

BLACK ANKLE

vineyards

Tastings and Flights

Featured Tasting <i>Complimentary for members and their guests</i> Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	\$29/person
Mixed Wine Flight <i>Served Tableside</i> 2024 Bedlam, 2024 Bedlam Rosé, 2023 Phyllite	\$26/flight
Red Wine Flight <i>Served Tableside</i> 2023 Passeggiata, 2022 Rolling Hills, 2022 Crumbling Rock	\$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 <i>Live Edge Vineyard</i> 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 Passeggiata 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 <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, local raw honey, toasted almonds, fresh apple

Select Cured Meats Board **\$27**
punta d'anca bresaola, berkshire lonza, alto adige speck
served with toast points, cornichons, dijon mustard


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

Warm Oyster Salad **\$20**
fried oysters, treviso radicchio, kumquat, mache,
beef tallow 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

Oyster Po' Boy **\$25**
a dozen fried piney point oysters, cajun remoulade,
lettuce and tomato


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**
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.

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