

TORR NA LOCHS

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

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS

WHITE 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**

***2021 ORANGE MUSCAT** – This golden-colored wine imparts orange marmalade aromas on the nose, mandarin orange on the palate and a creamy finish. **\$26**

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 or as a Lily's Tonic cocktail only

ROSÉ WINES

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**

***2021 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 cranberries on the palate. **\$28**

2021 AFTERNOON DELIGHT – A delightful blend of Dolcetto and Orange Muscat, this light red wine is perfect for drinking slightly chilled on a warm Texas afternoon. **\$28**

RED WINES

2021 FION DEARG – This garnet-colored wine is a blend of Mourvèdre, Carignan and Cinsault presenting dried cranberries and blackberries on the nose, dark fruit on the palate and a spicy, lingering finish. **\$30**



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**

***2020 TEMPRANILLO** – Tobacco and leather on the nose are followed by tart cherry and a hint of clove on the palate with a lasting finish. **\$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. **\$48**

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



2017 PORTEJAS – 100% Texas grown Dolcetto. Our sweet red Dolcetto wine was fortified with brandy made by distilling Dolcetto wine. 20.6% ABV, 375ml. **\$40** *Available for off-premise consumption only*

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**

PIMENTO CHEESE SNACK PLATE – Not your grandma’s pimento cheese served with twice-baked saltines, candied jalapeños and crudités. **\$14**

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’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**

GREEK SALAD – Romaine lettuce topped with black olives, red onions, tri-colored peppers, cucumbers, tomatoes, feta cheese and focaccia croutons served with a red wine vinaigrette. **\$12**

HAM & SWISS PANINI – Grilled ciabatta with 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**

MUFFALETTA PANINI – A grilled version of the New Orleans classic: peppered ham, peppered salami, and mortadella with swiss and provolone cheeses and savory olive salad. 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**

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!