Brys Estate
VineYard & Winery

OLD MISSION PENINSULA

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.

$5 BOTTLE CASH

FROSÉ

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

+ ADD A "TOPPER" | CAB/MERLOT $2 RIESLING/GRIS $2 BRYS BUBBLY $3

SPIKED HOT APPLE CIDER

Warm blend of white wine, mulling spice, and apple cider. | $9

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

Hard Cider

Brut Cider	$8	$5

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

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		

SAVE 25%

Join our Wine Club today and save 25%

See reverse or ask your server for details.

Voted #1 Winery
2020–2026
NORTHERN MICHIGAN MAGAZINE RED HOT BEST

SHAREABLES

Caramel Apples *GF Veg*

Farm-fresh apple slices served with warm caramel dip and crushed nuts. | $9

Pretzel Bites with Chardonnay Cheese Sauce *Veg*

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

Spinach & Artichoke Dip *GF Veg*

Warm spinach and artichoke dip served with tortilla chips. | $14

Smoked Whitefish Spread *GFO*

Local smoked whitefish served with roasted red peppers, capers, crostini, and crackers. | $15

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

SOUP

Wine Country Chili *GF*

Slow-simmered beef and bean chili finished with a splash of Pinot Noir, served with shredded cheese, sour cream, and Frito chips.

CUP $7 | BOWL $11 | + ADD SIDE SALAD $6

Tomato Basil Soup *GFO Veg*

House-made tomato basil soup served with crostini.

CUP $7 | BOWL $11 | + ADD SIDE SALAD $6

SANDWICHES

Served with tossed greens and Great Lakes Potato Chips.

+ SUBSTITUTE CHIPS FOR A CUP OF SOUP | $5

Grilled Cheese *Veg*

Cheddar, American, and pepper jack cheese on hearty sourdough with stone-ground mustard, apricot jam, and thinly sliced apple. | $18

Turkey Rachel

Sliced turkey, red coleslaw, melted swiss cheese, thousand island dressing, pressed on panini press on rye bread. | $20

Italian Sub

Soppressata, salami, capicola, provolone, tomato, and mixed greens on a roll with hoagie dressing and peppercorn mayo. | $20

SWEETS

Assorted Darden's Delights Pies

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

Brys Estate VineYard & Winery

WINE TO-GO BOTTLE PRICING CLUB MEMBERS SAVE 15-20%

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

Riesling/Gris 22
a k a "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.

Earn $5 Bottle Cash with purchase of any Tasting Tower

$5 BOTTLE CASH

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
a k a "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

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

HARD CIDER

6-PACK, $24.99

Brut Cider
soft, bartlett pears, golden delicious apple

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 WED-SUN 11-5 THROUGH OCTOBER 31

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