

BLACK ANKLE

vineyards

Tastings and Flights

Featured Tasting <i>Complimentary for members and their guests</i>	\$25/person
Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	
Mixed Wine Flight <i>Served Tableside</i>	\$26/flight
2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite	
Red Wine Flight <i>Served Tableside</i>	\$28/flight
2023 Passeggiata, 2022 Rolling Hills, 2022 Crumbling Rock	

By the Glass or Bottle

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

Whites, Rosé + Sparkling

2023 Luma Sparkling Rosé	\$15/glass	\$49/bottle
100% Petit Verdot		\$529.20/case
2024 VGV	\$14/glass	\$48/bottle
56% Grüner Veltliner, 44% Viognier		\$518.40/case
2024 Bedlam	\$14/glass	\$44/bottle
45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier		\$475.20/case
2024 Bedlam Rosé	\$13/glass	\$40/bottle
33% Chardonnay, 31% Sauvignon Blanc, 27% Petit Verdot, 6% Grüner Veltliner, 3% Viognier		\$432.00/case
2023 Chardonnay <i>Live Edge Vineyard</i>	\$12/glass	\$40/bottle
100% Chardonnay		\$432.00/case

Reds

2019 Black Ankle Estate	\$28/glass	\$125/bottle
42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot		\$1350/case
2022 Crumbling Rock	\$22/glass	\$76/bottle
47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot		\$820.80/case
2023 Phyllite	\$22/glass	\$76/bottle
100% Syrah		\$820.80/case
Slate 10	\$22/glass	\$76/bottle
43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot		\$820.80/case
2023 Cosecha	\$19/glass	\$66/bottle
58% Petit Verdot, 35% Cabernet Sauvignon, 5% Syrah, 2% Cabernet Franc		\$712.80/case
2022 Rolling Hills	\$15/glass	\$51/bottle
38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot		\$550.80/case
2023 Passeggiata	\$14/glass	\$44/bottle
A light to medium-bodied red blend; enjoy with a slight chill!		\$475.20/case

Sweets or Non-Alcoholic

2023 Terra Sol	\$18/glass	\$60/bottle
Dessert, Late-Harvest		\$648/case
Terra Dulce X	\$16/glass	\$54/bottle
Dessert, Port-Style		\$583.20/case
Leitz Zero Point Five Pinot Noir <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
Seasonal Soup <i>served with ciabatta or gluten-free roll</i>	\$13/vegetarian	\$16/meat

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Weekend Food Menu

Cheese + Meat Boards (serves 2)

Local Artisanal Cheeses Board  **\$27**
smoked rogue river blue, cypress grove midnight moon, president brie
served with toast points, raw honey, hickory smoked almonds, apple

Select Cured Meats Board **\$27**
sweet coppa, berkshire lonza, alto adige speck
served with toast points, housemade pickles, olives

Cheese and Charcuterie Board **\$65**
a mix of both boards

Lite + Fresh

Sourdough Focaccia  **\$12**
whipped wild honey butter

Winter Citrus Salad  **\$18**
roasted badger flame beets, cara cara oranges, yogurt,
togarashi, fresh basil, apple cider vinaigrette

French Onion Soup **\$15**
house-made croutons with Gruyère cheese

Tempura Fried Maitake Mushroom (gf) **\$15**
fresh citrus and spicy curry aioli

Crispy Potatoes (gf) **\$15**
fingerling potatoes, salt, pepper, Parmesean 

Arancini  **\$13**
Sicilian rice balls stuffed with Gruyère cheese,
san marzano tomato sauce

Hearty + Wholesome

Black Ankle Chorizo (gf) **\$15**
charred onion cilantro dipping sauce

The Farmer Wayne Smash Burger **\$20**
add a patty **\$5**
American cheese, caramelized onion, pickle, ankle sauce

Pup Patty **\$6**
100% unseasoned beef patty smashed & grilled,
because dogs can't have Crumbling Rock!

Sweets + Treats

Stuffed Shokupan  **\$11**
caramelized milk bread, orange custard, wild honey, whipped cream

All of our bread is coming from Blue Door Bakery
 *vegetarian, (gf) gluten-free*

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