

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>	\$27/flight
2021 Grüner Veltliner, 2024 Rosé, 2023 Phyllite	
Red Wine Flight <i>Served Tableside</i>	\$29/flight
2023 Passeggiata, 2023 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	\$14/glass \$60/carafe	\$44/bottle
36% Merlot, 29% Cabernet Sauvignon, 24% Petit Verdot, 4% Tempranillo, 3% Cabernet Franc, 2% Mourvèdre, 2% Grenache		\$475.20/case
2024 Chardonnay <i>Live Edge Vineyard</i>	\$14/glass \$60/carafe	
100% Chardonnay		

Reds

2022 Crumbling Rock	\$23/glass	\$78/bottle
47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot		\$820.80/case
2023 Phyllite	\$23/glass	\$78/bottle
100% Syrah		\$842.40/case
Feldspar VII	\$23/glass	\$78/bottle
55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot		\$842.40/case
2023 Rolling Hills	\$15/glass	\$52/bottle
67% Merlot, 15% Cabernet Sauvignon, 11% Petit Verdot, 7% Malbec		\$561.60/case
2023 Passeggiata	\$14/glass	\$46/bottle
A light to medium-bodied red blend; enjoy with a slight chill!		\$496.80/case

Magnums

M Non-Vintage <i>Great for groups of 4 or more!</i>	\$160/bottle
45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	\$810.00/case

Sweets or Non-Alcoholic

Terra Dulce X	\$14/glass	\$45/bottle
Dessert, Port-Style		\$486.00/case
2023 Terra Sol	\$12/glass	\$40/bottle
Dessert, Late-Harvest		\$432.00/case
Leitz Zero Point Five Sparkling Reisling <i>non-alcoholic</i>	\$14/glass	
Leitz Zero Point Five Sparkling Rosé <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

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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

Strawberry Rhubarb Gallette  \$13

strawberry and rhubarb baked in a delicious pie crust

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.

05/29/26