

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 Rosé, Slate 10	
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

2023 Luma Sparkling Rosé	\$15/glass	\$49/bottle
100% Petit Verdot		\$529.20/case
2021 Grüner Veltliner	\$14/glass	\$44/bottle
100% Grüner Veltliner		\$475.20/case
2024 Rosé	\$13/glass \$56/carafe	\$42/bottle
36% Merlot, 29% Cabernet Sauvignon, 24% Petit Verdot, 4% Tempranillo, 3% Cabernet Franc, 2% Mourvèdre, 2% Grenache		\$453.60/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

Terra Dulce X	\$16/glass	\$54/bottle
Dessert, Port-Style		\$583.20/case
2023 Terra Sol	\$15/glass	\$50/bottle
Dessert, Late-Harvest		\$540/case
Leitz Zero Point Five Sparkling Reisling <i>non-alcoholic</i>	\$15/glass	
Leitz Zero Point Five Sparkling Rosé <i>non-alcoholic</i>	\$15/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

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Weekend Food Menu

Cheese + Meat Boards (serves 2) ---

Local Artisanal Cheeses Board \$35

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 \$35

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

Burrata \$21

roasted asparagus, English peas, pickled shallots, lemon zest,
pea tendrils, topped with cured egg yok, served with grilled focaccia

Spring Salad (gf) \$16

arugula, snap peas, strawberries, French breakfast radish,
fresh cucumber, raw honey vinaigrette

Tempura Fried Maitake Mushroom (gf) \$15

fresh citrus and spicy curry aioli

Crispy Potatoes (gf) \$15

scallion pesto with pickled lunch box peppers, garlic aioli

Green Garlic Arancini (gf) \$16

pea pesto, fine herbs, lemon

Kids Grilled Cheese \$9

Hearty + Wholesome ---

Gourmet Grilled Cheese \$23

brie, Manchego cheese, apple butter, fresh pink lady apples, and speck

Truffle Mushroom Grilled Cheese \$23

bacon, roasted miatake mushrooms, truffle butter, swiss cheese

Chicken Box \$28

choice of light or dark meat, served with potato wedges and housemade
pickle chips; with sides of salt, pepper, ketchup and hot 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 ---

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*

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.

05/22/26