

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, 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

ROSÉ WINES

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**

***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**



***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 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**

BRONZE AT SAN FRANCISCO INTERNATIONAL



2021 MADS' RED WINE – This deep garnet colored red wine presents with black currant jam on the nose, a creamy mouthfeel with ripe plum and tart blueberries on the palate and a smooth, lingering finish. **\$48**

SILVER AT SAN FRANCISCO INTERNATIONAL

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



***2019 PETITE SIRAH** – Hints of blackberry and caramel on the nose are followed by blackberries on the palate and a soft, smooth finish. **\$46**

SILVER AT JEFFERSON CUP INVITATIONAL



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 LONE STAR INTERNATIONAL

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**

STRAWBERRY BURRATA SALAD – Spring mix topped with burrata cheese, strawberries, candied pecans, red onion, balsamic reduction 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 crostinis with butter brown sugar pecans. **\$14**

BAKED BRIE – Baked brie topped with apricot preserves, dried fruit, and brown sugar pecans served with crostinis 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**

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**

ITALIAN PANINI – Salami, pepperoni, chipotle gouda, fresh mozzarella, bell peppers and banana peppers on focaccia. 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!