

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 BRY'S BUBBLY \$3

WINE BY THE GLASS

White

Pinot Blanc	\$11
Dry Riesling	\$10
Sauvignon Blanc	\$10
Pinot Grigio	\$9
Naked Chardonnay	\$11
Artisan Chardonnay	\$15
Gewürztraminer	\$11
Signature White	\$12
Riesling/Gris	\$9
Riesling	\$10

Rosé

Rosé	\$10	\$8
Signature Rosé	\$12	
Pinot Noir/Riesling	\$9	
Bry's Bubbly	\$14	

Red

Cab/Merlot	\$11
Pinot Noir	\$12
Artisan Pinot Noir	\$15
Cabernet Franc	\$14
Merlot	\$13
Signature Red	\$16

HARD CIDER

Signature Cider	\$8	Rosé Cider	\$8
Brut Cider	\$8	\$5	

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite	\$4	Bottled Water	\$3
Unsweetened Black Tea	\$4	La Colombe Cold Brew	\$6
Leelanau Cherry Tea	\$6	Juice Box	\$2
La Croix	\$3		

Voted #1 Winery
2020-2025

NORTHERN MICHIGAN MAGAZINE RED HOT BEST

SHAREABLES

Pretzel Bites with Chardonnay Cheese Sauce ^{Veg}

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

Smoked Whitefish Spread ^{GFO}

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

Hummus Plate ^{GFO Veg}

Housemade roasted garlic hummus topped with tomato, mixed olives, feta cheese, cucumbers and naan bread. | \$16

BOARDS

Charcuterie Board ^{GFO} (SERVES 2-3)

Assorted cured meats and cheeses served with pickles, nuts, jam, dried and fresh fruits, crostini, and crackers. | \$32

Cheese Board ^{GFO Veg} (SERVES 2)

Selection of cheeses served with nuts, dried and fresh fruits, crostini, and crackers. | \$22

SALAD

Caprese Salad ^{GF Veg}

Sliced tomatoes and mozzarella topped with housemade pesto, olive oil, and balsamic reduction over arugula. | \$14

Greek Salad ^{GFO Veg}

Chickpeas, tomatoes, olives, cucumbers, and feta over romaine, served with naan bread and housemade Greek vinaigrette. | \$16

Cobb Salad ^{GFO}

Roasted turkey, bacon, avocado, hard-boiled egg, and feta cheese over romaine, served with crostini and a side of housemade ranch dressing. | \$18

SANDWICHES

Served with tossed greens and Great Lakes Potato Chips.

Caprese Panini ^{Veg}

Tomato, mozzarella, arugula, balsamic reduction, and housemade pesto, lightly toasted on a ciabatta roll. | \$18

Turkey Avocado Club

Roasted turkey, bacon, avocado, lettuce, tomato, and peppercorn mayo on toasted bread. | \$20

Italian Sub

Pepperoni, salami, capicola, provolone, tomato, and lettuce on a roll with hoagie dressing and peppercorn mayo. | \$20

SWEETS

Moomers Ice Cream & Sorbet | \$6

GFO = Gluten-free optional GF = Gluten-free Veg = Vegetarian

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

Gold - 2026 Pacific Rim 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

Double Gold - 2026 Pacific Rim Wine Competition
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

Signature White ^{NEW!} ▲ 30

Gold - 2026 TEXSOM Awards
tropical, complex, citrus
pairing: thai curry, lemongrass chicken, soft cheeses

Riesling/Gris ▲ 22

Gold - 2026 Great American Wine Competition
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.

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

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.

Rosé

WINE OF THE MONTH—SAVE 20%

Rosé ^{NEW!} ▲ 24 ▲ 19.2

Gold - 2026 TEXSOM Awards
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

Brys Bubbly ▲ 45

lively, strawberry, red raspberry
pairing: fruity desserts, cheese & charcuterie

Red

Cab/Merlot* ▲ 28

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

Pinot Noir ▲ 30 ▲ 2 for 50

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

Cabernet Franc ▲ 40

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

Merlot ▲ 36 ▲ 29.99

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

Signature Red ▲ 55

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

Artisan Series

Artisan Chardonnay ▲ 50

vanilla, pineapple, mango
pairing: poultry, scallops, lobster

Artisan Pinot Noir ▲ 50

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

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 and 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