

BLACK ANKLE

vineyards

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* **\$28/flight**
2021 Grüner Veltliner, 2024 Syrah Rosé, 2023 Phyllite

Red Wine Flight *Served Tableside* **\$29/flight**
2023 Passeggiata, 2023 Rolling Hills, 2023 Crumbling Rock

By the Glass or Bottle

Mix and match any 12 bottles and receive our 10% members case discount

Whites + Rosé

2024 Sauvignon Blanc Clone 530 **\$15/glass** **\$49/bottle**
100% Sauvignon Blanc **\$529.20/case**

2024 Syrah Rosé **\$15/glass** **\$49/bottle**
100% Syrah **\$529.20/case**

2021 Grüner Veltliner **\$14/glass** **\$44/bottle**
100% Grüner Veltliner **\$475.20/case**

Reds

2023 Crumbling Rock **\$23/glass** **\$78/bottle**
45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% 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 Panzanella  \$21

heirloom tomato, cherry tomatoes, roasted patty pan squash, sweet yellow corn, basil pistou, herb vinaigrette, focaccia croutons
Served at room temperature

Summer Salad (gf)  \$16

cherries, blueberries, candied walnuts, red kale, rogue river, sun-dried tomato 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

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

Shrimp Po' Boy \$23

lettuce, heirloom tomato, Cajun remoulade, Amoroso roll

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

Seasonal Desserts \$13

Each week we are crafting desserts based on what is seasonally available from our local farms. Please ask for our weekly selections!

All of our bread is coming from Blue Door Bakery

 *vegetarian, (gf) gluten-free*