

Sunspot Dining Room Lunch

Starters

Pork Wings

Crispy fried pork wings tossed in a maple chipotle glaze
Served with warm cornbread 13.95

Wild Game Flatbread

Spicy elk and wild boar sausage, diced bell peppers, pepper jack cheese, basil pesto and pickled red onion
Served on a grilled flatbread 15.95

Sunspot’s Buffalo Chili Cheese Fries

A mountain of golden fries smothered with our Buffalo chili, topped with melted jack cheese and sour cream 13.95

Blistered Jalapeño/Roasted Red Pepper Hummus

Made with fresh jalapeños and ripe bell peppers
Served with assorted fresh vegetables and pita points 12.95

Signature Warmers

Roasted Corn Chowder

An original Sunspot favorite! Made with oven roasted sweet corn and herbed red potatoes
Served in a bread boule with a smoked Spanish paprika 12.95

Sunspot’s Buffalo Chili

Tender chunks of buffalo simmered with Jack Daniel’s, black beans, tomatoes, roasted garlic and a blend of spices
Topped with shredded jack cheese, sour cream and served in a bread boule 13.95

From the Garden

Citrus Almond Salad

Mixed field greens, Mandarin oranges, English cucumbers, yellow peppers, vine-ripe tomatoes,
Boulder Valley goat cheese and toasted almonds.
Served with champagne citrus vinaigrette 15.95

Quinoa & Beet Salad

Mix of herbed quinoa, honey roasted beets, shaved carrots and arugula,
topped with our own parmesan cheese crisps
Tossed in lemon vinaigrette 15.95

Herb Encrusted Roasted Lamb Salad*

Colorado petite lamb chops over mixed greens, grape tomatoes, yellow peppers and pumpkin seeds
Tossed in our curry vinaigrette 19.95

Add Grilled Salmon* or Grilled Chicken 4 Side Citrus Almond or Quinoa Salad 7.95

For your convenience 18% gratuity may be added to parties of 6 or more

*These items may be served raw or under-cooked or contain raw or under-cooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We strive to provide products for guests with food allergies, who follow special diets or prefer specific ingredients. However, we cannot guarantee all items are free of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish or other allergens.

Sandwiches & Burgers

All sandwiches served with lettuce, vine-ripened tomato, pickled red onion and pickles.
Choice of French fries or In-Harvest citrus kale and quinoa salad.

Buffalo Pastrami Sandwich

House smoked pastrami, Emmentaler cheese and stone ground mustard
Served on marble rye bread 17.95

Habanero Tuna Salad Pita

Grilled Ahi tuna with red onions, capers, Kalamata olives, red peppers and a touch of habanero
Served on warm pita bread 17.95

Salmon B.L.T*

Grilled Atlantic salmon, house cured bacon and yuzu aioli
Served open-faced on thick sliced toast 17.95

Emmentaler Buffalo Burger*

Colorado buffalo with Emmentaler cheese and marinated Shiitake mushrooms
Served on a toasted Challah bun 17.95

Applewood Bacon Cheddar Beef Burger*

Colorado beef with house cured bacon and cheddar cheese
Served on a toasted Challah bun 17.95

Shaved Prime, Cheddar, & Mushroom Sandwich

Thinly sliced roasted Prime Rib, smoked cheddar cheese and sliced Portobello mushrooms
Served on a toasted hoagie roll 17.95

Turkey Havarti Melt

Deli sliced turkey breast topped with green chilies, house cured bacon,
warmed tomato slices and melted Havarti cheese
Served on toasted multigrain bread 17.95

Add a side Citrus House Salad or side Quinoa Salad 3.75
Add a cup of Corn Chowder or Buffalo Chili for 6.95

Sunspot Favorites

Parry's Pasta

Penne pasta tossed with peas and grape tomatoes, in Portobello mushroom cream sauce
Topped with grilled chicken or Portobello mushroom
Served with garlic bread 17.95

Honey Grilled Salmon*

Honey glazed grilled Atlantic salmon over a medley of baby spinach, sweet corn, asparagus,
House cured bacon, and slivered red onion 17.95

Grilled Portobello & Heirloom Tomato Stack

Slow roasted heirloom tomato, Havarti cheese in a grilled Portobello mushroom stacked atop fresh arugula 16.95

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