

BLACK ANKLE

vineyards

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, 2023 Albariño Norte, House Syrah	\$26/flight
Red Wine Flight <i>Served Tableside</i> 2023 Rolling Hills, Slate 11, 2023 Crumbling Rock	\$32/flight

By the Glass or Bottle

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

Sparkling + Whites

2021 Malintzi 92% Grüner Veltliner, 8% Viognier		\$64/bottle \$691.20/case
2024 Reserve Chardonnay 100% Chardonnay	\$17/glass	\$58/bottle \$626.40/case
2021 Grüner Veltliner 100% Grüner Veltliner	\$14/glass	\$44/bottle \$475.20/case
2023 Albariño Norte 100% Albariño	\$13/glass	\$56/carafe

Reds

2023 Crumbling Rock 45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot	\$23/glass	\$78/bottle \$842.40/case
2023 Pinot Noir 100% Pinot Noir	\$23/glass	\$78/bottle \$842.40/case
2019 Leaf-Stone 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
House Syrah 100% Syrah	\$14/glass	\$62/carafe

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	
Leitz Zero Point Five Sparkling Riesling <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

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

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Weekend Food Menu

Cheese + Meat Boards (serves 2)

Cheese and Charcuterie Board \$65

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

Vegetarian option available by request

Lite + Fresh

Sourdough Focaccia  \$13

whipped fall squash butter

Roasted Root Vegetable Burrata  \$21

roasted beets, turnips, carrots, rutabaga, house-made croutons

Italian Cold Cut \$21

speck, salami, ham, pepperoni, arugula, tomato, onion, oil and vinegar

Straciatella and Romesco Sandwich  \$17

house romesco, straciatella, roasted mushrooms, baby arugula, focaccia (contains nuts)

Grilled Broccoli (gf)  \$18

charred broccoli, sherry vinaigrette, chili flake

Roasted Delicata Squash (gf)  \$19

miso roasted delicata squash, rainbow carrots, carrot purée, pumpkin seeds

Hearty + Wholesome

Steak Frites (gf) \$34

8oz flank steak, shoestring fries, black pepper au poivre, chives

Korean BBQ Half Chicken (gf) \$27

half a grilled chicken, house made KBBQ sauce, arugula salad

The Farmer Wayne Smash Burger \$20

add a patty \$6

American cheese, caramelized onion, pickle, ankle sauce

Crispy Nashville Chicken Sandwich \$17

marinated and breaded, served with a dill crema and house-made pickles

Kids Burger  \$14

Kids Grilled Cheese \$10

Side of Fries (gf) \$9

Sweets + Treats

Dulce de Leche Chocolate Tart \$13

whipped cream, plum compote

Apple Pie \$15

French vanilla bean ice cream, salted caramel

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.

10/30/26