

Tastings and Flights

Featured Tasting Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	\$25/person
Mixed Wine Flight <i>Served Tableside</i> 2021 Grüner Veltliner, 2024 Syrah Rosé, 2023 Phyllite	\$28/flight
Red Wine Flight <i>Served Tableside</i> 2023 Passetgiata, 2023 Rolling Hills, 2023 Crumbling Rock	\$29/flight

By the Glass or Bottle

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

Whites + Rosé

2024 Sauvignon Blanc Clone 530 100% Sauvignon Blanc	\$15/glass	\$49/bottle \$529.20/case
2024 Syrah Rosé 100% Syrah	\$15/glass	\$49/bottle \$529.20/case
2021 Grüner Veltliner 100% Grüner Veltliner	\$14/glass	\$44/bottle \$475.20/case

Reds

2023 Crumbling Rock 45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot	\$23/glass	\$78/bottle \$820.80/case
2023 Phyllite 100% Syrah	\$23/glass	\$78/bottle \$842.40/case
Feldspar VII 55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot	\$23/glass	\$78/bottle \$842.40/case
2023 Rolling Hills 67% Merlot, 15% Cabernet Sauvignon, 11% Petit Verdot, 7% Malbec	\$15/glass	\$52/bottle \$561.60/case
2023 Passetgiata A light to medium-bodied red blend; enjoy with a slight chill!	\$14/glass	\$46/bottle \$496.80/case

Magnums

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

Terra Dulce X Dessert, Port-Style	\$14/glass	\$45/bottle \$486.00/case
2023 Terra Sol Dessert, Late-Harvest	\$12/glass	\$40/bottle \$432.00/case
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

BLACK ANKLE

vineyards

Weekend Food Menu

Cheese + Meat Boards (serves 2)

The Curator's Cut \$24

Chef's selection of one meat and one cheese with their choice of accouterments

Cheese and Charcuterie Board \$65

smoked rogue river blue, cypress grove midnight moon, humboldt fog, speck, finnochiono salami, and sweet coppa served with toast points, honeycomb, hickory smoked almonds, seasonal mustarda, shallot chutney, housemade pickles, olives, seasonal fruit

Vegetarian option available by request

Lite + Fresh

Sourdough Focaccia  \$12

whipped wild honey butter

Stone Fruit Burrata  \$21

heirloom tomato, cherry tomatoes, gold and purple plums, basil vinaigrette, blackberries, fresh mint

Char-Siu Skewer \$15

beef and lamb skewer with ponzu aioli

Vegetarian Option: Black Pearl Trumpet Mushroom Skewer

Tempura Fried Maitake Mushroom (gf)  \$16

ponzu aioli

Crispy Potatoes (gf)  \$17

fried cobble stone potatoes, Gruyere cheese, lardon, green onions

Kids Grilled Cheese  \$10

Hearty + Wholesome

Garden Market Bowl \$28

grilled chicken breast, seared bok choy, fried rice, green onion, sesame

The Amalfi Toast \$21

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

The Farmer Wayne Smash Burger \$20

add a patty \$6

American cheese, caramelized onion, pickle, ankle sauce

Kids Burger \$14

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*