

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 Rosè, 2023 Phyllite	\$28/flight
Red Wine Flight <i>Served Tableside</i> Syrah Non-Vintage, 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
Slate 11 39% Cabernet Sauvignon, 32% Cabernet Franc, 25% Merlot, 3% Petit Verdot, 1% Malbec	\$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

Magnums *Great for groups of 4 or more!*

2017 Leaf Stone 100% Syrah	\$180/bottle \$972.00/case
M Non-Vintage 45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	\$130/bottle \$702.00/case

Sweets or Non-Alcoholic

Terra Dulce X Dessert, Port-Style	\$14/glass	\$45/bottle \$486.00/case
2023 Terra Sol Dessert, Late-Harvest	\$10/glass	\$34/bottle \$367.20/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

Terrace Kitchen Chicken Salad	\$11
Cheese and Charcuterie Board <i>serves 2</i>	\$65

A 20% gratuity will be automatically added to all tabs left open at the end of the day.

BLACK ANKLE

vineyards

Weekend Food Menu

Cheese + Meat Boards (serves 2)

Cheese and Charcuterie Board \$65

Chefs selection of three meats and three cheeses with seasonal accompaniments and house made toast points

Vegetarian option available by request

Lite + Fresh

Sourdough Focaccia \$13

whipped tomato butter

Summer Squash Burrata \$21

roasted summer squash, blistered tomatoes, cucumber
basil vinaigrette, house-made croutons

Garden Salad (gf) \$18

add scoop of chicken salad \$6

mescaline greens, seasonal vegetables from our garden, pickled red onions, green goddess dressing

Char-Siu Skewer (gf) \$15

beef and lamb skewer with ponzu aioli

Tempura Fried Maitake Mushroom (gf) \$16

chili crunch, fresh herbs, sesame ponzu aioli

Crispy Potatoes (gf) \$17

broccoli pesto with lardons (nut-free)

Roasted Eggplant (gf) \$16

nasturtium pistou, salsa macha, crispy shallots

Grilled Broccoli (gf) \$16

charred broccoli with sherry vinaigrette, chili flake and lemon zest

Hearty + Wholesome

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

Yard Bird (gf) \$28

roasted chicken with and mixed green cilantro salad and chili salad topped with green goddess (*20 min cook time*)

Kids Burger \$14

Kids Grilled Cheese \$10

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*

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.

08/28/26