

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 BANDEARG** – This light red, robust rosé is made of 100% Sangiovese and has hints of watermelon on the nose and lingering watermelon on the finish. **\$28**

2021 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



2020 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**

SILVER AT LONE STAR INTERNATIONAL & BRONZE AT HLSR

2020 DOLCETTO – This ruby-colored red wine offers hints of red licorice candy on the nose followed by intense cherry flavors on the palate and a hint of caramel on the finish. **\$38**

2021 THE MUTT – Our wine for a cause! This blend is comprised of 35% Montepulciano, 34% Sangiovese, 19% Dolcetto, 8% Syrah, 3% Malbec, and 1% Petite Sirah. **\$40**



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

FALL SALAD – Mixed greens topped with sliced pear, roasted acorn squash, pepitas, dried cranberries, crumbled goat cheese, and apple cider vinaigrette. **\$12**

BRUSCHETTA PLATTER – Three crostinis each with 1) roasted tomato bruschetta with feta and a balsamic reduction drizzle and 2) cranberry cinnamon chèvre. **\$14**

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 tajin and seasoned tortilla chips for dipping. **\$14**

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

TURKEY BLT – BLT with oven roasted cajun turkey and Chef Terrah’s spicy mayo. Served with potato chips. Pickles available upon request. **\$15**

CHICKEN SALAD SANDWICH – Cranberry pecan chicken salad with romaine on toasted multigrain bread. Served with potato chips. Pickles available upon request. **\$15**

ITALIAN SANDWICH – Salami, pepperoni, chipotle gouda, fresh mozzarella, bell peppers and banana peppers toasted on an Italian baguette. 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!