

# 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)

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**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

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**Sourdough Focaccia**  \$12

whipped wild honey butter

**Burrata**  \$21

roasted asparagus, fava beans, pickled shallots, lemon zest, pea tendrils, topped with cured egg yolk, 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

**Kids Grilled Cheese** \$9

### Hearty + Wholesome

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**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)** *Vegetarian option available* \$28

roasted sirloin, rainbow carrots, crispy chick peas, lemon yogurt, fava bean purée, ras el hanout

**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

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**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*

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.

06/12/26