Brys Estate
VineYard & Winery

OLD MISSION PENINSULA

## TASTING TOWER

**5 WINES | $20  3 WINES | $15**

Detailed wine list on reverse.

Enjoy a flight of wines 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 |

### Red

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

### Sparkling

| | |
|---|---|
| Brys Bubbly | $14 |

### Rosé

| | |
|---|---|
| Rosé | $10 |
| Signature Rosé | $12 |
| Pinot Noir/Riesling | $9 |

## 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

**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

**Darden's Delights Pies**

Lavender Lemon or Chocolate Fudge | $7

*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.

## 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*

## 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*

## Sparkling

**Brys Bubbly** 45
*lively, strawberry, red raspberry*
*pairing: fruity desserts, cheese & charcuterie*

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

**Earn $5 Bottle Cash with purchase of any Tasting Tower**
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$5 BOTTLE CASH

## 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

**CLOSED FOR THE SEASON**

**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*