

Central Illinois' Most Beautiful Wine Store

Fine Wine ♦ Gourmet Foods ♦ Spirits ♦ Beer ♦ Café



Sun Singer

Wine Bar Café

WINE

*served exclusively in oversized
Stoelzle-Oberglas crystal stemware*

Enjoy any wine from our
1500+ retail collection
at our Wine Bar
Retail + \$7

BEER

microbrew, domestic or imported,
over 100 brews available by the bottle

SPIRITS

full bar with all your favorite selections

NEWSLETTER

*sign up at our front register for our weekly
email newsletter and stay informed of
everything happening at Sun Singer*

Become a Sun Singer fan on FACEBOOK!
*Fans receive daily status updates with the day's
featured sandwich & soups along with exclusive
access to notes, photos and updates.*

1115 W. Windsor Rd.
Champaign, IL 61821
(217) 351-1115
sunsingerwines.com

WINTER WONDERS 8.00

CANDY CANE II

Peppermint schnapps, grenadine & half 'n half

FROSTBITE

Tequila, crème de cacao, crème de menthe & cream

NOG-ATINI

*Egg Nog, Captain Morgan, Godiva white,
butterscotch schnapps & Kahlua*

TOASTED ALMOND

Vodka, Bailey's, Kahlua & amaretto

CHOCOLATE COVERED CHERRY

Vanilla vodka, Chocolate Cherry Kijafa & fresh lemon

SANTA'S CAP

Crantasia, vodka, triple sec & cranberry juice

HOT CIDERS 4.25

DUTCH APPLE CIDER

triple sec & cinnamon schnapps

HOT APPLE PIE

crème de cacao & whipping cream

YO-HO-HO *Captain Morgan & cinnamon*

HOT COCOA & COFFEE 4.75

PEPPERMINT PATTY

Peppermint schnapps & hot cocoa

VANILLA SEDUCTION

French Kiss, Godiva, triple sec & hot cocoa

SNOW PLOW

Malibu, Kahlua & coffee

IRISH COFFEE

Powers Irish, brown sugar, coffee & whipping cream

TIGHT SWEATER

Kahlua, Frangelico, Amaretto & Baileys & whipping cream

More Martinis 8.25

| | |
|-------------------------------|-----------------------|
| Amanda's Peach Bliss | Key Lime |
| Bellatini | Lemon Drop |
| Berry Believable | Mango Spike |
| Cajun-tini | Martini: Vodka or Gin |
| Chocolate: Dark, White, Clear | Metropolitan |
| Chocolate Espresso | POM-arita |
| Chocolate Razz | POM Beach |
| Cosmopolitan | Pumpkin Eater |
| Raspberry Cosmo | Punkin-tini |
| Flirtini | Rosey Lemon Drop |
| Hot & Dirty Pretty | Tropicana |
| Hugs & Kisses | Sake Ichiban |
| John's Silver Lining | Sake-tini |

& Cocktails

| | |
|---------------------|----------------|
| Café con Leche | Margarita Azul |
| Crown of Roses | Mojito |
| Elephant's Mud Bath | Sangria |
| Hurricane | Sazerac |
| Manhattan | Swamp Ade |
| Margarita | |

Selected Spirits

Bourbon & Whiskey

Jack Daniels 5.00
Jim Beam 4.75

Small Batch

Basil Hayden 6.50
Eagle Rare 6.00
Knob Creek 6.00
Woodford Reserve 5.75

Irish

Bushmills 5.00
Jameson 5.00
Midleton 14.75
Powers Gold 4.25

Scotch Blends

Chivas 12 5.50
Dewars 5.00
J&B 4.50
JW Black 6.50
JW Red 5.75

Scotch Single Malt

Islay

Bowmore Legend 5.75
Laphroaig 10 8.50

Lowland

Auchentoshen 3 Wood 9.50
Scott's Inverleven '79 19.75

Highlands

Speyside

Balvenie 12 Doublewood 9.75
Macallan 12 9.25

Northern Highlands

Glenmorangie 10 8.50

Orkney

Highland Park 15 11.50

Skye

Talisker 10 9.25

Brandy & Cognac

Clear Creek Pear 8.50
Kelt VSOP 10.00
Korbel 4.25
Landy XO 15.00
Martell VS 6.25

Vodka *select flavors*

Absolut 5.00
Belvedere 6.00
Grey Goose 5.75
Ketel One 5.50
Three Olives 5.00

Gin

Beefeater 5.00
Bombay Sapphire 5.25
Hendrick's 6.25
Plymouth 5.75
Tanqueray 5.25
Tanqueray Rangpur 5.50

Tequila

Jose Cuervo Gold 4.50
Oro Azul Añejo 8.25
Patron Silver 7.50

Cordials

Amaretto di Sarrona 4.25
Amarula 4.25
B&B 6.25
Bailey's 4.75
Chambord 6.00
Frangelico 5.00
Godiva Chocolate 6.00
Grand Marnier 7.50
Kahlua 4.75
Mozart Chocolate 5.25
Samballa Sambuca 4.00
Southern Comfort 4.25
Tia Maria 4.75

Fortified Wines *2 ounce*

Desiree Chocolate 8.25
Delaforce Fine Ruby 3.75
Noval LB Porto Reserve 3.75
Kopke L.B.V. '00 7.00
Hardy's Whiskers Blake 3.75
Warre's Otima 10yr 7.25
D'Oliveiras Sercial '69 26.
D'Oliveiras Verdelho '73 22.

Bubbly

Serena Brachetto/Moscato, Italy

Blush, fruity and slightly sparkling. Light in alcohol and perfect any time of the day or night.
2 ounce \$2.25 5 ounce \$5.50 bottle \$20.00

Moët-Chandon 'White Star', Epemay, France

Full, lush, rich and creamy, with flavors of caramel, citrus and butter and the finish is long -- delicious.
split \$17.25 (1-1/4 glass) 1/2 bottle \$32.50 (2-1/4 glass)

Moët-Chandon 'Nectar Imperial', Epemay, France

A divine concentration of dried fruits and a silky, almost creamy texture leading into a flowery, honeyed, subtle finish.
split \$18.25 (1-1/4 glass)

Freixenet Brut NV, Spain

Dry and lively with flavors dominated by fresh pineapple, almonds, honey & straw, with hints of pears & fresh bread.
split \$5.75 (1-1/4 glass)

House Wines

Blush, Cabernet, Chardonnay, Merlot, Syrah & Zinfandel
2 ounce \$2.50 5 ounce \$5.25

White Wines

Select any table wine bottle: Retail + \$7

Electra Wine Slushies

Fruity & refreshing no matter the season!
Orange Muscat or Black Muscat
2 ounce \$3.00 5 ounce \$6.00

Saracco Moscato d'Asti '08, Italy

Peach, pear and the scent and savor of ambrosia haunt every sip of this naturally fruity, bubbly.
2 ounce \$3.00 5 ounce \$6.25 bottle \$23.00

Drathen Riesling Bereich Nierstein Kabinett '08 Rheinhessen, Germany

The fresh, fruity flavor of apples is balanced by the crispness and a mineral finish.
2 ounce \$2.25 5 ounce \$4.75 bottle \$15.00

Allendorf Winkeler Riesling Spätlese '07 Rheingau, Germany

Classic varietal fruit on the nose with floral and citrus overtones. Full-bodied and dry in style with a crisp, racy acidity, derived from late harvested ripe grapes.
2 ounce \$3.00 5 ounce \$6.00 bottle \$22.00

Shaky Bridge Gewürztraminer '08 Central Otago, New Zealand

Lifted aromatics of lavender, brown spices, ginger and apple, perfectly balanced in an off dry style. A classically styled spiced Gewürztraminer profile, offset by Central Otago minerality and an exceptional mouth feel.
2 ounce \$4.25 5 ounce \$8.50 bottle \$32.00

Santi Apostoli Pinot Grigio '08, Veneto, Italy

Delightfully clean, fruity wine with a nice citrus flavor and a delicate, full taste.
2 ounce \$2.75 5 ounce \$5.50 bottle \$20.00

Frecciarossa 'Sillery' '07, Lombardy, Italy

100% Pinot Nero vinified as a white wine. The nose is fruity, richly intense, and long lasting with hints of white flowers and citrus. Well balanced acidity. A very elegant wine.
2 ounce \$3.50 5 ounce \$7.00 bottle \$26.00

Huntington Sauvignon Blanc '07 Sonoma, California

Decidedly broad with smooth and subtle acidity and delicious crisp flavors, this wine glides across the palate before ending with a balanced finish.
2 ounce \$2.75 5 ounce \$5.75 bottle \$21.00

Godwin Chardonnay '07

Russian River Valley, Sonoma, California
Aromas are reminiscent of a classic Burgundian style Chardonnay framed with an alluring scent of white peach.
2 ounce \$4.25 5 ounces \$8.50 bottle \$32.00

Ken Forrester Rosé '08 Stellenbosch, South Africa

Overwhelms the nose with a magnitude of strawberry, rose petal and cherry aromas that follow through on the palate, lingering to a crisp and refreshingly delicate finish.
2 ounce \$2.00 5 ounce \$4.25 bottle \$15.00

Red Wines

Drathen Dornfelder '07, Rheinhessen, Germany

Medium bodied and surprisingly soft with flavors of cherry and chocolate with a hint of citrus.

2 ounce \$2.25 5 ounce \$5.00 bottle \$18.00

Carneros Creek Reserve Pinot Noir '07 Carneros, California

Ripe red cherry, sweet oak and chocolate aromas meld into like flavors, ripe red/black cherry, Bourbon barrel oak tones, complex, silky yet generous ripe red fruit flavors end in a long soft finish.

2 ounce \$4.25 5 ounce \$8.50 bottle \$32.00

Saulina Chianti '06, Tuscany, Italy

The bouquet shows the classic berry-spicy-flowery notes of young sangiovese from chianti. It is soft, tasty and well-balanced.

2 ounce \$2.50 5 ounce \$5.25 bottle \$19.00

Masroig 'Solà Fred' '08, Montsant, Spain

An excellent nose of violets, black cherry, and earth notes. Supple and forward on the palate, it has serious depth of flavor, excellent balance and a long, fruity finish.

2 ounce \$2.75 5 ounce \$5.75 bottle \$21.00

Maipé Malbec '08, Mendoza, Argentina

A striking perfume of violets, black cherry and black raspberry. Exhibiting surprising complexity, the wine has gobs of fruit, savory flavors and excellent depth and length.

2 ounce \$2.75 5 ounce \$5.50 bottle \$20.00

Ciconia Tinto '08, Portugal

A blend of 60% Aragones 30% Syrah and 10% Touriga Nacional, a dark inky color, a meaty and earthy nose, the palate starts with quite a bite of blue fruit with a little aniseed, and then some cinnamon plus good acidity to back it up.

2 ounce \$2.25 5 ounces \$4.75 bottle \$17.00

2 Up Shiraz '07

South Australia, Australia

Dark berries with spicy stewed plums and dark cherries. Long lingering finish reflecting blackberries and blueberries on the palate with fine tannins and notes of complex spices.

2 ounce \$3.25 5 ounces \$6.75 bottle \$25.00

Meeker '12th Rack' Zinfandel '06 Sonoma, California

A bright nose of brambly blackberries with cocoa dust, this Zin shows no mercy as it runs the palate with tart blackberries, creamy coffee-vanilla richness, and a solid tannin structure.

2 ounce \$3.25 5 ounce \$6.50 bottle \$24.00

R Collection Merlot '06, California

Aromas of red cherry, red plum, cassis, raspberry, anise, chocolate and spice. Fills the mouth with Bing cherry, plum and raspberry with notes of clove and peppery spice before the smooth vanilla finish.

2 ounce \$3.00 5 ounces \$6.00 bottle \$22.00

Castle Rock Cabernet Sauvignon '06 Paso Robles, California

Aromas of dark cherry and molasses, and is loaded with nuance and flavor. On the palate it gives flavors of black cherry, ripe plum and spice with hints of light oak.

2 ounce \$2.50 5 ounce \$5.25 bottle \$19.00

Hess 'Allomi' Cabernet Sauvignon '07 Napa Valley, California

Ripe flavors of cherries, plum and currant mingle with hints of nutmeg and graphite, with a slight toasty oak component. Silky, youthful tannins are coating on a rich, textured mid palate, continuing on a lingering finish.

2 ounce \$4.75 5 ounces \$9.50 bottle \$36.00

Small Plates

Sun Singer Cheese Experience

Served with bread, grapes and dried fruit
\$10.49/2 cheeses • \$12.95/3 cheeses • \$15.95/4 cheeses

Antipasti & Cheese Plate

Salamis, cheese, olives and artichoke hearts
\$10.49/1 cheese • \$12.95/2 cheeses • \$15.49/3 cheeses

A World of Cheeses



Grana Padano ITALY Cow's milk: Hard cheese with a slight grainy texture and sharp finish.

Top Hat Cheddar ENGLAND Cow's milk: Semi-hard, mild and flavorful with a slight tanginess

Gorgonzola ITALY Cow's milk: Blue cheese, soft, rich, pungent and sweet.

Jarlsberg NORWAY Cow's milk: Mild, nutty and slightly sweet with large round holes

Cantal FRANCE Cow's milk: Semi-hard, moist, creamy, sweet and sharp all at once!

Sartori Bellavitano USA Cow's milk: A cross between aged cheddar & full flavored parmesan—creamy, crumbly & sharp.

Chicken & Garlic Quesadilla

Chicken, garlic, chipotle seasoning and jack cheese served on a flour tortilla with black bean salsa
\$7.95

3 Cheese Ravioli

Ravioli stuffed with 3 Italian cheeses, breaded and baked. Served with marinara
\$6.50

Garlic Goat Cheese Dip

Creamy goat cheese dip with a hint of garlic and herbs. Served with seasoned pita chips
\$5.95

Sampler Platter

Try it all! Two toasted ravioli, two spanikopita, one crab cake and one salmon cake
\$11.25

Pesto Artichoke Bruschetta

Artichokes, fresh basil, olive oil, red peppers and a hint of lemon zest on ciabatta bread with provolone.
\$6.75

Sun Singer Spreads Plate

Choose a trio of homemade cheese spreads:
Sun-dried tomato, Blue Cheese, Artichoke Parmesan,
Pesto, Smoked Salmon or Mixed Cheese
\$8.25

U.S.A. Cheese Plate

served with Grapes, Apples, Dried Fruit & Baguette

Maytag Blue, Iowa Cow's Milk: Semi-soft Blue, creamy and peppery with a long finish. Well rounded flavor—a stunning Blue!

Morel & Leek Jack, Wisconsin Cow's milk: Semi-soft, earthy, delicate and buttery with a slight tartness.

Les Freres, Wisconsin Cow's milk: Semi-soft washed rind cheese. Earthy, fruity flavors with creamy texture and a nutty finish.

\$12.95

Black Bean Hummus

Hummus made with black beans, salsa, lime and spices served with crispy, tex-mex spiced pita chips
\$5.75

Mixed Olives

With herb vinaigrette, roasted red peppers and bread
\$5.50

Salmon Cakes

Made from scratch. Served over mixed greens with herbed vinaigrette
\$6.95

Crab Cakes

Made from scratch and served over black bean salsa with mango glaze
\$7.49

Cheese Fondue

Traditional fondue with bread and apples for dipping
\$10.95

Hot Soup

cup \$4.50 bowl \$6.25

Salads

1/2 sandwich/salad combinations?—Absolutely!

new! Spiced Chicken & Spinach

Spinach, herb spiced chicken, cranberries, croutons, onion, olives, parmesan cheese with a cranberry-orange vinaigrette

Full Salad or 1/2 Salad & Soup \$9.95

Almond Crusted Goat Cheese Salad

Mixed field greens with roasted red pepper vinaigrette, grapes, strawberries & finished with a balsamic glaze

Full Salad or 1/2 Salad & Soup \$11.49

new! Southwest Chicken Caesar

Romaine lettuce, black bean salsa, tomatoes, croutons, salsa jack cheese and roasted chicken breast tossed with southwest Caesar dressing

Full Salad or 1/2 Salad & Soup \$9.95

Mixed Greens Salad

Mixed field greens, cucumbers, carrots & croutons

Full Salad or 1/2 Salad & Soup \$6.95

Blue Cheese, Caesar, Red pepper (ff), Balsamic Vinaigrette, Ranch (ff), Herb Vinaigrette, Honey French & Italian

Thai Chicken Salad

Mixed greens, chicken breast, Thai rice noodles, cucumbers, carrots, green onions & roasted peanuts tossed in a lime vinaigrette

Full Salad or 1/2 Salad & Soup \$10.25

Caesar Salad

Crisp romaine with a homemade Caesar dressing, parmesan and fresh croutons

Full Salad or 1/2 Salad & Soup \$7.95
with chicken \$9.95

Gourmet Sandwiches

Full sandwiches include one deli side choice

Country Chicken Salad Sandwich

Chicken with apples, walnuts, celery, onion, mustard and mayo served on multigrain bread

Whole Sandwich or 1/2 Sandwich & Soup \$7.95

Grilled Cheese Supreme

Danish Fontina and Fiscalini cheddar cheese, granny smith apples and fig jam on grilled challah bread

Whole Sandwich or 1/2 Sandwich & Soup \$9.75

new! Madiera Marinated Portobello Sandwich

Madiera marinated Portobello mushrooms with harvati cheese, onions and greens on toasted marble rye

Whole Sandwich or 1/2 Sandwich & Soup \$10.75

Hot Beef and Morel Mushroom

Roasted beef, roasted peppers, horseradish onion sauce and morel-leek jack cheese on an onion ciabatta roll

Whole Sandwich or 1/2 Sandwich & Soup \$10.95

new! Black Bean Gardenburger

A vegetarian burger served on an onion ciabatta roll with Caribbean aioli, tomato, lettuce and jack cheese

Whole Sandwich \$9.50

Private Club

Honey ham, smoked turkey, bacon & sharp cheddar with tomato, lettuce, sun-dried tomato aioli on toasted white/wheat

Whole Sandwich or 1/2 Sandwich & Soup \$10.25

new! Turkey, Bacon & Boursin

Roasted turkey, bacon & boursin cheese spread with tomato and lettuce on toasted sourdough

Whole Sandwich or 1/2 Sandwich & Soup \$9.75

Italian Beef

Full flavored Italian beef and Swiss on an onion ciabatta roll. Served warm with pepperoncinis and au jus

Whole Sandwich or 1/2 Sandwich & Soup \$10.50

Chipotle Chicken Wrap

Chicken breast, chipotle mayonnaise, black bean salsa, tomatoes, romaine lettuce and salsa jack cheese in a wrap

Whole Sandwich or 1/2 Sandwich & Soup \$7.95

Jamaican Jerk Chicken Salad Wrap

Diced chicken breast, dried cranberries & almonds tossed with a slightly spicy jamaican jerk mayonnaise in a tortilla wrap

Whole Sandwich or 1/2 Sandwich & Soup \$10.25

Cuban

Smoked ham, roasted pork loin, Swiss cheese, pickles and Caribbean aioli served warm on ciabatta bread

Whole Sandwich or 1/2 Sandwich & Soup \$10.50

new! Mushroom & Smoked Gouda Bread Pudding

Sautéed mushrooms, garlic, onions and herbs with smoked gouda cheese baked until golden brown

\$8.25

Beer

We will gladly chill any bottle from our 'Wall of Beers'
12 & 17 oz.: Retail + \$2.75 / 22 & 24 oz.: Retail + \$3.50

Reuben

Thinly sliced corned beef with sauerkraut, Swiss cheese and Russian dressing on toasted marbled rye bread

Whole Sandwich or 1/2 Sandwich & Soup \$9.75

Turkey can be substituted for corned beef!

new! Turkey Pastrami

Sliced turkey pastrami with black pepper mayonnaise, onion, red peppers, provolone and lettuce on toasted marble rye

Whole Sandwich or 1/2 Sandwich & Soup \$8.95

Tuna Salad Wrap

Homemade yellowfin tuna salad with capers, onion, mayonnaise, herbs and spices in a wrap

Whole Sandwich or 1/2 Sandwich & Soup \$10.50

Hot Dutch

Honey ham, smoked turkey and smoked gouda cheese with honey-mustard on toasted country white bread

Whole Sandwich or 1/2 Sandwich & Soup \$9.25

Bavarian Pretzel

Honey ham & Emmenthaler Swiss cheese served on a warm pretzel roll with honey mustard

Whole Sandwich or 1/2 Sandwich & Soup \$9.50

new! Chicken & Muenster

Roasted chicken breast sliced and served with apricot Dijon, muenster cheese, onion, apples and spinach on a toasted hoagie roll

Whole Sandwich or 1/2 Sandwich & Soup \$8.75

Deli Sides

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|----------------------------------|--------------------|
| Baked potato salad 3.50 | Caprese salad 4.25 |
| Roasted beets 2.95 | Terra chips 1.75 |
| Poached asparagus 4.25 | Cole slaw 2.95 |
| Mediterranean pasta 3.95 | Fruit salad 3.25 |
| Rosemary roasted vegetables 3.50 | |

Classic Sandwiches

Full sandwiches include one deli side choice
Lettuce & tomato standard except for Grilled Cheese.

Roast Beef & Cheddar

Ham & Swiss

Turkey & Provolone

Whole Sandwich or 1/2 sandwich & soup \$7.95

Grilled Cheese

Whole Sandwich or 1/2 sandwich & soup \$7.25

Bread Choices: Sourdough, Multigrain or Marbled Rye
Mayonnaise or Dijon Mustard on request.

Seasonal Brews

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|--------------------------------|------|
| Capital 'Eisphire' Doppelbock | 5.75 |
| Corsendonk Christmas | 6.75 |
| Great Divide Hibernation Brown | 4.50 |
| Insanely Bad Elf Imperial Red | 7.25 |
| Sandcreek Cranberry | 4.25 |
| Tommyknocker Cocoa Porter | 4.50 |

Ales & Porters

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|------------------------|------|----------------------|------|
| Abita Turbodog Brown | 4.00 | Dark Horse Amber | 4.50 |
| Bass | 4.00 | Fullers ESB | 4.50 |
| Belhaven Scotch | 4.75 | New Belgium Fat Tire | 4.50 |
| Bell's Two Hearted IPA | 4.50 | Newcastle Brown | 4.25 |
| Blue Moon | 4.00 | North Coast Red | 4.50 |
| Breckenridge 471 IPA | 4.75 | Sam Smith Pale | 5.00 |
| Sierra Nevada Pale | 4.25 | | |

Lagers

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|-------------|------|-----------------|------|
| Amstel | 4.00 | Kingfisher | 4.75 |
| Becks NA | 4.00 | Michelob Ultra | 3.75 |
| Budweiser | 3.50 | Miller Lite | 3.50 |
| Bud Light | 3.50 | Modelo Especial | 4.25 |
| Coors Light | 3.50 | Sam Adams | 4.00 |
| Corona | 4.00 | Spaten | 4.50 |
| Harp | 4.00 | Stella Artois | 4.25 |
| Heineken | 4.00 | Xingu Black | 4.50 |

Stouts

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|--------------------|------|-----------------------|------|
| Dark Horse Oatmeal | 4.75 | O'Hara's Irish | 4.50 |
| Guinness Pub | 4.75 | Oscar's Chocolate Oat | 4.00 |
| Left Hand Milk | 4.25 | North Coast Rasputin | 4.75 |

Belgian Styles

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|---------------------|------|--------------------|------|
| Blanche de Chambly | 5.25 | Duvel | 5.00 |
| Corsendonk Pale Ale | 6.50 | Lindeman Framboise | 8.50 |
| Delirium Tremens | 6.75 | Orval Triple | 7.75 |

Wheat

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|---|------|
| New Belgium Mothership Wit <i>Organic</i> | 4.00 |
| Erdinger 'Crystal Clear' Weizen <i>500 ml</i> | 5.50 |
| Schneider Weisse Original <i>500 ml</i> | 6.25 |
| Tucher Helles Hefe Weizen <i>500 ml</i> | 5.00 |

Cider

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|------------|------|
| Wood Chuck | 4.00 |
|------------|------|

Ø Proof

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| Republic of Tea | 3.50 |
| Pomegranate Green, Blackberry Sage, Ginger Peach Decaf | |
| Wine Country Sodas <i>Chardonnay, Pinot Noir, Rosé</i> | 2.99 |
| San Pelligrino, Perrier, Limonata & Aranciata | 1.75 |
| Pepsi, Diet Pepsi, Sierra Mist, Lemonade | 2.25 |
| Bottled Sodas | 2.50 |
| Coffee/Iced Tea | 2.25 |
| Espresso | 2.75 |
| Cappucino | 3.25 |
| Mighty Leaf Hot Teas <i>black, green & herbal</i> | 2.50 |