

TORR NA LOCHS

WINE TASTING \$18

GLASS OF WINE \$15

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

WHITE WINES

***2019 FION GEAL**— (Gaelic for White Wine — *pronounced fee-on gal*). This blend comprised of Roussanne, Chenin Blanc, Viognier, and Muscat has notes of pineapple and lime zest on the nose, stone fruit on the palate and a smooth finish. **\$28**

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



***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. **\$28**

RESERVE TEXAS CLASS CHAMPION & SILVER AT HOUSTON RODEO UNCORKED

2019 MUSCAT CANELLI – Honeysuckle on the nose progresses to a smooth finish with the right touch of sweetness. **\$24**

RED WINES

2018 FION DEARG — (Gaelic for Red Wine — *pronounced fee-on dah-rog*). A blend of Tempranillo, Mourvedre, Cinsault, Sangiovese and Syrah, this light-bodied red wine offers leather and a hint of chocolate on the nose and tart cherries on the palate. **\$28**



***2018 SANGIOVESE** — This garnet-colored Italian varietal grown in the High Plains has notes of red licorice on the nose and cherry on the palate with medium tannins and a smooth finish. **\$34**

SILVER AT HOUSTON RODEO UNCORKED



***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 lingering finish in this medium-bodied, ruby red wine. **\$34**

SILVER AT LONE STAR INTERNATIONAL

2018 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.” **\$38**



***2018 MADS** — A beautiful blend of Italian-style grape varieties 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**

GOLD AT HOUSTON RODEO UNCORKED



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**

GOLD AT LONE STAR INTERNATIONAL



2018 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** Available by the bottle only.

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 specialty 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**

HARVEST SALAD – Baby spinach and arugula with green apple, candied walnuts, dried cranberries, bleu cheese, pickled red onions, and apple cider vinaigrette. **\$10**

BRUSCHETTA PLATTER – Toasted ciabatta topped with two of each of the following: 1) quince jam, manchego cheese, marcona almonds, and sherry glaze 2) water buffalo cheese, roasted tomato, and basil. 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**

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

TURKEY & BRIE PANINI – Grilled ciabatta with Cajun-fried turkey breast, brie, and cranberry relish. Served with chips and pickles. **\$14 A SEASONAL SPECIAL!**

CUBAN PANINI – Peppered ham and smoked pork shoulder with Swiss cheese, Dijon mustard, and Miiller’s pickles. Served with chips and pickles. **\$15**

REUBEN SANDWICH – Corned beef, sauerkraut, Swiss cheese, and thousand island dressing on toasted Marble Falls Rye. 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 milk and dark chocolate. Locally made by Choccolatte’s in Marble Falls. **\$15**

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!