

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
www.sunsingerwines.com

Fall Favs 7.95

Caramel Apple

Apple pucker, butterscotch schnapps & vodka

Thin Mint

chocolate vodka, godiva white chocolate,
peppermint schnapps & crème de menthe

Spice Cake

vanilla vodka, butterscotch schnapps,
bailey's, & hot damn!

Yummy Pumpkin Pie

pumpkin spice liqueur, kahlua & butterscotch schnapps

Toasted Almond

Vodka, bailey's, kahlua & amaretto

Mochatini

Vanilla vodka, coffee liqueur & crème de cacao

Martini Favorites 8.25

Sake Ichiban

Unfiltered sake, pear brandy & fresh lemon—truly exotic!

Rosey Lemon Drop

A puckery, sweet and sour delight

Tropicana

Malibu Rum, banana liqueur, midori,
blue curaco & pineapple

Key Lime

Fresh lime with a hint of vanilla

Chocolate: Essential - Dark, White or Clear

For everyone who adores chocolate

Berry Believable

x-rated, berry vodka, & sweet 'n sour

Hot & Dirty Pretty

Vodka or Gin, olive juice, hot sauce &
a Turkish pepper stuffed olive

More Martinis 8.25

Amanda's Peach Bliss
Bellatini
Cajun-tini
Chocolate Espresso
Chocolate Razz
Cosmopolitan
Raspberry Cosmo
Flirtini
Hugs & Kisses
John's Silver Lining

Lemon Drop
Mango Spike
Martini: Vodka or Gin
Metropolitan
POM-arita
POM Beach
Pumpkin Eater
Punkin-tini
Sake-tini
Wicked

& Cocktails

Café con Leche
Crown of Roses
Elephant's Mud Bath
Hurricane
Manhattan
Margarita

Margarita Azul
Mojito
Sangria
Sazerac
Swamp Ade

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 Blanco 6.50
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
Jonsey Tawny 3.25
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)

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 Spätlese '07 Rheinhessen, Germany

The fresh, fruity flavor of apples is balanced by the crispness and a mineral finish.
2 ounce \$2.50 5 ounce \$4.75 bottle \$17.00

Allendorf Riesling Kabinett Winkeler '06 Rheingau, Germany

Masculine, full-bodied Riesling with an expressive acidity, a hint of sweetness and flavors of white peach and apples.
2 ounce \$2.50 5 ounce \$5.25 bottle \$19.00

Cartlidge & Brown 'Dancing Crow' Sauvignon Blanc '08, Lake County, California

Delicate floral high notes with ripe melon, citrus, mango, and guava suggestions. On the palate, it's zippy and vigorous while offering juicy grapefruit and honeydew flavors.
2 ounce \$2.75 5 ounce \$5.75 bottle \$21.00

Kris Pinot Grigio '08, Friuli, Italy

Enticing aromas of acacia flowers, citrus, tangerine, and hints of apricots and almonds. Clean and refreshing on the palate with hints of blossom and honey.
2 ounce \$3.25 5 ounce \$6.75 bottle \$25.00

Ghiome 'Fussot' Arneis '08, Langhe, Italy

Arneis is a white Italian wine variety originating from Piedmont. Fuller bodied, smooth and wonderfully floral with notes of pears and apricots. Be seduced!
2 ounce \$3.25 5 ounce \$6.75 bottle \$25.00

Conundrum White '08, California

"What is that wonderfully robust, floral and bright tropical taste? That's the Conundrum. This proprietary blend of white grapes create a lush, creamy texture that leads to the mouth-watering question, "Mmm, what's in there?"
2 ounce \$5.00 5 ounce \$10.25 bottle \$39.00

Testarossa Chardonnay '07

Central Coast, California

Intense aromas of banana, fig, lemon, and honey jump readily out of the glass. Crisp and lively on the palate with flavors of citrus, tropical fruit, and creme brulee. Finishes with medium weight and a lingering, delicate finish.
2 ounce \$5.25 5 ounces \$10.50 bottle \$40.00

Couly 'Chinon' Rosé '08, Loire Valley, France

Fresh and fruity nose with subtle floral notes. Well balanced, persistent and refreshing.
2 ounce \$3.25 5 ounce \$6.75 bottle \$25.00

House Wines

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

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

Chalone Pinot Noir '06, Monterey County, California

Rich aromas of tart black cherries with hints of both clove and nutmeg. Ripe flavors of raspberries and cola follow on the palate.

A small amount of Petite Sirah adds richness.

2 ounce \$4.00 5 ounce \$8.00 bottle \$30.00

Lurton 'Tierra de Luna' Malbec '08, Mendoza, Argentina

Typically generous, concentrated black berry fruit, fat and spicy with supple tannins and a long lingering finish.

2 ounce \$2.50 5 ounce \$5.00 bottle \$18.00

Gemtree 'Bloodstone' Shiraz-Viognier '07, McLaren Vale, Australia

Cracked pepper and raspberry on the nose, with suave mineral and spice undertones. Lively, finely etched red fruit flavors gain depth and sweetness with air. Juicy and alluring.

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

Maryhill Winemaker's Red '07, Columbia Valley, Washington

Notes of cherries infused with caramel and hints of boysenberry.

With its silky voice and smooth finish, it's a great blend of Cabernet Sauvignon, Merlot, Syrah & Cabernet Franc.

2 ounce \$3.25 5 ounces \$6.75 bottle \$21.00

Bodegas Atalaya '07, Almansa, Spain

A blend of Monastrell, Garnacha and Tintorera, Atalaya has an expressive bouquet of violets, spice box, leather, game, Blueberry and black cherry. Aged in French & American oak.

2 ounce \$3.50 5 ounces \$7.00 bottle \$26.00

Pennywise Petit Sirah '05, Napa Valley, California

Rich with blueberry, boysenberry & cassis fruit, raw cinnamon and a hint of molasses. Juicy and generous with ripe plum and a refined tobacco, sweet cherry essence finishing with sweet toffee and vanilla notes.

2 ounce \$3.50 5 ounce \$7.25 bottle \$27.00

Jessie's Grove 'Westwind' Old Vine Zinfandel '05, Lodi, California

Silky layers of flavors flow across the palate, revealing luscious blackberry and boysenberry jam wrapped in spicy pepper and caramel with a hint of creamy coffee and tobacco.

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

Cht Tour de Boyrin '07, Graves, France

Beautiful herbal hints surround the dark fruit flavors of this rich, soft wine. Elegance and balanced, the wine finishes with flavors of fruit, herbs and smoke. Cab/Merlot blend.

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

Godwin Merlot '03, Sonoma Valley, California

Aromas of ripe black cherry, cedar and cinnamon and a hint of dessert sage. Initially, the palate is treated to a fine silkiness that transcends into a luscious, jammy mouthful of rich and elegant flavors true to its Pomerol profile.

2 ounce \$4.00 5 ounce \$8.50 bottle \$32.00

Twenty Rows Cabernet Sauvignon '07, Napa Valley, California

With bits of Merlot and Franc, this wine has a plump, plush fruit component of blackcurrant and notes of espresso and spice. Not 'big', but very flavorful and complete.

2 ounce \$4.00 5 ounces \$8.25 bottle \$31.00

Small Plates

Swiss Cheese Plate \$13.95

served with Grapes, Apples, Dried Fruit & Baguette

Don Olivo Cow's Milk. Semi-soft with pieces of black olives. Very mild and slightly sweet.

Vodka Cow's milk. Made with Absolut vodka. Dense, moist and unusual with a slight aftertaste of currants and a fruity aroma.

Gruyere Cow's milk: Semi-hard with a granular texture. Slightly nutty & salty with a distinct, but not overpowering flavor.

Sun Singer Cheese Experience

Served with bread, grapes and dried fruit

\$9.75/2 cheeses • \$12.25/3 cheeses • \$14.99/4 cheeses

Antipasti & Cheese Plate

Salamis, cheese, olives and artichoke hearts

\$10.49/1 cheese • \$12.99/2 cheeses • \$15.49/3 cheeses

new! Chicken & Garlic Quesadilla

Chicken, garlic and chipotle seasoning with

jack cheese served on a flour tortilla

\$7.50

3 Cheese Ravioli

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

\$6.50

new! 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

new! 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 three homemade cheese spreads: Sun-dried tomato, Blue Cheese, Artichoke Parmesan, Pesto, Smoked Salmon or Mixed Cheese

\$8.25

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

Featured Cheeses

Dubliner IRELAND

Cow's milk: Irish Cheddar—Medium sharpness with slightly sweet finish and calcium crystals for crunch.

Derby Sage ENGLAND

Cow's milk: Cheddar-style with sage. Mildly tart with herbaceous characteristics.

Emmentaler SWITZERLAND

Cow's milk.: Mild and delicate Swiss with a slightly hazelnut finish..

Champignon GERMANY

Cow's milk: Soft double cream cheese with wild mushrooms added. Creamy, earthy & buttery.

Benning Gouda HOLLAND

Goat's milk.: Mild and slightly tangy, well rounded and rustic.

Royal Windsor Red ENGLAND

Cow's milk: Rich, sharp Cheddar with port wine layered with pungent blue stilton cheese—a real stunner!

Salads

1/2 sandwich/salad combinations?—Absolutely!

new! Spiced Chicken & Spinach

Spinach, herb spiced chicken, cranberries, croutons, red 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, 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 (1) deli side choice

Country Chicken Salad Sandwich

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

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

Grilled Cheese Supreme

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

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

new! Madiera Marinated Portobello Sandwich

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

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! Mushroom & Smoked Gouda Bread Pudding

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

\$8.25

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

new! Black Bean Gardenburger

Served on an ciabatta roll with chipotle mayonnaise, tomatoes, lettuce and jack cheese

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

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 roll

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

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, onions, 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, onions, 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, munster cheese, onions, apples and spinach on a toasted hoagie roll

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

Deli Sides

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 (1) 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.

Beer

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

Seasonal Brews

Ayinger Oktoberfest 16.9 ounce	6.95
Barley Island Brass Knuckles Oatmeal Stout	4.50
Buffalo Bill's Pumpkin Ale	4.00
Capitol Brewing Fire Doppelbock	4.50
O'Fallon Pumpkin	4.25
Three Floyd's Munsterfest 22 ounce	12.00

Ales & Porters

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

Lagers

Amstel 4.00	Michelob Ultra 3.75
Becks NA 4.00	Miller Lite 3.50
Budweiser 3.50	Modelo Especial 4.25
Bud Light 3.50	Phuket (poo•ket) 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
Kingfisher 4.75	

Stouts

Guinness Pub 4.75	O'Hara's Irish 4.50
Left Hand Milk 4.25	Oscar's Chocolate Oat 4.00
North Coast Rasputin Imperial 4.75	

Belgian Styles

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

New Belgium Mothership Wit Organic 4.00
Erdinger 'Crystal Clear' Weizen 500 ml 5.50
Schneider Weisse Original 500 ml 6.25
Tucher Helles Hefe Weizen 500 ml 5.00

Cider

Wood Chuck 4.00

Non-Alcoholic

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