

## 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
Sauvignon Blanc	\$9
Pinot Grigio	\$9
Naked Chardonnay	\$11
Gewürztraminer	\$11
Riesling/Gris	\$9
Riesling	\$9

### Red

Cab/Merlot	\$12
Pinot Noir	\$13
Cabernet Franc	\$15
Merlot	\$15
Signature Red	\$17

### Artisan Series

Artisan Chardonnay	\$15
Artisan Pinot Noir	\$18

### Rosé

Signature Rosé	\$12	\$9.60
Pinot Noir/Riesling	\$8	

### Sparkling

Bry's Bubbly	\$13
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## 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, 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, with Eileen Brys' Italian dressing | \$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

Moomers Strawberry Frosé Sorbet | \$6

Chocolate Chip Cookie Ice Cream Sandwich | \$6

**Voted #1 Winery**  
2020-2025

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

\_\_\_ **2023 Dry Riesling** ▲24

*elegant, peach, passion fruit, green apple*  
pairing: fish, asian cuisine, summer salad  
Double Gold - 2025 Pacific Rim Wine Competition

\_\_\_ **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

\_\_\_ **2024 Riesling/Gris** ▲20

*aka "Summer Sipper"*  
*tropical, white peach, pineapple*  
pairing: creamy pasta, fish & chips, summer salad

\_\_\_ **2023 Riesling** ▲22

*sophisticated, peach, pear, apricot*  
pairing: spicy foods, baked apples, sharp cheeses

### Rosé

## WINE OF THE MONTH—SAVE 20%

\_\_\_ **2023 Signature Rosé** ▲30 ▲24

*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\*

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

### Signature Cider

yellow grapefruit, white peach, minerality

### Brut Cider

soft, bartlett pears, golden delicious apple

### 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

**LAVENDER IN BLOOM! 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.

**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.