

BLACK ANKLE

vineyards

Tastings and Flights

Featured Tasting *Complimentary for members and their guests*

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 *Served Tableside*

2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite

\$29/person

Red Wine Flight *Served Tableside*

2023 Passegiata, 2022 Rolling Hills, 2022 Crumbling Rock

\$26/flight

\$28/flight

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

100% Petit Verdot

\$15/glass

\$49/bottle

\$529.20/case

2024 VGV

56% Grüner Veltliner, 44% Viognier

\$14/glass

\$48/bottle

\$518.40/case

2024 Bedlam

45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier

\$14/glass

\$44/bottle

\$475.20/case

2024 Bedlam Rosé

33% Chardonnay, 31% Sauvignon Blanc, 27% Petit Verdot, 6% Grüner Veltliner, 3% Viognier

\$13/glass

\$40/bottle

\$432.00/case

2023 Chardonnay *Live Edge Vineyard*

100% Chardonnay

\$12/glass

\$40/bottle

\$432.00/case

Reds

2019 Black Ankle Estate

42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot

\$28/glass

\$125/bottle

\$1350/case

2022 Crumbling Rock

47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot

\$22/glass

\$76/bottle

\$820.80/case

2023 Phyllite

100% Syrah

\$22/glass

\$76/bottle

\$820.80/case

Slate 10

43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot

\$22/glass

\$76/bottle

\$820.80/case

2023 Cosecha

58% Petit Verdot, 35% Cabernet Sauvignon, 5% Syrah, 2% Cabernet Franc

\$19/glass

\$66/bottle

\$712.80/case

2022 Rolling Hills

38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot

\$15/glass

\$51/bottle

\$550.80/case

2023 Passegiata

A light to medium-bodied red blend; enjoy with a slight chill!

\$14/glass

\$44/bottle

\$475.20/case

Sweets or Non-Alcoholic

2023 Terra Sol

Dessert, Late-Harvest

\$18/glass

\$60/bottle

\$648/case

Terra Dulce X

Dessert, Port-Style

\$16/glass

\$54/bottle

\$583.20/case

Leitz Zero Point Five Pinot Noir *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

Seasonal Soup *served with ciabatta or gluten-free roll*

\$13/vegetarian \$16/meat

Enjoyed the wines from today? Ask us about becoming a BAV Member!

WiFi: Vineyard Guest @blackanklevineyards blackankle.com

→ Flip For More!

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Weekend Food Menu

Cheese + Meat Boards (serves 2)

Local Artisanal Cheeses Board

smoked rogue river blue, cypress grove midnight moon, president brie served with toast points, local raw honey, toasted almonds, fresh apple

Select Cured Meats Board

punta d'anca bresaola, berkshire lonza, alto adige speck served with toast points, cornichons, dijon mustard

Cheese and Charcuterie Board

a mix of both boards

Lite + Fresh

Sourdough Focaccia

whipped wild honey butter

Winter Citrus Salad

roasted badger flame beets, cara cara oranges, yogurt, togarashi, fresh basil, apple cider vinaigrette

Warm Oyster Salad

fried oysters, treviso radicchio, kumquat, mache, beef tallow vinaigrette

French Onion Soup

house-made croutons with Gruyère cheese

Tempura Fried Maitake Mushroom (gf)

fresh citrus and spicy curry aioli

Crispy Potatoes (gf)

fingerling potatoes, salt, pepper, Parmesan

Arancini

Sicilian rice balls stuffed with Gruyère cheese, san marzano tomato sauce

Hearty + Wholesome

Oyster Po' Boy

a dozen fried piney point oysters, cajun remoulade, lettuce and tomato

Black Ankle Chorizo (gf)

charred onion cilantro dipping sauce

The Farmer Wayne Smash Burger

add a patty

American cheese, caramelized onion, pickle, ankle sauce

Pup Patty

100% unseasoned beef patty smashed & grilled, because dogs can't have Crumbling Rock!

Sweets + Treats

Stuffed Shokupan

\$11
carmelized milk bread, orange custard, wild honey, whipped cream

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.

02/07/26

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SOUP'S ON SUNDAY!

Soup

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

Potato and Leek Soup (v) \$15
topped with crispy leeks

Chicken Curry Soup \$15
topped with fresh cilantro, served with lime wedge

Soup is served with choice of a ciabatta or gluten-free roll.

Cheese + Meat Boards (serves 2)

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Cheese and Charcuterie Board \$65
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