

# TORR NA LOCHS

Wine Tasting or Glass of Wine \$15


\*Wines included in the Tasting & Available by the Glass

## White Wines

\*2018 Fion Geal— (Gaelic for White Wine — *pronounced fee-on gal*). This blend, comprised of Viognier, Chenin Blanc, Roussanne and Muscat, has notes of pineapple and gooseberry on the nose, white peach on the palate, and a crisp citrus finish. **\$26**


2017 Albariño— This varietal originates from Spain and does exceptionally well growing in the Texas High Plains, which is where this wine was grown. It presents apricot and stone fruits on the nose, followed by tart citrus, green apple, and a touch of caramel on the finish. **\$28**

\*2018 Orange Muscat— This bright, golden-colored wine imparts orange marmalade aromas on the nose with a nicely crisp finish. **\$24**

 2018 Malvasia Bianca – Off-dry light, lemon-colored wine with floral notes of honeysuckle on the nose, green apple and white peach on the palate, and a medium finish. **\$28** Grand Star at Lone Star Intl & Texas Class Champion at Houston Rodeo Uncorked

2018 Muscat Canelli – Honeysuckle on the nose progresses to a smooth finish with the right touch of sweetness. **\$22**

## Rosé & Light Red Wines

 2019 Carley's Counoise Rosé — This wine is 100% Counoise, a French varietal often used in blending red wines. We've chosen to make a Provence style rosé which offers a light body, nice acidity, and notes of tart cherry. **\$26** Silver Medal at 2021 Teksom International Wine Competition


\*2018 Afternoon Delight — A delightful blend of Dolcetto and Orange Muscat, this light red wine is perfect for drinking slightly chilled on a warm afternoon. **\$26**

## Red Wines


\*2017 Sangiovese – This garnet-colored Italian varietal grown in the High Plains is light bodied with notes of cherry and cocoa on the nose, red currants and dark cherries on the palate, with medium tannins and medium finish. **\$32**

2018 Tempranillo –A signature varietal from Spain, this grape loves the Texas terroir. Aromas of black pepper and leather greet the nose, followed by black currants and cassis on the palate. The finish lingers nicely on the tongue. **\$36**

\*2018 Dolcetto – Dark cherries and a hint of ripe plum on the nose are followed by vanilla and dried fruit on the palate with a light, yet lingering finish in this ruby red wine. **\$34**

 \*2018 MADS – A beautiful blend of Italian-style grape varietals combine to make this silky wine with tart cherry and caramel on the nose, hints of raspberry crème brulee on the palate, and a smooth finish with nice tannins. **\$40**

2018 Estate Syrah – With hints of blackberry and cedar on the nose, this deep purple wine offers caramel and ripe blackberries on the palate with medium body and finish. **\$45**

 2017 Estate Malbec – This wine offers black cherry and baking spices on the nose, hints of blueberry on the palate and a smooth, lingering finish. **\$55 Wine Club Exclusive**

**Enjoy a 10% discount on your purchase of 6 or more bottles  
No Split Checks for Parties of 8 or More**

# FROM THE KITCHEN

CHEESE PLATE – A variety of cheeses served with red and green grapes and topped with fresh berries. Served with our house-made spicy cheese crisps and crackers. \$14

CHARCUTERIE BOARD – Featuring 100% 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. \$28

SALAD (GF) –Baby arugula greens with lemon vinaigrette, melon, prosciutto, parmesan, red onion, and candied walnuts. \$10

BRUSCHETTA PLATTER – Toasted ciabatta topped with two of each of the following: 1) goat cheese, strawberry, jalapeno & balsamic and 2) apple, bleu cheese, local honey & black pepper. Accompanied by antipasto skewers. \$14

HAM & SWISS PANINI – Grilled ciabatta Miiller’s Smokehouse peppered ham and Swiss cheese with Dijon mustard. Served with chips and pickles. \$14

CAPRESE PANINI – Grilled ciabatta with fresh mozzarella, tomato, basil, and nut-free pesto. Served with chips and pickles. \$14

MUFFALETTA PANINI – A grilled version of the New Orleans classic. Ham, salami, and mortadella with swiss and provolone cheeses and savory olive salad. \$15

REUBEN SANDWICH – Corned beef, sauerkraut, Swiss cheese, and thousand island dressing on toasted Marble Falls Rye. Served with chips and pickles. \$14

ITALIAN SANDWICH – Prosciutto, salami, pepperoni and provolone with Italian dressing on toasted focaccia. Served with chips and pickles. \$14

HUMMUS PLATE – Creamy hummus with sesame tahini, olive oil, pepitas and dried fruit, with fresh vegetables and grilled chili-garlic pita bread for dipping. \$12

PECAN ENGLISH TOFFEE – Treat yourself to a 10 oz. bag of buttery toffee, covered in Texas pecans and Belgian chocolate. Available in white, milk, or dark chocolate. Locally made by Choccolatte’s in Marble Falls. \$14

GELATO –Made locally in Blanco, Texas at Oro Bianco with buffalo milk and gourmet ingredients. Ask your server for this week’s flavors! \$7.50

SPARKLING WATER – \$1

DUBLIN SODAS – \$2.50

***We are not a 100% certified gluten free kitchen.***

***Please do not feed the dogs!***