

TORR NA LOCHS

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

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

WHITE & ROSÉ WINES

2018 ALBARIÑO – This varietal originates from Spain and does exceptionally well growing in the Texas High Plains. It presents apricot and stone fruits on the nose followed by tart citrus, green apple, and a touch of caramel on the finish. **\$28**



***2019 ORANGE MUSCAT**– This bright, golden-colored wine imparts orange marmalade aromas on the nose with a nice crisp finish. **\$28**

GOLD AT LSIWC & BRONZE AT TEXSOM & HLSR



***2019 MALVASIA BIANCA** – Light lemon-colored wine with floral notes of honeysuckle on the nose, green apple and white peach on the palate, and a medium finish. **\$32**

RESERVE TEXAS CLASS CHAMPION AT HLSR & DOUBLE GOLD AT LSIWC

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 only

2019 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 cranberry on the palate. **\$28**

RED WINES

***2019 SANGIOVESE** – This light-bodied red wine is the perfect pairing for tomato-based pasta dishes. White pepper and a hint of toasted coconut on the nose are followed by bright cherry and cloves on the palate. **\$36**



***2019 MONTEPULCIANO** – This medium-bodied, ruby colored red wine offers toasted caramel and ripe plum on the nose with tart cherries lingering on the finish. **\$44**

GOLD, CLASS CHAMPION AND TEXAS CLASS CHAMPION AT HLSR & GOLD AT LSIWC

2019 MUTT –Aromas of baked plums and spices greet the nose, followed by ripe berries and a hint of vanilla on the palate in this “wine for a cause.” **\$40**

2019 TEMPRANILLO – Tobacco and leather on the nose are followed by ripe red fruit and a hint of clove on the palate, leading to a silky mouthfeel and a lingering finish. **\$42**



***2019 ESTATE SYRAH** – Notes of blackberry, cedar and vanilla greet the nose followed by dark cherry and a hint of black pepper on the palate with a velvety mouthfeel and medium tannins. **\$58**

DOUBLE GOLD AT LSIWC & BRONZE AT HLSR



2019 ESTATE MALBEC – This wine offers molasses and dark cherries on the nose, tart cherry on the palate and a creamy finish. **\$58**

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

**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

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, peppered salami, assorted cheeses, pickled crudités, toasted focaccia bread, and assorted dried fruit and nuts. **\$30**

CHEF BLAKE’S SOUP DU JOUR – A seasonal selection of fresh hot soup served with a side of bread. Ask your server about the soup of the day! **\$12**

HARVEST SALAD – Baby spinach with roasted butternut squash, candied pecans, apple, goat cheese and bacon in a cider-shallot vinaigrette. **\$12**

HAM & SWISS PANINI – Grilled ciabatta Miiller’s Smokehouse peppered ham and swiss cheese with dijon mustard. Served with potato chips. Pickles available upon request. **\$15**

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

CHEF’S SIGNATURE 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**

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**

GELATO –Made locally in Blanco, Texas at OroBianco with buffalo milk and gourmet ingredients. Ask your server for this week’s flavors! **\$8**

SPARKLING WATER – \$1

DUBLIN SODAS – \$3

WE ARE NOT A 100% CERTIFIED GLUTEN FREE KITCHEN.

PLEASE DO NOT FEED THE DOGS!