

BLACK ANKLE

wineyards

Tastings and Flights

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

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	\$15/glass	\$49/bottle
100% Petit Verdot		\$529.20/case
2024 Barrel-Fermented Grüner Veltliner	\$15/glass	\$48/bottle
100% Grüner Veltliner		\$518.40/case
2024 Sauvignon Blanc 376	\$14/glass	\$45/bottle
100% Sauvignon Blanc		\$486.00/case
2024 Bedlam	\$14/glass	\$44/bottle
45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier		\$475.20/case
2024 Merlot Rosé	\$13/glass	\$40/bottle
97% Merlot, 2% Tempranillo, 1% Malbec		\$432.00/case
2023 Chardonnay <i>Live Edge Vineyard</i>	\$12/glass	\$40/bottle
100% Chardonnay		\$432.00/case

Reds

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
Feldspar VII	\$22/glass	\$76/bottle
55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot		\$820.80/case
Slate 10	\$22/glass	\$76/bottle
43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot		\$820.80/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

Magnums

M Non-Vintage <i>Great for groups of 4 or more!</i>	\$150/bottle
45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	\$810.00/case

Sweets or Non-Alcoholic

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

Warm Baguette	\$5
Cheese and Charcuterie Board <i>serves 2</i>	\$65
Seasonal Soup <i>served with bread or gluten-free roll</i>	\$13

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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, humboldt fog
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

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


Black Ankle Kielbasa \$16
Black Ankle sausage, amorossa roll, basil aioli,
pickled shallots, garlic chips

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

Lemon Tiramisu  \$12
a light refreshing twist on a classic Italian favorite made with
lemoncello from Patapsco distillery

All of our bread is coming from Blue Door Bakery
 *vegetarian, (gf) gluten-free*

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