

## WINE

### White

**2023 Pinot Blanc \***      **▲26 ▼11**  
pear · golden apple · refreshing  
PAIRS WITH SEAFOOD, SUSHI, CREAMY PASTA, SHARP CHEESES

**2023 Dry Riesling \***      **▲24 ▼10**  
elegant · peach · passion fruit · green apple  
PAIRS WITH FISH, ASIAN CUISINE, SUMMER SALAD

**2022 Sauvignon Blanc**      **▲22 ▼9**  
yellow grapefruit · guava · lively  
PAIRS WITH GRILLED SHRIMP, STEAMED ARTICHOKE, SUSHI

**2023 Pinot Grigio \***      **▲22 ▼9**  
soft · tropical · grapefruit  
PAIRS WITH FISH OR CHICKEN WITH LEMON-GREEK SALAD

**2023 Naked Chardonnay \***      **▲28 ▼11**  
unoaked · clean · crisp · tropical · citrus  
PAIRS WITH CHICKEN, SALADS, GRILLED SHRIMP, ASPARAGUS

**2023 Gewürztraminer \***      **▲26 19.99 ▼11 8** *Sale!*  
refreshing · lychee · floral · white peach  
PAIRS WITH COCONUT CURRY, ASIAN CUISINE, LOBSTER

**2022 Riesling/Gris**      **▲18 ▼8**  
*aka "Summer Sipper"*  
tropical · white peach · pineapple  
PAIRS WITH CREAMY PASTA, FISH & CHIPS, SUMMER SALADS

**2023 Riesling \***      **▲22 ▼9**  
sophisticated · peach · pear · apricot  
PAIRS WITH SPICY FOODS, BAKED APPLES/PEARS, SHARP CHEESES

\* RESERVE WINES ARE 100% ESTATE-GROWN

### Rosé

**2023 Signature Rosé \***      **▲30 ▼12**  
elegant · strawberry · raspberry  
PAIRS WITH SUMMER SALAD, FRESH FRUIT, PORK WITH PINEAPPLE

**2022 Pinot Noir/Riesling**      **▲18 ▼8**  
*aka "Porch Pounder"*  
fun-loving · strawberry · raspberry · cherry  
PAIRS WITH PULLED PORK, BARBEQUE CHICKEN, SUMMER SALADS

### Red

**2021 Cab/Merlot**      **▲29 ▼12**  
easy drinking · ripe berry · spice  
PAIRS WITH GRILLED MEATS, RICH PASTA DISHES

**2021 Pinot Noir \***      **▲35-29.99 ▼13 10** *Sale!*  
smooth · elegant · black cherry · spice  
PAIRS WITH ROAST CHICKEN, PORK TENDERLOIN, ROASTED VEGETABLES, MUSHROOMS

**2021 Cabernet Franc \***      **▲50 ▼15**  
cherry · black raspberry · tobacco leaf  
PAIRS WITH: RED MEATS · LAMB · CHOCOLATE

**2021 Merlot \***      **▲50 39.99 ▼15 12** *Sale!*  
complex · plum · dark berry  
PAIRS WITH WILD GAME, LAMB, BEEF  
\*Gold - 2024 American Fine Wine Competition

**2021 Signature Red \***      **▲65 ▼16**  
vanilla · berries · star anise · tobacco leaf  
PAIRS WITH STEAK, RIBS, BEEF BOURGIGNON

### Sparkling

**2023 Brys Bubbly \***      **▲45 ▼13**  
lively · strawberry · red raspberry  
PAIRS WITH FRUITY DESSERTS, CHEESE & CHARCUTERIE

## HARD CIDER *Made from estate-grown apples*



**Signature Cider ▼8**  
co-fermented with Sauvignon Blanc  
\*Silver - Great Lakes Int'l. Cider & Perry Competition

**Brut Cider ▼8**  
classic dry style

**CIDER TO-GO // MIX & MATCH 6-PACK SPECIAL \$24.99**

\*Not combinable with any other discounts.

**Rosé Cider ▼8**  
local cherries and strawberries, semi-sweet

**Lavender Cider ▼8**  
infused with Secret Garden lavender  
\*Gold - Great Lakes Int'l. Cider & Perry Competition

## TASTINGS

### Tasting Towers

**5 wines \$20 · 3 wines \$15**  
Enjoy a flight of wines and ciders of your choosing.  
*Club members receive up to 2 complimentary 3-wine Tasting Towers each visit, 1 per person. Upgrade to a 5-wine Tower for \$5.*

### Cider Flight \$12

Taste all four estate-grown hard ciders.

## PAIRING FLIGHTS

### Wine + Cheese Pairing \$25

New! Dill Havarti, Herbed Goat, Blue Cheese, and White Cheddar expertly paired with Pinot Grigio, Signature Rosé, Cab/Merlot and Riesling.

### Wine + Chocolate Pairing \$25

New! Dark Chocolate Orange, White Chocolate Strawberry, Aztec Spice and rich Double Dark Chocolate deliciously paired with Pinot Grigio, Bubbly, Merlot and Riesling.

## FOOD

### Cheese & Charcuterie Board \$19

Aged cheddar, dill havarti, Sopressata and Calabrese salamis, garlic & herb cheese spread, fig jam, pickles, stone ground mustard, crackers, breadsticks.



### ADD-ONS

- + Mixed Nuts \$3
- + Marinated Olives \$3
- + Wine-Infused Chocolate Truffles \$2.50 each

## SPECIALTY DRINKS

### Spiked Hot Apple Cider \$9

A warm blend of white wine, apple cider, and mulling spice.

### Cran-Apple Fizz \$8

A festive mix of Brut Cider and cranberry juice.

### Frosé \$12

A frosty blend of Pinot Noir/Riesling with strawberry and lemon.

### ADD-ONS

- + Cab/Merlot "topper" \$2
- + Riesling/Gris "topper" \$2
- + Brys Bubbly "topper" \$3



## N/A BEVERAGES

Unsweetened Black Tea \$4    Coke, Diet Coke, Sprite \$4    Poppi Soda \$4    La Croix \$3    Bottled Water \$3    Juice Box \$1

## WINTER SALE

### Gewürztraminer

▲26 19.99 ▼11 8

**Pinot Noir** ▲35 29.99 ▼13 10

**Merlot** ▲50 39.99 ▼15 12

**10% off 3 bottle purchases**

*Discounts not combinable.*

## Voted #1 Winery

2020-2024

TRAVERSE MAGAZINE  
RED HOT BEST



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## secret garden

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