BLACK ANKLE
vineyards

Tastings and Flights

Featured Tasting *Complimentary for members and their guests* — **$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 *Served Tableside* — **$26/flight**
2023 Live Edge Vineyard Chardonnay, 2024 Bedlam Rosé, Slate 10

Red Wine Flight *Served Tableside* — **$28/flight**
2023 Passeggiata, 2022 Rolling Hills, Slate 10

Premium Wine Flight *Served Tableside* — **$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

2023 Luma Sparkling Rosé 100% Petit Verdot	**$15/glass**	**$49/bottle** **$529.20/case**
2024 Barrel-Fermented Grüner Veltliner 100% Grüner Veltliner	**$14/glass**	**$48/bottle** **$518.40/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**
Feldspar VII 55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot	**$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 Passeggiata 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**
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

Sourdough Focaccia **$12**
whipped wild honey butter

Citrus Salad **$18**
arugula, 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

Lamb Sausage Flatbread **$22**
Black Ankle lamb merguez, fresh mint and herb salad,
heirloom tomato, lemon yogurt
please note that this dish cannot be made gluten-free or vegetarian

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.

03/13/26

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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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