

BLACK ANKLE

vineyards

Tastings and Flights

Featured Tasting *Complimentary for members and their guests*

Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases

Mixed Wine Flight *Served Tableside*

2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite

\$28/person

Red Wine Flight *Served Tableside*

2023 Passegiata, 2022 Rolling Hills, 2022 Crumbling Rock

\$26/flight

Syrah Flight *Served Tableside*

2021 Phyllite, 2023 Phyllite, Non-Vintage Syrah

\$28/flight

\$35/flight

By the Glass or Bottle

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

Whites, Rosé + Sparkling

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

Reds

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

Sweets or Non-Alcoholic

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

Tasting Room Favorites

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

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

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Weekend Food Menu

Cheese + Meat Boards (serves 2)

Local Artisanal Cheeses Board  **\$27**

fat cat, wine-washed Gouda, tomme de harvest
served with toast points, local raw honey, toasted almonds, fresh apple

Select Cured Meats Board  **\$27**

punta d'anca bresaola, berkshire lonza, alto adige speck
served with toast points, cornichons, dijon mustard

Cheese and Charcuterie Board  **\$65**

a mix of both boards

Lite + Fresh

Sourdough Focaccia  **\$12**

whipped wild honey butter

French Onion Soup  **\$15**

house-made croutons with Gruyère cheese
suggested wine pairing: 2023 Pinot Noir

Tempura Fried Maitake Mushroom (gf)  **\$15**

fresh citrus and spicy curry aioli

Hearty + Wholesome

Mac and Cheese  **\$12**

suggested wine pairing: Crumbling Rock

Black Ankle Kielbasa (gf)  **\$15**

sautéed onions, mustard dipping sauce

The Farmer Wayne Smash Burger  **\$20**

add a patty

American cheese, caramelized onion, pickle, ankle sauce

suggested wine pairing: Feldspar VI

Pup Patty  **\$6**

100% unseasoned beef patty smashed & grilled,
because dogs can't have Crumbling Rock!

Sweets + Treats

Rice Pudding (gf)  **\$9**

served warm, topped with cranberry sauce and cinnamon

Stuffed Shokupan  **\$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.

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