

BLACK ANKLE

wineyards

Tastings and Flights

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|---|-------------|
| Featured Tasting <i>Complimentary for members and their guests</i> | \$25/person |
| 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 <i>Served Tableside</i> | \$26/flight |
| 2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite | |
| Red Wine Flight <i>Served Tableside</i> | \$28/flight |
| 2023 Passeggiata, 2022 Rolling Hills, 2022 Crumbling Rock | |

By the Glass or Bottle

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

Whites, Rosé + Sparkling

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|---|------------|---------------|
| 2023 Luma Sparkling Rosé | \$15/glass | \$49/bottle |
| 100% Petit Verdot | | \$529.20/case |
| 2024 VGV | \$14/glass | \$48/bottle |
| 56% Grüner Veltliner, 44% Viognier | | \$518.40/case |
| 2024 Bedlam | \$14/glass | \$44/bottle |
| 45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier | | \$475.20/case |
| 2024 Bedlam Rosé | \$13/glass | \$40/bottle |
| 33% Chardonnay, 31% Sauvignon Blanc, 27% Petit Verdot, 6% Grüner Veltliner, 3% Viognier | | \$432.00/case |
| 2023 Chardonnay <i>Live Edge Vineyard</i> | \$12/glass | \$40/bottle |
| 100% Chardonnay | | \$432.00/case |

Reds

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|--|------------|---------------|
| 2019 Black Ankle Estate | \$28/glass | \$125/bottle |
| 42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot | | \$1350/case |
| 2022 Crumbling Rock | \$22/glass | \$76/bottle |
| 47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot | | \$820.80/case |
| 2023 Phyllite | \$22/glass | \$76/bottle |
| 100% Syrah | | \$820.80/case |
| Slate 10 | \$22/glass | \$76/bottle |
| 43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot | | \$820.80/case |
| 2023 Cosecha | \$19/glass | \$66/bottle |
| 58% Petit Verdot, 35% Cabernet Sauvignon, 5% Syrah, 2% Cabernet Franc | | \$712.80/case |
| 2022 Rolling Hills | \$15/glass | \$51/bottle |
| 38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot | | \$550.80/case |
| 2023 Passeggiata | \$14/glass | \$44/bottle |
| A light to medium-bodied red blend; enjoy with a slight chill! | | \$475.20/case |

Sweets or Non-Alcoholic

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|--|------------|---------------|
| 2023 Terra Sol | \$18/glass | \$60/bottle |
| Dessert, Late-Harvest | | \$648/case |
| Terra Dulce X | \$16/glass | \$54/bottle |
| Dessert, Port-Style | | \$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

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|--|---------------------------|
| 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 |

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

Select Cured Meats Board \$27
punta d'anca bresaola, berkshire lonza, alto adige speck
served with toast points, housemade pickles, olives

Cheese and Charcuterie Board \$65
a mix of both boards

Lite + Fresh

Sourdough Focaccia  \$12
whipped wild honey butter

Winter Citrus Salad  \$18
roasted badger flame beets, cara cara oranges, yogurt,
togarashi, fresh basil, apple cider vinaigrette

Warm Oyster Salad \$20
fried oysters, treviso radicchio, kumquat, mache,
beef tallow vinaigrette

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

Tempura Fried Maitake Mushroom (gf)  \$15
fresh citrus and spicy curry aioli

Crispy Potatoes (gf)  \$15
fingerling potatoes, salt, pepper, Parmesean

Arancini \$13
Sicilian rice balls stuffed with Gruyère cheese,
san marzano tomato sauce

Hearty + Wholesome

Oyster Po' Boy \$25
a dozen fried piney point oysters, cajun remoulade,
lettuce and tomato

Black Ankle Chorizo (gf) \$15
charred onion cilantro dipping sauce

The Farmer Wayne Smash Burger \$20
add a patty \$5
American cheese, caramelized onion, pickle, ankle sauce

Pup Patty \$6
100% unseasoned beef patty smashed & grilled,
because dogs can't have Crumbling Rock!

Sweets + Treats

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 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.

02/20/26

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