

# 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!

# BLACK ANKLE

*vineyards*

## Weekend Food Menu

### Cheese + Meat Boards (serves 2)

#### Local Artisanal Cheeses Board

smoked rogue river blue, cypress grove midnight moon, president brie served with toast points, local raw honey, toasted almonds, fresh apple

#### Select Cured Meats Board

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

#### Cheese and Charcuterie Board

a mix of both boards

### Lite + Fresh

#### Sourdough Focaccia

whipped wild honey butter

#### Winter Citrus Salad

roasted badger flame beets, cara cara oranges, yogurt, togarashi, fresh basil, apple cider vinaigrette

#### Warm Oyster Salad

fried oysters, treviso radicchio, kumquat, mache, beef tallow vinaigrette

#### French Onion Soup

house-made croutons with Gruyère cheese

#### Tempura Fried Maitake Mushroom (gf)

fresh citrus and spicy curry aioli

#### Crispy Potatoes (gf)

fingerling potatoes, salt, pepper, Parmesan

#### Arancini

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

### Hearty + Wholesome

#### Oyster Po' Boy

a dozen fried piney point oysters, cajun remoulade, lettuce and tomato

#### Black Ankle Chorizo (gf)

charred onion cilantro dipping sauce

#### The Farmer Wayne Smash Burger

add a patty

American cheese, caramelized onion, pickle, ankle sauce

#### Pup Patty

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

### Sweets + Treats

#### Stuffed Shokupan

caramelized milk bread, orange custard, wild honey, whipped cream

*All of our bread is coming from Blue Door Bakery*

 vegetarian, (gf) gluten-free

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Please make our 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.