# ORR NA OCHS

#### WINE TASTING \$20 - GLASS OF WINE \$15 \*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

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\*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, mandarin orange on the palate and a creamy finish. \$26

**2019 SWEET SUNSET –** Citrus on the nose progresses to a hint of honey on the palate and a sweet tangerine finish. **\$26** 

2020 IL VINO DOLCE DI LILY - This after-dinner dessert wine made with 100% Orange Muscat has notes of honey and candied orange peel on the nose, dried apricot on the palate, and a silky lingering finish. Pairs well with soft cheeses and light desserts. 18.4% ABV, 375ml. \$32 Available for off-premise consumption or as a Lily's Tonic cocktail only

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**2021 CARLEY'S COUNCISE 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

\*2021 RUBY KATE'S ROSÉ – Made in the traditional dry style, this rosé imparts floral notes on the nose with hints of pear and kiwi followed by light cherries and cranberries on the palate. **\$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

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**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** 

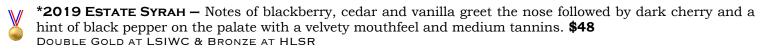
\*2020 TEMPRANILLO – Tobacco and leather on the nose are followed by tart cherry and a hint of clove on the palate with a lasting finish. \$38

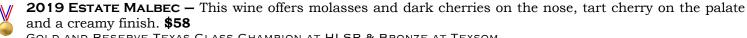
SILVER AT LONE STAR INTERNATIONAL

**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 MONTEPULCIANO - This medium-bodied, dark garnet colored red wine offers notes of cinnamon and plum jam on the nose followed by plum and tart cherries on the palate with a silky, lingering finish. **\$48** 

**2021** MOURVEDRE – Notes of white pepper and brandied cherry on the nose are followed by baked plum, chocolate, and spice on the palate. \$38





GOLD AND RESERVE TEXAS CLASS CHAMPION AT HLSR & BRONZE AT TEXSOM



**2017 PORTEJAS** – 100% Texas grown Dolcetto. Our sweet red Dolcetto wine was fortified with brandy made by distilling Dolcetto wine. 20.6% ABV, 375ml. \$40 Available for off-premise consumption only

> 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**

SOUP DU JOUR - A seasonal selection of fresh hot soup. Ask your server about the soup of the day! \$12

**GREEK SALAD** – Romaine lettuce topped with kalamata olives, red onions, tri-colored peppers, cucumbers, tomatoes, feta cheese and focaccia croutons served with a red wine vinaigrette. **\$12** 

**BRUSCHETTA PLATTER** – Three crostinis each of 1) traditional tomato bruschetta with feta and a balsamic reduction drizzle and 2) ricotta and apricot crostini with butter brown sugar pecans. **\$14** 

**BAKED BRIE** – Baked brie topped with apricot preserves, dried fruit, and brown sugar pecans served with crostini for dipping. **\$12** 

**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 focaccia bread, and assorted dried fruit and nuts. **\$30** 

**HUMMUS PLATE** – Creamy hummus with sesame tahini, olive oil, pomegranate molasses, pepitas and dried fruit, with fresh vegetables and grilled chili-garlic pita bread for dipping. **\$14** 

**CAPRESE PANINI** – Grilled ciabatta with fresh mozzarella, fresh tomato, basil, and nut-free pesto. 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. Served with potato chips. Pickles available upon request. **\$15** 

**TURKEY & BRIE PANINI** – Cajun-spiced turkey breast, brie, and house made cranberry relish. Served with potato chips. Pickles available upon request. **\$15** 

**ITALIAN PANINI** – Salami, pepperoni, chipotle gouda, fresh mozzarella, bell peppers and banana peppers on focaccia. 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. **\$16** 

### 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

80z BOTTLED WATER - \$0.50

WE ARE NOT A 100% CERTIFIED GLUTEN FREE KITCHEN.

## PLEASE DO NOT FEED THE DOGS!