

TORR NA LOCHS

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

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

WHITE & ROSÉ 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**

***2019 ROUSSANNE** – Considered the Chardonnay of Texas for its buttery mouthfeel, this wine was made 100% in stainless steel and has tropical fruit aromas and a smooth finish. **\$28**



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

***2021 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**

RED WINES

2019 AFTERNOON DELIGHT – A delightful blend of Dolcetto and Orange Muscat, this light red wine is perfect for drinking slightly chilled on a warm afternoon. **\$28**

***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 MADS' RED WINE – This medium-bodied Italian-style blend has notes of blackberry and baking spices on the nose followed by plum and tart cherry on the palate and a smooth, lingering finish. **\$48**

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 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**

SPINACH & MANDARIN SALAD – Baby spinach topped with mandarin orange slices, celery, green onions, and candied sliced almonds with a housemade 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**

NOT YOUR GRANDMA’S PIMENTO CHEESE PANINI – Housemade pimento cheese, crispy bacon, fresh tomato slices, and candied jalapeños. 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**

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**

SPARKLING WATER – \$1

DUBLIN SODAS – \$3

WE ARE NOT A 100% CERTIFIED GLUTEN FREE KITCHEN.

PLEASE DO NOT FEED THE DOGS!