

TORR NA LOCHS

WINE TASTING \$20 - GLASS OF WINE \$15

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

WHITE WINES

***2021 FION GEAL** – A classic Rhône style blend of Roussanne, Marsanne and Viognier, this wine has a floral nose followed by tart citrus on the palate and a crisp finish. **\$30**

2021 ORANGE MUSCAT – This golden-colored wine imparts orange marmalade aromas on the nose, green apple and white peach on the palate, and a medium finish. **\$28**



***2021 MALVASIA BIANCA** – Straw yellow in color, this wine presents violet and honeysuckle on the nose, with a creamy mouthfeel. The finish is crisp with lingering notes of pear. **\$28**

BEST IN CATEGORY AND GOLD AT LONE STAR INTERNATIONAL & TEXAS CLASS CHAMPION AT HLSR

2021 MUSCAT CANELLI – Floral notes on the nose are followed by pear nectar on the palate and a creamy finish with the just the right touch of sweetness. **\$26**

2021 SWEET SUNSET – Citrus on the nose progresses to a hint of honey on the palate and a sweet tangerine finish. **\$26**

ROSÉ WINES

***2022 CARLEY'S COUNOISE ROSÉ** – A Provence-style rosé offering light color and body, nice acidity and notes of tart cherry and raspberry both on the nose and palate. **\$28**

2022 CORE MOURVÈDRE ROSÉ – This 100% Mourvèdre rosé offers strawberries on the nose and palate with a crisp, clean finish. **\$28 Available by the bottle only**

2022 AFTERNOON DELIGHT – A delightful blend of Dolcetto and Orange Muscat, this light red wine is perfect for drinking slightly chilled on a warm Texas afternoon. **\$28**

RED WINES

2021 FION DEARG – This garnet-colored wine is a blend of Mourvèdre, Carignan and Cinsault presenting dried cranberries and blackberries on the nose, dark fruit on the palate and a spicy, lingering finish. **\$30**



***2021 SANGIOVESE** – Allspice and hints of caramel on the nose with berries and cherries on the palate and dark cherries on the lasting finish. **\$36**

BRONZE AT LSIWC

2021 TEMPRANILLO – Tobacco and leather on the nose are followed by tart cherry and a hint of clove on the palate with a lasting finish. **\$38**

2021 CORE PSM – This well-balanced blend comprised of 20% Petite Sirah and 80% Mourvèdre has notes of candied fruit on the nose followed by flavors of blackberry jam on the palate and a lingering finish. **\$34**

Available by the bottle only



2021 PETITE SIRAH – Hints of blackberry and caramel on the nose are followed by blackberry on the palate and a soft, smooth finish. **\$50**

SILVER AT LSIWC



***2020 ESTATE SYRAH** – This garnet-colored wine offers notes of dark cherry and blackberry on the nose, ripe dark fruits on the palate and a smooth mouthfeel. **\$52**

SILVER AT HOUSTON RODEO & LSIWC



2020 ESTATE MALBEC – Notes of vanilla and ripe cherries greet the nose on this ruby red wine followed by a velvety mouthfeel and lingering finish with notes of dark cherry. **\$58**

SILVER AT LSIWC

ENJOY A 10% DISCOUNT ON YOUR PURCHASE OF 6 OR MORE BOTTLES
MINIMUM GRATUITY OF 15% & NO SPLIT CHECKS FOR PARTIES OF 8 OR MORE

FROM THE KITCHEN

WINTER SALAD – Mixed greens topped with sliced pear, pomegranate seeds, roasted walnuts, feta cheese, and apple cider vinaigrette. **\$12**

SOUP DU JOUR – Ask your server about today's selection! **\$12**

BAKED BRIE – Baked brie topped with apricot preserves, dried fruit, and brown sugar pecans served with crostini for dipping. **\$15**

CHEESE PLATE – A variety of specialty cheeses served with red and green grapes and topped with fresh berries. Served with our house-made spicy cheese crisps and crackers. **\$16**

CHARCUTERIE BOARD – Featuring Texas products sourced from Miiller's Smokehouse in Llano including jalapeño cheese summer sausage, smoked dried pork sausage, salami, assorted cheeses, pickled crudités, toasted french baguette, and assorted dried fruit and nuts. **\$30**

SOUTHWEST HUMMUS PLATE – Creamy hummus with roasted red pepper salsa, cotija cheese and tatin and seasoned tortilla chips for dipping. **\$14**

HAM & HAVARTI PANINI – Grilled sourdough with peppered ham and havarti cheese with dijon mustard. Served with potato chips. Pickles available upon request. **\$15**

TURKEY & BRIE PANINI – Grilled sourdough with cajun-fried turkey breast, brie, and cranberry relish. Served with potato chips. Pickles available upon request. **\$15**

CHICKEN WRAP – Cucumber wrap with roasted chicken, spinach, tomato, and mozzarella with a side of avocado ranch. Served with potato chips. Pickles available upon request. **\$15**

CUBAN PANINI – Peppered ham and smoked pork shoulder with swiss cheese, dijon mustard, and Miiller's pickles on grilled sourdough. Served with potato chips. Pickles available upon request. **\$15**

REUBEN SANDWICH – Corned beef, sauerkraut, swiss cheese, and thousand island dressing on toasted Marble Falls Rye from Brother's Bakery. Served with potato chips. Pickles available upon request. **\$15**

PECAN ENGLISH TOFFEE – Treat yourself to a 10 oz. bag of buttery toffee, covered in Texas pecans and Belgian chocolate. Available in milk and dark chocolate. Locally made by Choccolatte's in Marble Falls. **\$18**

BEVERAGES

LILY'S TONIC – A refreshing blend of equal parts of Il Vino Dolce di Lily and tonic served on ice with a lemon twist. *Contains alcohol.* **\$12**

DUBLIN SODAS – **\$3**

SPARKLING WATER – **\$1**

8oz BOTTLED WATER – **\$0.50**

WE ARE NOT A 100% CERTIFIED GLUTEN FREE KITCHEN.

PLEASE DO NOT FEED THE DOGS!