

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

\$29/person

Red Wine Flight *Served Tableside*

2023 Passegiata, 2022 Rolling Hills, 2022 Crumbling Rock

\$26/flight

\$28/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

\$48/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 *Live Edge Vineyard*

100% Chardonnay

\$12/glass

\$40/bottle

\$432.00/case

Reds

2019 Black Ankle Estate

42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot

\$28/glass

\$125/bottle

\$1350/case

2022 Crumbling Rock

47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot

\$22/glass

\$76/bottle

\$820.80/case

2023 Phyllite

100% Syrah

\$22/glass

\$76/bottle

\$820.80/case

Slate 10

43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot

\$22/glass

\$76/bottle

\$820.80/case

2023 Cosecha

58% Petit Verdot, 35% Cabernet Sauvignon, 5% Syrah, 2% Cabernet Franc

\$19/glass

\$66/bottle

\$712.80/case

2022 Rolling Hills

38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot

\$15/glass

\$51/bottle

\$550.80/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 *non-alcoholic*

\$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 *serves 2*

\$65

Seasonal Soup *served with ciabatta or gluten-free roll*

\$13/vegetarian \$16/meat

Enjoyed the wines from today? Ask us about becoming a BAV Member!

WiFi: Vineyard Guest @blackanklevineyards blackankle.com

→ Flip For More!

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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

Arancini  \$13

Sicilian rice balls stuffed with gruyere cheese,
san marzano tomato sauce

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  \$5

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

Apple Hand Pie  \$12

macintosh apple jam baked in puff pastry, with whipped cream

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 my increase your risk of food-borne illness.

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SOUP'S ON!

Soup

French Onion Soup \$15
house-made croutons with Gruyère cheese

Potato and Leek Soup (v) \$15
topped with crispy leeks

Chicken Curry Soup \$15
topped with fresh cilantro, served with lime wedge

Soup is served with choice of a ciabatta or gluten-free roll.

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