

Tastings and Flights

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

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

Reds

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

Magnums

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

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

Tasting Room Favorites

Visit our Shoppe for a grab-n-go selection of local and artisan snacks

|                                                     |      |
|-----------------------------------------------------|------|
| <b>Warm Baguette</b>                                | \$5  |
| <b>Cheese and Charcuterie Board</b> <i>serves 2</i> | \$65 |

# BLACK ANKLE

*vineyards*

## Weekend Food Menu

### Cheese + Meat Boards (serves 2)

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#### The Curator's Cut

\$24

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

#### 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 mustard, shallot chutney, housemade pickles, olives, seasonal fruit

*Vegetarian option available by request*

### Lite + Fresh

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#### 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

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#### BLT

\$18

bacon, lettuce, heirloom tomato, basil aioli on milk bread

#### 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

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#### 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*