BLACK ANKLE
vineyards

Tastings

Featured Tasting — **$25/person**
Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases

By the Glass or Bottle

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

Sparkling + Whites

2021 Malintzi *The Tree Decorating Wine* 92% Grüner Veltliner, 8% Viognier		**$64/bottle** $691.20/case
2024 Reserve Chardonnay *The Holiday Kitchen Command Center Wine* 100% Chardonnay	**$17/glass**	**$58/bottle** $626.40/case
2021 Grüner Veltliner *The Gift Wrapping Marathon Wine* 100% Grüner Veltliner	**$14/glass**	**$44/bottle** $475.20/case

Reds

2023 Crumbling Rock *The Doorbell Won't Stop Ringing Wine* 45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot	**$23/glass**	**$78/bottle** $842.40/case
2023 Pinot Noir *The Holiday Movie Marathon Wine* 100% Pinot Noir	**$23/glass**	**$78/bottle** $842.40/case
2019 Leaf-Stone *The Outdoor Light Installation Wine* 100% Syrah	**$23/glass**	**$78/bottle** $842.40/case
Slate 11 *The Family Game Night Wine* 39% Cabernet Sauvignon, 32% Cabernet Franc, 25% Merlot, 3% Petit Verdot, 1% Malbec	**$23/glass**	**$78/bottle** $842.40/case
2023 Rolling Hills *The Last-Minute Shopping Wine* 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 *The Holiday Occasion Maker Wine* 100% Syrah	**$180/bottle** $972.00/case
M Non-Vintage *The Family Tradition Keeper Wine* 45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	**$130/bottle** $702.00/case

Sweets or Non-Alcoholic

Terra Dulce X *The Night Before Assembly Project Wine* Dessert, Port-Style	**$14/glass**	**$45/bottle** $486.00/case
2023 Terra Sol *The Cookie Decorating Station Wine* Dessert, Late-Harvest	**$10/glass**	**$34/bottle** $367.20/case
Leitz Zero Point Five Sparkling Rosé *non-alcoholic*	**$14/glass**	
Leitz Zero Point Five Sparkling Riesling *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**

Because the Holidays Call for Backup

From tackling the holiday shopping to taking charge of the kitchen, we've matched our wines with the season's most recognizable activities. Flip over for the full story and find your holiday survival wine!

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

Enjoyed the wines from today? Ask us about becoming a BAV Member!
WiFi: Vineyard Guest @blackanklevineyards blackankle.com

11/11/26

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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

Bacon Grilled Cheese **$16**
American cheese, thick cut bacon, tomato, milk bread

Red Ember Brussels (gf) **$18**
roasted brussels sprouts with gochujang, rapini, cilantro, lime crispy shallots

Hearty + Wholesome

Steak Frites (gf) **$34**
8oz flank steak, shoestring fires, black pepper au poivre, chives

The Farmer Wayne Smash Burger **$15**
add a patty **$6**
add fries **$4**
American cheese, caramelized onion, pickle, ankle sauce

Crispy Nashville Chicken Sandwich **$19**
add fries **$4**
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.

11/13/26