

# BLACK ANKLE

*wineyards*

## Tastings and Flights

<b>Featured Tasting</b> <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	
<b>Mixed Wine Flight</b> <i>Served Tableside</i>	\$26/flight
2023 Live Edge Vineyard Chardonnay, 2024 Bedlam Rosé, Slate 10	
<b>Red Wine Flight</b> <i>Served Tableside</i>	\$28/flight
2023 Passeggiata, 2022 Rolling Hills, Slate 10	
<b>Premium Wine Flight</b> <i>Served Tableside</i>	\$32/flight
2023 Phyllite, Feldspar VII, 2022 Crumbling Rock	

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

### Reds

<b>2019 Black Ankle Estate</b>	\$28/glass	\$125/bottle
42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot		\$1350/case
<b>2022 Crumbling Rock</b>	\$22/glass	\$76/bottle
47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot		\$820.80/case
<b>2023 Phyllite</b>	\$22/glass	\$76/bottle
100% Syrah		\$820.80/case
<b>Feldspar VII</b>	\$22/glass	\$76/bottle
55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot		\$820.80/case
<b>Slate 10</b>	\$22/glass	\$76/bottle
43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot		\$820.80/case
<b>2023 Cosecha</b>	\$19/glass	\$66/bottle
58% Petit Verdot, 35% Cabernet Sauvignon, 5% Syrah, 2% Cabernet Franc		\$712.80/case
<b>2022 Rolling Hills</b>	\$15/glass	\$51/bottle
38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot		\$550.80/case
<b>2023 Passeggiata</b>	\$14/glass	\$44/bottle
A light to medium-bodied red blend; enjoy with a slight chill!		\$475.20/case

### Sweets or Non-Alcoholic

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

## Tasting Room Favorites

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

<b>Warm Baguette</b>		\$5
<b>Cheese and Charcuterie Board</b> <i>serves 2</i>		\$65
<b>Seasonal Soup</b> <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)

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**Local Artisanal Cheeses Board**  \$27  
smoked rogue river blue, cypress grove midnight moon, president brie  
served with toast points, raw honey, hickory smoked almonds, fresh apple

**Select Cured Meats Board** \$27  
sweet coppa, berkshire lonza, alto adige speck  
served with toast points, housemade pickles, olives

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

### Lite + Fresh

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**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

**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

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**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

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

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

### Sweets + Treats

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**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*

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## SOUP'S ON SUNDAY!

### Soup \_\_\_\_\_

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

**Potato and Leek Soup** \$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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