



Sun Singer

Restaurant ★ Wine Bar ★ Wine, Spirits & Beer ★ Gifts



1115 W. Windsor Road, Champaign, IL 61821
217.351.1115 / sunsingerwines.com



BOTTLED BEER

DRAFT BEER

- All pours 16 oz. unless specified -

Lager

Amstel Light	5.00
Becks <i>Non-Alcoholic</i>	5.25
Bud Light	4.75
Busch Light	4.50
Coors Light	4.75
Corona	5.25
Great Lakes Eliot Ness Amber	5.25
Bitburger Pilsner 16.9 oz	6.50
Michelob Ultra	5.25
Miller Lite	4.75
Negro Modelo	4.75
North Coast Scrimshaw	5.75
Stella Artois	5.50

Belgian Style

Kwak 11.2 oz	9.00
St. Bernardus Abt 12 11.2 oz	9.00
Lindemans Framboise 12.7 oz	10.50
Green's Endeavor Dubbel 16.9 oz <i>Celiac Safe</i>	10.25
Victory Golden Monkey	5.75

Wheat

Blue Moon	5.50
Franziskaner Weissbier	5.50
Weihenstephener Hefe Weissbier	5.50

Ale

Athletic Brewing Free Wave Hazy IPA <i>Non-Alcoholic</i>	5.00
Belhaven Scottish	6.25
Bell's Two Hearted American IPA	5.75
Dogfish Head 90 Minute Imperial IPA	6.00
Odell Sippin' Pretty Fruited Sour	5.50
Noon Whistle Gummy Hazy IPA 16 oz	7.50
Smithwick's Irish	5.50
Stone Delicious IPA <i>Celiac Safe</i>	5.50

Porter & Stout

Central Waters Mud Puppy Porter	5.25
Founder's Breakfast Stout	6.00
Guinness Extra Stout	5.50
New Holland Dragon's Milk Stout	7.25

Cider

ACE Perry	5.00
Right Bee Semi-Dry Apple	5.75

Hard Seltzer

Truly Wildberry or Strawberry Lemonade	5.50
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DOOR 4 I Come Here On Purpose IPA 6.75

7.4% · India Pale Ale · Decatur, IL
Brewed with oats and crystal wheat. Hopped aggressively with Azacca, and dry hopped with Azacca, Mosaic, and a fair amount of Diggity. Notes of prickly pear, mango muffins, cantaloupe rind, and tangerine jelly beans. Go forth with purpose....

HEAVY RIFF Velvet Underbrown 8.50

6.5% · American Brown Ale · St. Louis, MO
Roasted oats and lactose set this ale apart along with chocolate malts giving it a velvety dark chocolate aroma and mouthfeel.

DESTIHL Normal Pils 7.25

5.0% · German Pilsner · Normal, IL
Exhibits a pronounced spicy, floral nose with a soft bready character. Crisp & dry with sweet malt and earthy, floral hops.

3 FLOYDS Gumballhead 8.00

5.6% · Wheat Ale · Munster, IN
An American wheat ale brewed with white wheat and dry hopped with hand-selected hops from the Yakima Valley. Bright and refreshing with a lemony finish.

TRIPTYCH Dank Meme Pale 7.75

5% · Pale Ale · Savoy, IL
Dank Meme is golden colored pale ale, 45 IBUs and 5% alcohol by volume. This beer is not about clarity or aesthetics, in fact not a single fining was given to this beer. This beer like a boss, Azacca, El Dorado and plenty of Citra in the finish.

RIGGS Hefeweizen 7.50

5.2% · Wheat Ale · Urbana, IL
Hefeweizen is the most popular style of the southern German state of Bavaria for good reason. It has a rich banana aroma, but finishes clean, slightly tart, and refreshing.

FOUNDERS All Day IPA 6.75

4.7% · Session India Pale Ale · Grand Rapids, MI
Keeps your taste satisfied while keeping your senses sharp. An all-day IPA naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.

OLD BAKERY Porter 8.00

5.8% · Porter · Alton, IL
A very faithful representation of English Porter, with roasty, medium chocolate notes in the nose, reminiscent of hazelnuts and medium-roast coffee. Color was a shifty brown-to-black, with a dark tan head set firmly in place.

COCKTAILS

Winter Warmers 7.75

Hot Spiced Cider with your favorite spirits

Cider & Smoke

with Knob Creek Smoked Maple Bourbon

Lemon Spice

with Limoncello

Rockin' Cider

with Downtown Toodeloo Rock 'n Rye

Nutty Apple

with Pecan Praline Liqueur

Dutch Apple

with Triple Sec & Cinnamon Schnapps

Irish Sting

with Dubliner Honeycomb Irish Whiskey Liqueur

Sun Singer Sangria 9.00

Our special recipe & year 'round favorite
Red or White

Smokey Apple Cider Margarita 9.50

Bozal Mezcal, Cointreau, Honey simple syrup,
Apple Cider, Fresh Lime juice & Cinnamon Sugar-Salt Rim

Peach Hot Toddy 8.75

Rock 'n Rye, Peach Habanero Cinnamon syrup,
Hot water & Lemon

Aperol Apricot Spritz 9.00

Aperol, Orchard Apricot liqueur, fresh lemon juice,
orange juice, sparkling topper

Fall Back 9.75

Maker's Mark Bourbon, Aperitivo Rosato,
Peach Habanero Cinnamon syrup & fresh lemon juice

Vieux Carre 11.50

Templeton Rye Whiskey, Hennessy VS, Benedictine,
Dolin Sweet Vermouth, Angostura bitters, Peychaud Bitters

Carda-Rum Old Fashioned 10.25

Kirk & Sweeney Gran Reserva Rum, GranGala Orange Brandy,
Fee Brothers Cardamom

Golden Dram 9.00

Aerstone Scotch Whiskey, Honey syrup,
Lemon Juice, Angostura & Orange bitters

Oaxaca Old Fashioned 10.75

Casamigos Reposado, Bozal Mezcal, Agave Nectar,
Angostura bitters, Aztec Chocolate bitters

English Apple 8.75

Plymouth Gin, Thyme simple syrup,
Apple Cider & fresh lemon juice

Marvelous Manhattans 10.25

Choice of: Traditional or Black Walnut
Maker's Mark, Dolin Sweet Vermouth, Fee Brothers Bitters

SPARKLING

Laurent-Perrier Brut 187ml 19.75

Champagne, France

Pale golden hue with fine and persistent bubbles. The nose
is fresh and delicate, with hints of citrus and white fruit.

Le Grand Courtâge Blanc de Blanc Brut 187ml 12.00

France

A delicate balance of dryness and acidity lingers with flavors
of Meyer lemon, honeydew & soft floral notes. Crisp & light.

Le Grand Courtâge Brut Rosé 187ml 12.00

France

A delicate balance of dryness and acidity lingers with flavors
of wild berries and pomegranate alongside soft floral notes.

Lunetta Prosecco 187ml 7.75

Italy

Aromas of apple and peach give way to a refreshing and
harmonious palate with crisp fruit flavors and a clean finish.

Freixenet Brut 187ml 8.00

Penedes, Spain

Medium-bodied with apple, pear & bright citrus
flavors and a long and crisp, clean finish.

Segura Viudas Brut Rosé 187ml 8.75

Penedes, Spain

Youthful fruit aromas of strawberry, red currant and
grenadine. Refreshing, full of cherry fruit and a light acidity.

Banfi Rosa Regale Brachetto d'Acqui 2020 187ml 9.75

Piedmont, Italy

Delicate bouquet of rose petals and offers sensuous flavors
of fresh raspberries and strawberries. Perfect with chocolate!

Pierre Delize Blanc de Blanc NV

France

Delicate bubbles and fruity nose – with notes of yellow fruit,
peach and apricot – gives way to a pleasant and soft palate.

2 ounce 2.75 | 5 ounce 6.25 | 25

Saracco Moscato d'Asti 2021

Piedmont, Italy

Sweet sensations of honey, white flower and citrus. Gentle
on the finish with creamy vanilla and tangy orange twist.

2 ounce 4.25 | 5 ounce 9.00 | 31

Cascina Pian d'Or 'Serena' Sweet Red Wine 2021

Piedmont, Italy

Lightly frizzante with aromas of rose and an accent of rhubarb-
strawberry pie. Rich mid-palate and lingering, complex finish.

2 ounce 4.00 | 5 ounce 8.25 | 27

HOUSE WINES

Blush, Cabernet, Chardonnay, Merlot, Syrah & Zinfandel

2 ounce 3.50 | 5 ounce 7.50

WHITES

D'ARENBERG The Hermit Crab Viognier-Marsanne 2022 McLaren Vale, Australia

Aromas of tropical fruits like pineapple, melon, white peach and citrus blossom. Clean and fresh on the palate with flavors of honeydew melon, pear, stone fruits, lemon curd and pickled ginger.
2 oz 4.50 | 5 oz 9.25 | btl 32

MOSER Gebling Kremstal Dry Riesling 2021 Lower Austria

A nose of petrol, green apple, and white flowers transitioning to notes of yellow plum, mint, honey and apricot. The palate is driven by citrus rounded out by light spice notes & racy acidity.
2 oz 5.25 | 5 oz 11.25 | btl 38

KING ESTATE Pinot Gris 2022 Willamette Valley, Oregon

On the palate, discover flavors of Bartlett pear, Meyer lemon, white peach, kiwi, honeysuckle and damp slate. The mouthfeel is voluptuous, full of fruit with excellent balance and integration.
2 oz 5.00 | 5 oz 10.75 | btl 36

ZENATO Lugana San Benedetto 2022 Veneto, Italy

Full-bodied taste, which passes from dried apple to pineapple, from pear to vanilla, is characterized by a long and bright finish.
2 oz 4.75 | 5 oz 10.25 | btl 34

LADoucETTE Les Tours Sauvignon Blanc 2021 Loire Valley, France

Beautiful expression of sauvignon blanc with lemon notes, flesh of white fruits and fine aniseed nuances. In the mouth, a nice, supple and fruity attack with a fruit-forward aromatic finish.
2 oz 4.75 | 5 oz 10.50 | btl 35

LANGMEIL Spring Fever Chardonnay 2021 Barossa, Australia

A fresh and fruity palate full of stone fruit and citrus notes with hints of tropical fruit, citrus zest, cream & a touch of minerality on the finish.
2 oz 5.00 | 5 oz 10.75 | btl 36

DRATHEN Bereich Bingen Spätlese 2022 Rheinhessen, Germany

A touch of sweetness with a medium body, this Spätlese displays wonderful apple and pear aromas and flavors.
2 oz 3.75 | 5 oz 8.25 | btl 26

ROSÉ

MIRABEAU EN PROVENCE Rosé 2022 Coteaux d'Aix en Provence, France

Burst of aromas with pink grapefruit, lychee, blackcurrant buds, mandarin and kumquat. Delicate red summer berries on the palate precede an appealingly tense mouthfeel with prominent citrus flavors.
2 oz 5.00 | 5 oz 10.75 | btl 36

SWEET RED

VALCKENBERG Dornfelder 2021 Rheinhessen, Germany

Medium bodied & fruity. Pleasant cherry aromas accompanied by flavors of blackberry, black currant & vanilla with velvety soft tannins.
2 oz 4.75 | 5 oz 10.00 | btl 33

REDS

ADELSHEIM Pinot Noir 2021 Willamette Valley, Oregon

Fresh raspberries and cinnamon stick on the nose, along with hints of lavender and anise seed. Positively vibrant on the palate, bursting with freshness, a supple texture and smooth tannins.
2 oz 7.00 | 5 oz 14.50 | btl 48

DELAS Saint-Esprit 2020 Cote du Rhone, France

The nose is classic syrah with berry fruit, violet and licorice. A full, rounded palate with delicate tannins. 60% Syrah, 40% Grenache
2 oz 4.25 | 5 oz 9.25 | btl 32

EL ENEMIGO Malbec 2020 Mendoza, Argentina

Rich and concentrated, offering aromas of black fruit, cherry and dark berry fruit followed on the palate with flavors of spice, blackberry, black cherry, pepper and a slight floral character.
2 oz 5.75 | 5 oz 12.00 | btl 40

QUEST Cabernet Sauvignon & Cabernet Franc 2021 Paso Robles, California

A beautiful herbaceous nose of anise seed, warm chocolate and fresh mint. Flavors of black fruit, dark chocolate and slightly earthy nuance of leather on the palate. Soft finish with fine tannins & a touch of acidity.
2 oz 4.75 | 5 oz 10.00 | btl 33

THE LACKEY Shiraz 2018 South Australia

Aromas of spicy plum and red fruit notes jump out of the glass. Flavors of ripe plums, dark cherries, hints of cocoa powder and tar perfectly combine with the natural acidity and balanced tannins.
2 oz 4.25 | 5 oz 9.00 | btl 31

SEGHESIO Angela's Table Zinfandel 2022 Sonoma, California

A bouquet of cedar, spice and sun-ripened blackberries. Bold and rich on the palate reflected in notes of wild blueberries, plum and black currants. A light dusting of tannins provides structure and a long finish..
2 oz 5.00 | 5 oz 10.75 | btl 36

DONATI Merlot 2020 Paso Robles, California

Aromas of blueberry, vanilla, plum preservers, cherry jolly rancher, chocolate and molasses. On the palate, there is lively acidity cranberry, cherry tart, mocha, milk chocolate, slight hazelnut and spice. Long finish, toasty oak component, cherry and plum persist on the tongue.
2 oz 5.25 | 5 oz 11.00 | btl 37

TRES PICOS Garnacha 2020 Borsao, Spain

Offers a pretty nose of raspberries, cassis, fresh herbs, vanilla and sweet spices. It's medium-bodied with round tannins. Creamy and fruity with chocolatey character on the mid-palate. Supple finish with excellent length.
2 oz 5.25 | 5 oz 11.00 | btl 37

ANCIENT PEAKS Quarry Cabernet Sauvignon 2021 Paso Robles, California

Aromas of black raspberry, cherry, sage and tobacco leaf. A juicy, mouth filling texture reveals seamless layers of currant, cherry, blueberry, dark plum and black olive with trailing hints of mocha, mineral and eucalyptus. Suggestions of vanilla bean join soft tannins on a smooth, rounded finish.
2 oz 6.00 | 5 oz 12.75 | btl 44

SPARKLING

ISC Brut or Brut Ombré Rose NV Illinois	36
Adami Cartizze Dry Prosecco DOCG NV Valdobbiandene, Italy	49
Graham Beck Cuvée Clive 2017 South Africa	84
Jansz Premier Rose NV Tasmania, Australia	43
Laurent-Perrier Demi-Sec NV Champagne, France	66
Billecart Salmon Brut Reserve NV 375ml Mareil-sur-Ay, France	52

SAUVIGNON BLANC

Château Héritage Cuvée Saint Elie 2019 Bekaa Valley, Lebanon	36
Esk Valley 2022 Marlborough, New Zealand	35
Sinegal 2021 Napa Valley, California	45
H. Brochard Tradition Sancerre 2022 Loire Valley, France	51
Merry Edwards 2021 Russian River Valley, California	66

PINOT GRIS / PINOT GRIGIO

Jermann Pinot Grigio 2022 Friuli, Italy	40
King Estate Domaine Pinot Gris 2021 Willamette Valley, Oregon	49

CHARDONNAY

Tolpuddle Chardonnay 2021 Tasmania	91
Grgich Hills Estate 2019 Napa Valley, California	64
Hamilton Russell Vineyards Estate 2021 Hemel-en-Aarde, South Africa	63
Louis Moreau Chablis 2022 Burgundy, France	49

WHITES OF INTEREST

Taupenot-Merme Bourgogne Aligoté 2018 Burgundy, France	45
Meyer-Fonné Vieille Vignes Pinot Blanc 2021 Alsace, France	36
Gundlach-Bundschu Dry Gewurztraminer 2022 Sonoma Valley, California	38
Chateau Graviille-Lacoste Graves 2022 Bordeaux, France	36
Gramona Gessami (Organic) 2022 Penedes Spain	40
Domaine Pichot Vouvray Peu de la Moriette 2022 Loire Valley, France	36
Dr. Loosen Wehlener Sonnenuhr Riesling Spätlese 2021 Mosel, Germany	50

PINOT NOIR

Domaine Drouhin Dundee Hills 2021 Oregon	61
Jacques Girardin Santenay Clos Rousseau 1 ^{er} Cru 2019 Burgundy, France	75
Hamilton Russell Vineyards Estate 2021 Hemel-en-Aarde, South Africa	71
Belle Glos Balade 2022 Santa Rita Hills, California	55
Crossbarn 2020 Sonoma Coast, California	50

CABERNET

Greenwing Cabernet Sauvignon 2021 Columbia Valley, Washington	41
Miner Emily's Cabernet Sauvignon 2018 Napa Valley, California	77
Truchard Cabernet Sauvignon 2020 Carneros-Napa Valley, California	48
Catena Cabernet Franc San Carlos High Mountain 2021 Mendoza, Argentina	36
Pillitteri Exclamation Cabernet Franc 2015 Niagara-on-the-Lake, Canada	66

REDS OF INTEREST

Jerome Janodet Moulin-a-Vent Les Fines Graves 2021 Beaujolais, France	39
Château de Parenchère Cuvée Raphaël 2019 Bordeaux Superiore, France	43
Joel Gott Shatter Grenache 2021 Cotes Catalanes, France	38
Coppa Don Antonio Primitivo 2017 Arnad, Italy	45
Saint Cosme Crozes-Hermitage 2020 Rhone, France	59
Pico Maccario Barolo 2018 Serralunga d'Alba, Piedmont, Italy	65
R. Lopez de Heredia Vina Tondonia Reserva 2010 Rioja, Spain	70
Gratallops Vi de Vila Black Slate 2020 Priorat, Spain	39
Bodegas El Nido Clio 2020/21 Jumilla, Spain	70
Caymus Red Schooner #11 Malbec California	55
Frank Family Merlot 2018 Napa Valley, California	63
Scheid Family Petit Sirah Stokes' Ghost 2019 Monterey, California	44
Henschke Henry's Seven 2021 Barossa Valley, Australia	63
Yalumba 'The Signature' 2018 Barossa, Australia	89
J. Bouchon Pais Viejo 2021 San Javier, Chile	31

Any retail wine selection is available: Retail + \$15

Vintages subject to change.

SMALL PLATES



Today's Soups

cup 5 bowl 9.50

Lobster Nachos 21 (GR)

lobster claw meat, lettuce, avocado, creamy white queso, sour cream, cilantro & pico de gallo over corn tortilla chips

Pot Roast Nachos 19 (GR)

slow roasted angus chuck, lettuce, tomato, jalapeño, monterey jack, cheddar, cilantro, sour cream & salsa over corn tortilla chips

Flash Fried Calamari 17

lightly breaded, sweet chili sauce, lemon

Hummus 13 (GR)

ask your server for today's selection served with cucumber, carrot, celery & warm pita rounds

Chicken & Garlic Quesadilla 18

chicken, garlic, chipotle seasoning, cilantro, monterey jack, flour tortilla, sour cream, salsa & sweet corn salsa

FLATBREADS

- Add Grilled Chicken +\$7 -

White Truffle 19

roasted garlic oil, avocado, halved grape tomatoes & parmesan, topped with white truffle rocket salad & balsamic drizzle

Margherita 19

pesto, sliced fresh mozzarella and tomato, topped with fresh basil & balsamic drizzle

Sun Singer Spreads 15 (GR)

served with apple, grapes & crusty baguette choose a trio of house-made cheese spreads: artichoke parmesan, bleu cheese, pesto, mixed cheese, smoked salmon, feisty feta or sun-dried tomato

Jumbo Lump Crab Cake 16

mixed greens with raspberry vinaigrette, remoulade sauce

Brussels Sprouts* 11.5 (GR)

malt vinegar aioli & hickory smoked bacon crumble

Dip Bread In This 11 (GR)

aged balsamic vinegar, evoo, fresh grated parmesan, red chili flakes & crusty baguette

Prince Edward Island Mussels 19 (GR)

fresh mussels, leeks, garlic, chablis, cream, parsley & grilled crusty baguette

Cheese Fondue 19 (GR)

fresh apple, grapes & crusty baguette - Add Summer Sausage \$4 -

Soft Pretzel Sticks 9

two pretzels with warm, cheesy onion dip - Add Pretzels +\$2 each -

Truffle Fries 10

white truffle oil, parmesan & garlic aioli

BYO Antipasti (GR)

\$10.5 first selection, \$6.5 each addition

served with apricot & cranberry relish, candied nuts, fig jam artichoke tapenade, cornichons, grapes & crusty baguette

Cheeses

Martin Collet Brie (FR)

pasteurized cow's milk, soft-ripened, rich, smooth flavor, velvety texture

Mimolette (FR)

pasteurized cow's milk, bright orange color with firm aged texture

Cave Aged Gruyere (CH)

raw cow's milk, sharper than traditional gruyere

Prairie Breeze (USA)

pasteurized cow's milk, crumbly, aged cheddar, vegetarian

Bleu d'Auvergne (FR)

raw cow's milk, deep blue veining, big, pungent flavor, less salty

Ewephoria (NE)

pasteurized, aged sheep's milk, sweet, nutty, melt-in-your-mouth

Meats

Sopressata (USA)

all pork salami with red wine & whole peppercorns

Prosciutto (IT)

flavorful, delicately sweet, salty & robust porcine flavor

Olli Toscano (USA)

dry-aged, smaller diameter, all pork salami with fennel

Picante Chorizo (ES)

slightly spicy chorizo with only pork, paprika, salt and garlic

SPECIALTY SALADS

1/2 & 1/2 Combos also available—pricing will vary

Dressing choices: Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Maple Vinaigrette, Honey Mustard, Lime Vinaigrette, Ranch, Raspberry Vinaigrette, Red Pepper Vinaigrette (ff), 1000 Island

Spinach & Bleu 17.5 (GR)

baby spinach, sliced granny smith apple, bleu cheese, candied walnuts, maple vinaigrette

Caesar 15.5 (GR)

crisp romaine, house-made caesar dressing, lemon, parmesan, croutons

Greek 18.5 (GR)

mixed greens, cucumber, tomato, onion, kalamata olives, artichokes, feta, croutons, greek vinaigrette

Rare Seared Ahi Tuna* 19.5 (GR)

(whole only)

mixed greens, spinach, avocado, charred pineapple, grape tomatoes, pickled red onions, raspberry vinaigrette

Cobb 19.5 (GR)

(whole only)

grilled chicken breast, romaine lettuce, bacon crumble, red onion, diced tomato, hard boiled egg, sliced avocado, bleu cheese crumbles or shredded cheddar, ranch or bleu cheese dressing

Almond Crusted Goat Cheese 19 (GR)

mixed greens, grapes, strawberries, roasted red pepper vinaigrette, balsamic glaze

Grilled Chicken & Cranberry 18.5 (GR)

mixed greens, dried cranberries, feta, candied walnuts, balsamic vinaigrette

Thai Chicken 19 (GR)

grilled chicken breast, mixed greens, thai rice noodles, green onion, cucumber, carrot, roasted peanuts, lime vinaigrette

Top Your Salad Bacon 4.5 Chicken 6 Shrimp 8 *Salmon 11 *Scallops 13 *Seared Ahi Tuna 9 *4 oz. Filet 19 *5 oz. Hanger Steak 11

SANDWICHES & BURGERS

1/2 & 1/2 Combos also available—pricing will vary

Sandwiches include one side choice from the a la carte list below. Add \$2 for truffle fries or fresh fruit salad

Maine-style Lobster Rolls (1) 19 / (2) 33 (GR)

poached lobster claw & knuckle meat lightly dressed
with baby greens in griddled new england roll, lemon wedge

Grilled Chicken Club (whole only) 19 (GR)

grilled chicken breast, bacon, avocado, provolone, lettuce,
tomato, sun-dried tomato aioli, brioche bun

Shrimp Wrap (whole only) 19

fried shrimp, adobo aioli, diced tomato,
avocado, lettuce, red onion, flour tortilla wrap

Bourbon BBQ Pork (whole only) 18 (GR)

slow-roasted pulled pork, cheddar, sweet pickles, garlic mayo,
bourbon-infused Head Country BBQ™ sauce, coleslaw, brioche bun

Italian Beef 19.5

italian beef, provolone, au jus, pepperoncini, toasted hoagie roll

Black Bean Burger (whole only) 18 (GR)

provolone, tomato, lettuce, peppadew peppers,
adobo aioli, brioche bun

The 'Wimpy' Burger* (whole only) 18 (GR)

1/4 pound smash burger—prime chuck-brisket blend,
sautéed onion, cheddar, 1950's burger sauce, brioche bun
- Add a Patty \$4 -

Sun Burger* (whole only) 21 (GR)

1/2 pound prime chuck-brisket blend, grilled to order,
mushrooms, swiss, garlic mayo, brioche bun

Grilled Cheese Supreme 18.5 (GR)

danish fontina, white cheddar, granny smith apple,
fig jam, griddled challah

Tuna Tartare Tacos* (3) (whole only) 19 (GR)

marinated ahi tuna, zesty vinegar slaw, avocado-lime mousse,
topped with toasted sesame oil & cilantro, sweet soy on the side

Bavarian Pretzel 17 (GR)

honey ham, swiss, honey mustard, warm pretzel roll

Jamaican Jerk Chicken Salad Wrap 16.5 (GR)

house-made chicken salad with dried cranberries, sliced almonds,
mild jamaican jerk spice, mayonnaise, mixed greens, flour tortilla

Tuna Salad Wrap 16.5 (GR)

house-made albacore tuna salad with caper, onion,
mayonnaise, dill, mixed greens, flour tortilla

Country Chicken Salad Sandwich 16.5 (GR)

house-made chicken salad with apple, celery, walnuts,
onion, mayonnaise, lettuce, toasted multigrain bread

Reuben 19 (GR)

thin sliced corned beef, sauerkraut, swiss,
1000 island dressing, toasted marbled rye bread

Private Club 18 (GR)

honey ham, smoked turkey, bacon, sharp cheddar, tomato,
lettuce, sun-dried tomato aioli, toasted white & multigrain bread

Sides Baked Potato Salad 5 Cole Slaw 4 French Fries 4 Roasted Beets 4 House Salad 6 Fresh Fruit Salad 7 Sweet Potato Fries 5 Truffle Fries 7

ENTREES

*Steak et Frites 38 (GR)

marinated 10 oz. hanger steak, grilled to order,
seasoned steak fries, red wine demi-glace & malt vinegar aioli

Black Angus Filet Mignon* 4 oz. 34 / 8 oz. 46 (GR)

Black Angus Hanger* 10 oz. 39

grilled to order / served with roasted garlic-infused mashed
potatoes, grilled asparagus & red wine demi-glace / roquefort butter +\$2

*Surf'n Turf 44 (GR)

4 oz. filet, grilled to order & four deep-fried tiger shrimp,
red wine demi-glace, cocktail sauce, roasted garlic-infused
mashed potatoes & grilled asparagus

German Pork Schnitzel 29

breaded, tenderized pork cutlet, shredded brussels sprouts,
bacon, spaetzle, lemon caper butter sauce & grilled asparagus

Lemon Chicken 28 (GR)

pan seared boneless tenderized cutlets, sautéed haricot vert,
blistered grape tomatoes, zucchini, red bell peppers & crispy
prosciutto in a lemon velouté over herb roasted red potatoes

Mushroom Risotto 28 (GR)

roasted mushrooms, seared brussels sprouts, parmesan,
fresh oregano & pine nuts

Available after 4 p.m.

Jumbo Lump Crab Cakes 34

two 4 oz. handmade crab cakes, remoulade sauce,
roasted garlic-infused mashed potatoes & grilled asparagus

Rare Seared Ahi Tuna* 31 (GR)

pink peppercorn crusted tuna, miso mashed potatoes,
wasabi emulsion & togarashi saupoudrer

Grilled North Road Salmon* 33 (GR)

rice pilaf, sautéed baby spinach & mango salsa

Seared Sea Scallops* 37 (GR)

wild mushroom risotto, bacon jam,
grilled asparagus & black truffle zest

Fried Shrimp 25 (GR)

seven tiger shrimp, breaded & deep fried, cocktail sauce,
roasted garlic-infused mashed potatoes and steamed broccoli

Linguine Alfredo 23

house-made alfredo sauce with linguine,
parmesan & parsley, served with garlic bread

- Add a Protein -

Chicken 6 Tiger Shrimp 8 Crab Cake 11
Seared Ahi Tuna* 8 Scallops* 13 Salmon* 11
4 oz. Filet* 19 5oz. Hanger Steak* 11

ALLERGEN NOTICE: Before placing your order, please inform your server if a person in your party has a food allergy.

*Steak, Ahi tuna, salmon & scallops are cooked to order. Aioli preparations may contain raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WEEKEND BRUNCH

Saturday & Sunday 10 am—2pm

Mimosa 7.50 Grapefruit-Rhubarb Tonic 8.75 Sun Singer Bloody Mary 8.75

Specialties

Monte Cristo Sandwich 17.5

batter fried with challah, gruyere, swiss, maple-dijon aioli, honey cured ham, hash browns or veggie hash

Biscuits & Gravy

Half 10 / Full 16

buttermilk biscuits with sausage gravy

Sun Singer Breakfast* 18 (GR)

choice of bacon, sausage or chorizo

two eggs cooked to order & toast,
hash browns or veggie hash

- Add Two Buttermilk Pancakes +\$5 -

Steak & Eggs* 25 (GR)

5 oz. marinated hanger steak, two eggs, fresh fruit, hash browns or steak fries & toast, hollandaise on the side

- Upgrade to 10 oz. Hanger Steak +\$15 -

Egg Sandwich* 16

two fried eggs with fresh basil chiffonade, swiss, shredded romaine & garlic mayo on griddled croissant bun, hash browns or veggie hash

Dana's Burrito 19

flour tortilla filled with egg scramble (see below), Monterey Jack and salsa, hash browns or veggie hash

Dana Si: chorizo, red peppers, green onions

Dana No: mushrooms, zucchini, red peppers, green onions

Indulgence

Potato Pancakes 19

choice of bacon or sausage

two potato pancakes with cheddar,
sunny-side up egg & horseradish cream

Challah French Toast 16

two slices challah dipped in a rich
egg batter & deep fried, strawberry-vanilla
mascarpone, fresh strawberries & syrup

Buttermilk Pancakes

whipped cinnamon butter & syrup

Short (3) 11 / Tall (5) 15

Sides

Smoked Bacon 5 Big Fork Sausage 5

Canadian Bacon 5 Hash Browns 4 Veggie Hash 5
Toast 3.5 English Muffin 4 Bagel & Sun Singer Spread 7.5

Bread Choices: Challah, Multigrain, Rye, Sourdough

Benedict/able

served with toasted english muffin, two poached eggs
& house-made hollandaise, hash browns or veggie hash

Traditional* 18 (GR)

with canadian bacon

Crab Cake* 23 (GR)

griddled crab cakes

Steak* 24 (GR)

hanger steak, mushrooms & swiss

Veggie* 19 (GR)

sautéed cremini mushrooms,
avocado, spinach & roma tomato

Lobster* 23 (GR)

lobster claw & knuckle,
sautéed spinach & roma tomato

☆☆ Omelets ☆☆

three egg omelet served
with hash browns or veggie hash & toast

5 Little Pigs 23

ham, bacon, canadian bacon, chorizo,
black pepper sausage, Monterey Jack

Steak 24 (GR)

hanger steak, mushrooms,
sweet onions & swiss

Lobster 24 (GR)

lobster, bacon, mushrooms,
tomato, spinach & hollandaise

BYO 21 (GR)

choose three / additions priced below

Meat /+\$2.5 each

chicken, bacon, ham, chorizo

Cheese /+\$1.25 each

swiss, cheddar, gruyere, jack, goat cheese, feta

Fruit & Veggie /+\$1 each

mushrooms, peppers, green onion, olives, red onion,
sweet onion, spinach, tomato, avocado, zucchini

Garden 19 (GR)

mushrooms, zucchini, red peppers,
spinach, sweet onions, tomatoes, goat cheese
& hollandaise

Greek 20 (GR)

mushrooms, tomatoes, kalamata olives,
spinach, feta, red onion

ALLERGEN NOTICE: Before placing your order, please inform your server if a person in your party has a food allergy.

*Eggs are cooked to order. Chocolate mousse contains raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WEEKEND LUNCH

Saturday & Sunday 10 am—4pm

SMALL PLATES

Today's Soups

cup 5 bowl 9.50

FLATBREADS

- Add Grilled Chicken +\$6 -

White Truffle 19

roasted garlic oil, avocado, halved grape tomatoes & parmesan baked & topped with white truffle rocket salad & balsamic drizzle

Margherita 19

pesto, sliced fresh mozzarella and tomato, topped with fresh basil & balsamic drizzle

BYO Antipasti (GR)

\$10.5 first selection,

\$6.5 each addition

served with apricot & cranberry relish, artichoke tapenade, fig jam, cornichons, spiced nuts, grapes & crusty baguette

Cheeses

Martin Collet Brie	Bleu d'Auvergne
Mimolette	Cave Aged Gruyere
Prairie Breeze	Ewephoria

Meats

Sopressata	Prosciutto
Olli Toscano	Picante Chorizo

Hummus 13 (GR)

served with cucumber, carrot, celery & warm pita rounds

Soft Pretzel Sticks 9

two pretzels with warm, cheesy onion dip

- Add Pretzels +\$2 each -

Truffle Fries 10

white truffle oil, parmesan & garlic aioli

Dip Bread In This 11 (GR)

aged balsamic vinegar, evoo, fresh grated parmesan, red chili flakes & crusty baguette

Cheese Fondue 19 (GR)

fresh apple, grapes & crusty baguette
- Add Summer Sausage \$4 -

Flash Fried Calamari 17

lightly breaded, sweet chili sauce, lemon

Sun Singer Spreads 15 (GR)

served with apple, grapes & crusty baguette

choose three house-made cheese spreads:

artichoke parmesan, bleu cheese, pesto, mixed cheese, smoked salmon, feisty feta, or sun-dried tomato

SALADS

*Rare Seared Ahi Tuna 19.5 (GR)

(whole only)

mixed greens, spinach, charred pineapple, avocado, grape tomatoes, pickled red onions, raspberry vinaigrette

Almond Crusted Goat Cheese 19 (GR)

mixed greens, grapes, strawberries, roasted red pepper vinaigrette, balsamic glaze

Caesar 15.5 (GR)

crisp romaine, caesar dressing, lemon, parmesan, croutons

Grilled Chicken & Cranberry 18.5 (GR)

mixed greens, dried cranberries, feta, candied walnuts, balsamic vinaigrette

Cobb 19.5 (GR)

(whole only)

grilled chicken breast, romaine lettuce, bacon crumble, red onion, diced tomato, hard boiled egg, avocado, bleu cheese crumbles or shredded cheddar, ranch or bleu cheese dressing

Spinach & Bleu 17.5 (GR)

baby spinach, sliced granny smith apple, bleu cheese, candied walnuts, maple vinaigrette

Greek 18.5 (GR)

mixed greens, cucumber, tomato, onion, kalamata olives, artichokes, feta, croutons, greek vinaigrette

SANDWICHES

1/2 & 1/2 Combos also available—pricing will vary

Sandwiches include one side choice from the a la carte list below. Add \$2 for truffle fries or fresh fruit salad

Maine-style Lobster Rolls (1) 19 / (2) 33 (GR)

poached lobster claw and knuckle meat lightly dressed with baby greens in griddled new england rolls, lemon wedge

Grilled Cheese Supreme 18.5 (GR)

danish fontina, white cheddar, granny smith apple, purple fig jam, griddled challah

Grilled Chicken Club (whole only) 19 (GR)

grilled chicken breast, bacon, avocado, provolone, lettuce, tomato, sun-dried tomato aioli, brioche bun

Bavarian Pretzel 17 (GR)

honey ham, swiss, honey mustard, warm pretzel roll

Tuna Salad Wrap 16.5 (GR)

house-made albacore tuna salad with caper, onion, mayonnaise, dill, mixed greens, flour tortilla wrap

Jamaican Jerk Chicken Salad Wrap 16.5 (GR)

house-made chicken salad with dried cranberries, sliced almonds, mild jamaican jerk spice, mayonnaise, mixed greens, flour tortilla wrap

Shrimp Wrap (whole only) 19

fried shrimp, adobo aioli, diced tomato, avocado, lettuce, red onion, flour tortilla wrap

Country Chicken Salad Sandwich 16.5 (GR)

house-made chicken salad with apple, celery, walnuts, onion, mayonnaise, lettuce, toasted multigrain bread

Reuben 19 (GR)

thin sliced corned beef, sauerkraut, swiss, 1000 island dressing, toasted marbled rye bread

Black Bean Burger (whole only) 18 (GR)

provolone, tomato, lettuce, peppadew peppers, adobo aioli, brioche bun

The 'Wimpy' Burger (whole only) 18 (GR)

1/4 pound smash burger—prime chuck-brisket blend, sautéed onion, cheddar, 1950's burger sauce, brioche bun
- Add a Patty \$4 -

*Sun Burger (whole only) 21 (GR)

1/2 pound prime chuck-brisket blend, grilled to order, mushrooms, swiss, garlic aioli, brioche bun

Sides Baked Potato Salad 5 Cole Slaw 4 French Fries 4 Roasted Beets 4 House Salad 6 Fresh Fruit Salad 7 Sweet Potato Fries 5 Truffle Fries 7

SELECTED SPIRITS

Whiskey—American

Jack Daniels *Black* 6.75
Starlight *Blackberry* 6.75

Bourbon

Angel's Envy 9.25
Four Roses 5.75
Knob Creek 8.00
Knob Creek *Smoked Maple* 8.00
Maker's Mark 7.75
Whiskey Acres *Straight-Illinois* 8.25
Woodford Reserve 8.75

Rye

Sazerac 6.75
Templeton 6yr 8.00
Willett *Straight* 10.00

Whiskey—International

Australia
Starward *Solera* 10.75

Canada
Canadian Club 6.50
Crown Royal 6.75
Select Club *Pecan Praline* 6.25

India
Amrut *Fusion* 10.50

Ireland
Jameson 6.75
Knappogue 12yr 7.75

Japan
Ohishi *Sherry Cask* 10.25

Wales
Penderyn *Rhianna Sherry Cask* 12.00

Scotch Whiskey—Blended

Dewar's 6.75
Johnnie Walker *Black* 7.50

Scotch Whiskey—Single Malt

Campbeltown
Springbank *Cask Strength* 12yr 16.25

Speyside
Balvenie *Doublewood* 12yr 11.25
Macallan *Sherry Cask* 12yr 13.75

Orkney
Highland Park *Viking's Honor* 12yr 9.75

Skye
Talisker *Storm* 9.75

Islay
Kilchomann *Sanaig* 11.25
Laphroaig 10yr 10.25

Lowlands
Auchentoshan 3 *Wood* 12.50
Aerstone *Sea Cask* 10yr 6.75

Gin

Beefeater 6.25
Bombay *Sapphire* 7.00
Brovo 5.75
Ha'Penny *Rhubarb* 7.00
Hendrick's 7.25
Nolet's *Silver* 7.25
North Shore No. 11 6.75
Plymouth 6.50
Tanqueray 7.00

Rum

Bacardi *Superiore* 6.25
Captain Morgan *Spiced* 5.75
Don Q *Silver* 5.75
Kirk & Sweeney *Gran Rsv Superiore* 9.00
Agaviva *Cachaca* 6.75

Tequila & Mezcal

Bozal *Espadin-Barril* 8.25
Casamigos *Blanco* 8.50
Casamigos *Reposado* 8.75
Cimarron *Blanco* 6.75
Kilinga *Raw Agave* 8.00
Pasote *Anejo* 9.25
Tanteo *Jalapeno* 7.75

Vodka

Absolut *Original & Apeach* 7.00
Breckenridge *Espresso* 6.00
Belvedere 7.25
Grey Goose 7.25
Ketel One 6.25
Svedka *Original & Citron* 5.75
Tito's 6.25

Brandy

Calvados *Claque-Pepin* 7.25
Korbel 5.75
Pisco Control *Valle de Encanto* 5.75
St. George *Pear* 7.75

Armagnac & Cognac

Hennessey VS 9.25
Kelt VSOP *Tour du Monde* 10.75
Marie Duffau *Napoleon* 7.75

Aperitifs

Antico Amaro *dell' Etna* 7.25
Aperol 6.75
Campari 6.75
Dolin Vermouth *Red & White* 6.00
Gran Bassano *White* 5.75
Lillet *Blanc* 6.25
Nardini *Bitters* 7.50
Ramazzotti *Apperitivo Rosato* 6.00

Cordials & Liqueurs

Apologue *Berry* 7.25
Benedictine 8.25
Bols 5.75
Crème de Menthe, Crème de Cacao
Chambord 7.50
Cointreau 6.75
Dekuyper 5.75
Buttershots, Blue Curaco, Crème de Cassis
Hot Damn, Peachtree, Peppermint
Di Saronno *Amaretto* 7.00
Dorda *Double Chocolate* 6.50
Downtown *Toodeloo Rock 'n Rye* 7.25
Dubliner *Honeycomb* 7.25
Frangelico 6.75
Gran Gala 5.75
Heirloom *Alchemes* 8.00
Heirloom *Pineapple Amaro* 8.00
Kahlua 6.50
Lanfray's *Trigger Absinthe Green* 11.75
Lazzaroni *Limoncello* 6.50
Luxardo *Maraschino* 7.75
Mathilde *Framboise* 6.00
Midori 6.00
Mozart *White* 6.75
Passoa *Passion Fruit* 6.00
Peter Herring *Cherry* 6.75
Rothman & Winter *Apricot* 6.50
Rothman & Winter *Crème de Violette* 6.50
RumChata 6.00
St. Germain 8.25
St. Brendan's *Irish Cream* 5.75

