

TASTING TOWER

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

Detailed wine and cider 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.



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
Gewürztraminer	\$11
Signature White	\$12 \$9.6
Riesling/Gris	\$9
Riesling	\$10

Rosé

Rosé	\$10
Signature Rosé	\$12
Pinot Noir/Riesling	\$9
Brys 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	Brut Cider	\$8 \$5
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NON-ALCOHOLIC BEVERAGES

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

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, tomato, 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 | \$6

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

Voted #1 Winery
2020-2026

NORTHERN MICHIGAN MAGAZINE RED HOT BEST

Brys Estate VINEYARD & WINERY

WINE TO-GO BOTTLE PRICING 10% 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

Platinum - 2026 Critics Challenge Wine Competition

refreshing, lychee, floral, white peach

pairing: coconut curry, asian cuisine, lobster

FEATURED WINE—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

Double Gold - 2026 Pacific Rim 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

Rosé ^{NEW!} 24

Gold - 2026 TEXSOM Awards

Gold - 2026 THE Rosé Competition

elegant, red fruit, rose petal

pairing: summer salad, fresh fruit, prosciutto

Signature Rosé 30

Gold - 2026 THE Rosé Competition

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

Gold - 2026 Critics Challenge Wine Competition

smooth, elegant, black cherry, spice

pairing: roast chicken, pork tenderloin, mushrooms

Artisan Pinot Noir 50

Gold - 2026 American Fine Wine Competition

earthy, cherry, black pepper

pairing: duck, mushrooms, pork loin

Cabernet Franc 40

cherry, black raspberry, tobacco leaf

pairing: red meats, lamb, chocolate

Merlot 36

complex, plum, dark berry

pairing: wild game, lamb, beef

Signature Red 55

vanilla, berries, star anise, tobacco leaf

pairing: steak, ribs, beef bourguignon

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

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.

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 20th vintage at Brys Estate), earning 600+ 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

Find an assortment of lavender bath & body
products here in the tasting room. or shop online at
BrysSecretGarden.com