

TASTING TOWER

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

Detailed wine list on reverse.

Enjoy a flight of wines and ciders of your choice.

Wine Club members receive up to two complimentary 3-wine Tasting Towers each visit, one per person. Upgrade to a 5-wine Tower for just \$5.

Earn \$5 Bottle Cash with purchase of any Tasting Tower

To redeem, choose bottle purchases with your server before checkout. Valid same day only. One credit per bottle.



CIDER FLIGHT

Taste all three estate-grown hard ciders. | \$12

FROSÉ

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

+ ADD A "TOPPER" | CAB/MERLOT \$2 RIESLING/GRIS \$2

WINE BY THE GLASS

White

Pinot Blanc	\$11
Dry Riesling	\$10
Sauvignon Blanc	\$10
Pinot Grigio	\$9
Naked Chardonnay	\$11
Gewürztraminer	\$11
Signature White	\$12 \$9.60
Riesling/Gris	\$9
Riesling	\$10

Rosé

Rosé	\$10
Signature Rosé	\$12
Pinot Noir/Riesling	\$9

Red

Cab/Merlot	\$12
Pinot Noir	\$13
Artisan Pinot Noir	\$18
Cabernet Franc	\$15
Merlot	\$15
Signature Red	\$17

HARD CIDER

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

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite	\$4	Bottled Water	\$3
Unsweetened Black Tea	\$4	La Columbe Cold Brew—	
Unsweetened Cherry Tea	\$6	Black or Vanilla Latte	\$6
La Croix	\$3	Juice Box	\$2

Voted #1 Winery
2020–2025

NORTHERN MICHIGAN MAGAZINE RED HOT BEST

SHAREABLES

Smoked Whitefish Spread ^{GFO}

Local smoked whitefish served with roasted red peppers, capers, and assorted bread and crackers. | \$14

Pretzel Bites with Chardonnay Cheese Sauce ^V

Soft and warm pretzel bites served with Brys' Chardonnay-infused cheese sauce. | \$12

Mediterranean Trio ^{GFO V}

Housemade hummus, tzatziki and whipped feta with olives, crisp garden vegetables, naan and crackers. | \$16

BOARDS

Charcuterie Board ^{GFO}

Assorted cured meats and cheese served with a selection of jams, pickles, nuts, dried and fresh fruits and crackers. | \$32 (SERVES 2-3)

Cheese Board ^{GFO V}

Selection of cheeses served with nuts, dried and fresh fruits, and crackers. | \$22 (SERVES 2)

SOUP & SALAD

Spring Greens and Asparagus Salad ^V

Mixed greens, mandarin oranges, asparagus, peas, and thinly sliced radish tossed with housemade vinaigrette and topped with toasted almonds and goat cheese. | \$18

Wine Country Chili ^{GFO}

Slow-simmered beef and bean chili finished with a splash of Pinot Noir, topped with pickled red onions, fresh cilantro, and sour cream. CUP \$7 | BOWL \$11 | + ADD SIDE SALAD \$6

SANDWICHES

Caprese Panini ^V

Tomato, mozzarella, arugula, balsamic, and housemade pesto lightly toasted on ciabatta roll. Served with mixed greens salad and Great Lakes Potato Chips. | \$18

Cherry Chicken Salad

Michigan cherry chicken salad on a buttery croissant. Served with mixed greens salad and Great Lakes Potato Chips. | \$18

Italian Sub

Pepperoni, salami, capicola, provolone, tomato and lettuce on a roll with hoagie dressing. Served with mixed greens salad and Great Lakes Potato Chips. | \$20

SWEETS

4-Pack Great Lakes Chocolate Truffles | \$14

V = Vegetarian GFO = Gluten-free optional

Brys Estate VINEYARD & WINERY

WINE TO-GO BOTTLE PRICING **10% OFF** 3+ BOTTLES **20% OFF** 12+ BOTTLES

White

Pinot Blanc †26

Double Gold - 2026 American Fine Wine Competition
pear, golden apple, refreshing
pairing: seafood, sushi, creamy pasta, sharp cheeses

Dry Riesling †24

Double Gold - 2025 Pacific Rim Wine Competition
Gold - 2026 American Fine Wine Competition
elegant, peach, passion fruit, green apple
pairing: fish, asian cuisine, summer salad

Sauvignon Blanc* †24

Gold - 2026 American Fine Wine Competition
yellow grapefruit, guava, lively
pairing: grilled shrimp, steamed artichoke, sushi

Pinot Grigio †22

soft, tropical, grapefruit
pairing: fish or chicken with lemon-greek salad

Naked Chardonnay †28

unoaked, clean, crisp, tropical, citrus
pairing: chicken, salads, grilled shrimp, asparagus

Gewürztraminer †26

refreshing, lychee, floral, white peach
pairing: coconut curry, asian cuisine, lobster

WINE OF THE MONTH—SAVE 20%

Signature White ^{NEW!} †30 †24

tropical, complex, citrus
pairing: thai curry, lemongrass chicken, soft cheeses

Riesling/Gris †22

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

Riesling †24

Gold - 2026 American Fine Wine Competition
sophisticated, peach, pear, apricot
pairing: spicy foods, baked apples, sharp cheeses

SCAN FOR DETAILS



VINTAGES & TECHNICAL NOTES ON ALL OF OUR CURRENT RELEASES.

Rosé

Rosé ^{NEW!} †24

elegant, red fruit, rose petal
pairing: summer salad, fresh fruit, prosciutto

Signature Rosé †30

elegant, strawberry, raspberry
pairing: summer salad, fresh fruit, pork with pineapple

Pinot Noir/Riesling †22

aka "Porch Pounder"
fun-loving, strawberry, raspberry, cherry
pairing: pulled pork, bbq chicken, summer salads

Red

Cab/Merlot* †30

easy drinking, ripe berry, spice
pairing: grilled meats, rich pasta dishes

Pinot Noir †36

smooth, elegant, black cherry, spice
pairing: roast chicken, pork tenderloin, mushrooms

Cabernet Franc †50

cherry, black raspberry, tobacco leaf
pairing: red meats, lamb, chocolate

Merlot †50

complex, plum, dark berry
pairing: wild game, lamb, beef

Signature Red †75

vanilla, berries, star anise, tobacco leaf
pairing: steak, ribs, beef bourguignon

Artisan Series

No discounts apply

Artisan Pinot Noir †85

Gold - 2026 American Fine Wine Competition
earthy, cherry, black pepper
pairing: duck, mushrooms, pork loin

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

Join Our Wine Club

SAVE 25% TODAY!

Sign up and receive 25% off your purchase, plus two complimentary 3-wine Tasting Towers

CLUB DETAILS

- **Purchase 4 or 6 bottles** - quarterly; Feb, May, Aug & Nov
- **Complimentary 3-wine Tasting Towers** - up to two per visit
- **15-20% off** club wines, bottles & glass pours
- **10% off** food & retail
- **Flat-rate shipping** - \$15 on 3-11 bottles, only a penny on 12+ bottles

Ask your server for more information or a detailed brochure.

The Brys Estate Story

Established in 2000

Founded by Detroit natives Walter and Eileen Brys, Brys Estate took root on Old Mission Peninsula with first vines planted in 2001 and the tasting room opening in 2005. Today, the family legacy continues with son Patrick Brys as President/CEO.

155 Acres

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

8 Grape Varietals Grown

Cool-climate vinifera thrives here including Pinot Noir, Riesling, Cabernet Franc, Chardonnay, Merlot, Pinot Gris, Gewürztraminer, and Pinot Blanc.

12,000 Case Annual Production

Small-batch, estate-grown wines are crafted by winemaker Coenraad Stassen (now in his 19th vintage at Brys Estate), earning 550+ medals in national and international wine competitions.

Stay at Our Guesthouse

- 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 IN MAY! FRIDAY-SUNDAY 11-6

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

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

BrysSecretGarden.com
Free shipping on orders of \$65+

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

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.