Brian Uhl-Executive Chef
Chris Mason-Chef de Cuisine • Chris Cunningham-Chef de Cuisine
Marilyn Merdler-Manager • Briana Minter-Manager
Bo Suter-Manager • Steven Newvhaner-Manager
"Rainbow" McClendon-Am Sous Chef