

# TORR NA LOCHS

WINE TASTING \$20 — 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. **\$30**

**\*2018 ORANGE MUSCAT**— This bright, golden-colored wine imparts orange marmalade aromas on the nose with a nice crisp finish. **\$26**



**\*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. **\$30**

RESERVE TEXAS CLASS CHAMPION & SILVER AT HOUSTON RODEO UNCORKED

**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*

## ROSÉ & LIGHT RED WINES

**2019 RUBY KATE 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**

**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**

## 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 DOLCETTO** — Dark cherries and a hint of ripe plum on the nose are followed by dried fruit on the palate with a lingering finish in this medium-bodied, ruby red wine. **\$38**

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

SILVER AT TEXSOM



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

BRONZE AT TEXSOM

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. **\$16**

**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. **\$30**

**SUMMER SALAD** – Mixed greens topped with fresh peaches, chevre, praline pecans, prosciutto and housemade vinaigrette. **\$12**

**BRUSCHETTA PLATTER** – Toasted ciabatta topped with two of each of the following: 1) ricotta, marinated tomatoes, basil and sherry glaze 2) water buffalo cheese, fresh peaches and diced jalapeno. Accompanied by antipasto skewers. **\$15**

**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 Smokehouse pickles. 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**

**SOUTHWEST HUMMUS PLATE** – Roasted red pepper hummus topped with grilled corn, pickled red onions, cotija cheese and cilantro. Served with fresh veggies and toasted 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 Chocolatte’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!***