

BLACK ANKLE

wineyards

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* **\$27/flight**
2021 Grüner Veltliner, 2024 Rosé, 2023 Phyllite

Red Wine Flight *Served Tableside* **\$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 *Live Edge Vineyard* **\$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 *Great for groups of 4 or more!* **\$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 *non-alcoholic* **\$14/glass**

Leitz Zero Point Five Sparkling Rosé *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**

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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 with toast points, raw honey, hickory smoked almonds, seasonal fruit

Select Cured Meats Board \$35

n'duja, berkshire lonza, alto adige speck with toast points, seasonal mustarda, shallot chutney, 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

Potato Salad (gf) \$10

yukon gold potatoes, green garlic, english peas, shallots, lardons

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

The Amalfi Toast \$21

toasted focaccia, whipped buffalo milk garlic butter, fresh herbs and Spanish boquerones

Roasted Beef Bowl (gf) \$28

roasted sirloin, rainbow carrots, crispy chick peas, lemon yogurt, celery puree, ras el hanout

The Farmer Wayne Smash Burger \$20

add a patty \$5


American cheese, caramelized onion, pickle, ankle sauce

Sweets + Treats ---

Strawberry Rhubarb Handpie  \$13

strawberry and rhubarb baked in a delicious pie crust

All of our bread is coming from Blue Door Bakery

 *vegetarian, (gf) gluten-free*