

# BLACK ANKLE

*vineyards*

## Tastings and Flights

<b>Featured Tasting</b> <i>Complimentary for members and their guests</i> Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	<b>\$28/person</b>
<b>Mixed Wine Flight</b> <i>Served Tableside</i> 2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite	<b>\$26/flight</b>
<b>Red Wine Flight</b> <i>Served Tableside</i> 2023 Passetgiata, 2022 Rolling Hills, 2022 Crumbling Rock	<b>\$28/flight</b>
<b>Syrah Flight</b> <i>Served Tableside</i> 2021 Phyllite, 2023 Phyllite, Non-Vintage Syrah	<b>\$35/flight</b>

## By the Glass or Bottle

Mix and match any 12 bottles and receive our 10% members case discount

### Whites, Rosé + Sparkling

<b>2023 Luma Sparkling Rosé</b> 100% Petit Verdot	<b>\$15/glass</b>	<b>\$49/bottle</b> \$529.20/case
<b>2024 VGV</b> 56% Grüner Veltliner, 44% Viognier	<b>\$14/glass</b>	<b>\$46/bottle</b> \$518.40/case
<b>2024 Bedlam</b> 45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier	<b>\$14/glass</b>	<b>\$44/bottle</b> \$475.20/case
<b>2024 Bedlam Rosé</b> 33% Chardonnay, 31% Sauvignon Blanc, 27% Petit Verdot, 6% Grüner Veltliner, 3% Viognier	<b>\$13/glass</b>	<b>\$40/bottle</b> \$432.00/case
<b>2023 Chardonnay</b> <i>Live Edge Vineyard</i> 100% Chardonnay	<b>\$12/glass</b>	<b>\$39/bottle</b> \$421.20/case

### Reds

<b>2019 Black Ankle Estate</b> 42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot	<b>\$28/glass</b>	<b>\$125/bottle</b> \$1350/case
<b>2023 Pinot Noir</b> 100% Pinot Noir	<b>\$23/glass</b>	<b>\$78/bottle</b> \$842.40/case
<b>2023 Phyllite</b> 100% Syrah	<b>\$22/glass</b>	<b>\$74/bottle</b> \$799.20/case
<b>Slate 10</b> 43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot	<b>\$22/glass</b>	<b>\$74/bottle</b> \$799.20/case
<b>2022 Crumbling Rock</b> 47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot	<b>\$22/glass</b>	<b>\$74/bottle</b> \$799.20/case
<b>Non-Vintage Syrah</b> 100% Syrah	<b>\$16/glass</b>	<b>\$55/bottle</b> \$594/case
<b>2022 Rolling Hills</b> 38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot	<b>\$15/glass</b>	<b>\$49/bottle</b> \$529.20/case
<b>2023 Passetgiata</b> A light to medium-bodied red blend; enjoy with a slight chill!	<b>\$14/glass</b>	<b>\$44/bottle</b> \$475.20/case

### Sweets or Non-Alcoholic

<b>2023 Terra Sol</b> Dessert, Late-Harvest	<b>\$18/glass</b>	<b>\$60/bottle</b> \$648/case
<b>Terra Dulce X</b> Dessert, Port-Style	<b>\$16/glass</b>	<b>\$54/bottle</b> \$583.20/case
<b>Leitz Zero Point Five Pinot Noir</b> <i>non-alcoholic</i>	<b>\$14/glass</b>	

## Tasting Room Favorites

Visit our Shoppe for a grab-n-go selection of local and artisan snacks

<b>Warm Baguette</b>	<b>\$5</b>
<b>Cheese and Charcuterie Board</b> <i>serves 2</i>	<b>\$65</b>
<b>Seasonal Soup</b> <i>served with ciabatta or gluten-free roll</i>	<b>\$13/vegetarian \$16/meat</b>

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## Weekend Food Menu

### Cheese + Meat Boards (serves 2)

<b>Local Artisanal Cheeses Board</b> 🍃	\$27
fat cat, wine-washed Gouda, tomme de harvest served with toast points, local raw honey, toasted almonds, fresh apple	
<b>Select Cured Meats Board</b>	\$27
punta d'anca bresaola, berkshire lonza, alto adige speck served with toast points, cornichons, dijon mustard	
<b>Cheese and Charcuterie Board</b>	\$65
a mix of both boards	

### Lite + Fresh

<b>Sourdough Focaccia</b> 🍃	\$12
whipped wild honey butter	
<b>French Onion Soup</b> 🍃	\$15
house-made croutons with Gruyère cheese suggested wine pairing: 2023 Pinot Noir	
<b>Tempura Fried Maitake Mushroom (gf)</b> 🍃	\$15
fresh citrus and spicy curry aioli	

### Hearty + Wholesome

<b>Mac and Cheese</b> 🍃	\$12
suggested wine pairing: Crumbling Rock	
<b>Black Ankle Kielbasa (gf)</b>	\$15
sautéed onions, mustard dipping sauce	
<b>The Farmer Wayne Smash Burger</b>	\$20
add a patty	\$5
American cheese, caramelized onion, pickle, ankle sauce suggested wine pairing: Feldspar VI	
<b>Pup Patty</b>	\$6
100% unseasoned beef patty smashed & grilled, because dogs can't have Crumbling Rock!	

### Sweets + Treats

<b>Rice Pudding (gf)</b> 🍃	\$9
served warm, topped with cranberry sauce and cinnamon	
<b>Stuffed Shokupan</b> 🍃	\$11
caramelized milk bread, orange custard, wild honey, whipped cream	

*All of our bread is coming from Blue Door Bakery*  
🍃 *vegetarian, (gf) gluten-free*

Please make our service team aware of any allergies, we will try our best to avoid cross-contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

01/03/26

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