

TASTING TOWERS

5 WINES | \$20 3 WINES | \$15

See reverse for detailed wine list

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

Taste all four estate-grown hard ciders | \$12

FROSÉ

A frosty blend of Pinot Noir/Riesling with strawberry and lemon | \$12

ADD ON A "TOPPER":

+CAB/MERLOT \$2 | +RIESLING/GRIS \$2 | +BRY'S BUBBLY \$3

WINE BY THE GLASS

White

Pinot Blanc	\$11
Dry Riesling	\$10 \$8
Sauvignon Blanc	\$9
Pinot Grigio	\$9
Naked Chardonnay	\$11
Gewürztraminer	\$11
Riesling/Gris	\$8
Riesling	\$9

Rosé

Signature Rosé	\$12
Pinot Noir/Riesling	\$8

HARD CIDER

Signature Cider	\$8	Rosé Cider	\$8
Brut Cider	\$8	Lavender Cider	\$8

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite	\$4	Bottled Water	\$3
Unsweetened Black Tea	\$4	Juice Box	\$1
Poppi Soda	\$4	Starbucks Mocha	
La Croix	\$3	Frappuccino	\$5

SHAREABLES

Caprese Skewers

Mozzarella pearls, grape tomatoes, fresh basil leaf drizzled with balsamic glaze | \$9

Smoked Local Whitefish Spread

Capers, roasted red peppers, crackers and crostini | \$14

Black Olive Tapenade with Fig & Mint

Served with crackers, crostini and cucumbers | \$12

BOARDS

Hummus Board

House-made hummus topped with feta, kalamata olives, cucumbers, grape tomatoes, and naan bread | \$16

Cheese Board

Assorted cheeses, garlic & herb cheese spread, dried fruits, mixed nuts, honey, crostini, breadsticks and crackers | \$19

Cheese & Charcuterie Board

Soppressata, calabrese, capicola, assorted cheeses, dried fruits, mixed nuts, giardiniera, gherkins, olive mix, honey, jams, stone-ground mustard, crostini, breadsticks and crackers | \$28

SALADS & SANDWICHES

Old Mission Salad

Mixed greens topped with strawberries, cucumbers, grape tomatoes, chickpeas, julienne of carrots, local goat cheese drizzled with whole-grain mustard vinaigrette | \$16 | ADD GRILLED CHICKEN +\$6

Antipasto Salad

Chopped romaine, capicola, salami, provolone, olives, grape tomatoes, pepperoncini with Eileen Brys' Italian dressing | \$18

Tuscan Turkey

Thinly shaved turkey, romaine, provolone, tomato, and peppercorn mayo on sundried tomato sourdough with Great Lakes Potato Chips and tossed mixed greens | \$18

Italian Baguette

Soppressata, capicola, dried salami, provolone, Italian relish, romaine and tomato on a crusty baguette served with Great Lakes Potato Chips and tossed mixed greens | \$20

SWEETS

Frosé Sorbet

A cup of Moomers strawberry sorbet blended with N/A Frosé | \$6

Voted #1 Winery
2020-2024

NORTHERN MICHIGAN MAGAZINE RED HOT BEST

Brys Estate VINEYARD & WINERY

WINE TO-GO BOTTLE PRICING

To purchase bottles, fill in your desired quantity and hand this menu to your server

White

____ **2023 Pinot Blanc** ▲ 26
pear, golden apple, refreshing
pairing: seafood, sushi, creamy pasta, sharp cheeses

WINE OF THE MONTH—SAVE 20%
____ **2023 Dry Riesling** 24 ▲ 19.20
elegant, peach, passion fruit, green apple
pairing: fish, asian cuisine, summer salad

____ **2022 Sauvignon Blanc*** ▲ 22
yellow grapefruit, guava, lively
pairing: grilled shrimp, steamed artichoke, sushi

____ **2023 Pinot Grigio** ▲ 22
soft, tropical, grapefruit
pairing: fish or chicken with lemon-greek salad

____ **2023 Naked Chardonnay** ▲ 28
unoaked, clean, crisp, tropical, citrus
pairing: chicken, salads, grilled shrimp, asparagus

____ **2023 Gewürztraminer** ▲ 26
refreshing, lychee, floral, white peach
pairing: coconut curry, asian cuisine, lobster

____ **2022 Riesling/Gris*** ▲ 18
aka "Summer Sipper"
tropical, white peach, pineapple
pairing: creamy pasta, fish & chips, summer

____ **2023 Riesling** ▲ 22
sophisticated, peach, pear, apricot
pairing: spicy foods, baked apples, sharp cheeses

Rosé

____ **2023 Signature Rosé** ▲ 30
elegant, strawberry, raspberry
pairing: summer salad, fresh fruit, pork with pineapple

____ **2022 Pinot Noir/Riesling*** ▲ 18
aka "Porch Pounder"
fun-loving, strawberry, raspberry, cherry
pairing: pulled pork, bbq chicken, summer salads

All reserve wines, 100% estate-grown, except where indicated*

Red

____ **2021 Cab/Merlot*** ▲ 29
easy drinking, ripe berry, spice
pairing: grilled meats, rich pasta dishes

____ **2021 Pinot Noir** ▲ 35 **SALE!** ▲ 2 for 60
smooth, elegant, black cherry, spice
pairing: roast chicken, pork tenderloin, mushrooms

____ **2022 Cabernet Franc** ▲ 50
cherry, black raspberry, tobacco leaf
pairing: red meats, lamb, chocolate

____ **2021 Merlot** ▲ 50
complex, plum, dark berry
pairing: wild game, lamb, beef

____ **2022 Signature Red** ▲ 70
vanilla, berries, star anise, tobacco leaf
pairing: steak, ribs, beef bourguignon

Artisan Series

____ **2022 Artisan Chardonnay** ▲ 50
vanilla, pineapple, mango
pairing: poultry, scallops, lobster

____ **2022 Artisan Pinot Noir** ▲ 80
earthy, cherry, black pepper
pairing: duck, mushrooms, pork loin

Sparkling

____ **2024 Brys Bubbly** ▲ 45
lively, strawberry, red raspberry
pairing: fruity desserts, cheese & charcuterie

The Brys Estate Story

Established in 2000

Originally from the Detroit area, Walter and Eileen Brys settled on Old Mission Peninsula and began their lifelong dream of making wine. The first vines were planted in 2001, and in 2005 the tasting room opened to the public. Today, the family legacy continues with son Patrick Brys serving as President/CEO.

155 Acres

Brys Estate is the largest contiguous winery estate on Old Mission Peninsula, featuring a 44-acre vineyard, 900 apple trees for unique hard cider flavors, and a tranquil "Secret Garden" with 6,000 lavender plants, a gift shop, and cut flower gardens.

8 Grape Varietals Grown

Cool climate vinifera thrives here. Listed in order of production, our vineyard includes plantings of Pinot Noir, Riesling, Cabernet Franc, Chardonnay, Merlot, Pinot Gris, Gewürztraminer, and Pinot Blanc.

12,000 Case Annual Production

We pride ourselves on small-batch, handcrafted, and estate-grown wines. Led by our esteemed winemaker Coenraad Stassen (now in his 18th vintage at Brys Estate), our wines have garnered more than 550 medals in national and international wine competitions.

Join Our Wine Club

Start saving today!

Receive 4 or 6 bottles
each February, May, August and November

Complimentary wine tasting or 3-wine flight up to 2 each visit

Save 15-20% on wine purchases including your club orders, wine by the glass, cheese boards, and wine accessories

\$15 flat shipping on any wine order of 3 or more bottles

Ask your server for more information or a detailed brochure.

Stay at Our Guest House

- 1,100-sq.-ft. cottage on our 155-acre estate
- 2 bedrooms, 2 newly renovated baths
- Full kitchen and great room
- Vineyard & bay views
- Rates starting at \$475/night



secret garden

OPEN DAILY 11-6

12-acre oasis with lavender fields, perennial flower gardens, and a gift shop

BrysSecretGarden.com

Find an assortment of lavender bath & body products here in the tasting room.

HARD CIDER 6-PACK, MIX AND MATCH, \$24.99

Signature Cider
yellow grapefruit, white peach, minerality

Brut Cider
soft, bartlett pears, golden delicious apple

Rosé Cider
semi-sweet, cherries, strawberries

Lavender Cider
creamy, blueberries, floral

SHIPPING We currently ship within Michigan and to: Arizona, California, Colorado, Florida, Georgia, Illinois, Indiana, Minnesota, Missouri, New York, North Carolina, Ohio, Texas, Virginia, Washington D.C., and Wisconsin.