### WINE

White		Rosé	
2023 Pinot Blanc *	<b>26</b> 11	2023 Signature Rosé *	30
pear $\cdot$ golden apple $\cdot$ refreshing		$elegant \cdot strawberry \cdot raspberry$	
PAIRS WITH SEAFOOD, SUSHI, CREAMY PASTA, SHARP CHEESES		PAIRS WITH SUMMER SALAD, FRESH FRUIT, PORK WITH PINEAPPLE	
2023 Dry Riesling *	<b>24</b> ¶10	2022 Pinot Noir/Riesling	18
$elegant \cdot peach \cdot passion \ fruit \cdot green \ apple$		aka "Porch Pounder"	
PAIRS WITH FISH, ASIAN CUISINE, SUMMER SALAD		$fun-loving \cdot strawberry \cdot raspberry \cdot cherry$	
		PAIRS WITH PULLED PORK, BARBEQUE CHICKEN	I, SUMMER SALADS
2022 Sauvignon Blanc	22 ¶9		
yellow grapefruit $\cdot$ guava $\cdot$ lively		$\sim$	
PAIRS WITH GRILLED SHRIMP, STEAMED ARTICHOKE, SUSH	I	Red	
2023 Pinot Grigio *	22 9	2021 Cab/Merlot	29
soft · tropical · grapefruit	■ 22 19	easy drinking $\cdot$ ripe berry $\cdot$ spice	
PAIRS WITH FISH OR CHICKEN WITH LEMON-GREEK SALAD		PAIRS WITH GRILLED MEATS, RICH PASTA DISH	ES
FAIRS WITH FISH OR CHICKEN WITH LEMON-GREEK SALAD	,		S
2023 Naked Chardonnay *	28 ¶11	<b>2021 Pinot Noir *</b> smooth · elegant · black cherry · sp	<b>135-29.99</b> ¶ <del>1</del> ice
unoaked $\cdot$ clean $\cdot$ crisp $\cdot$ tropical $\cdot$ citrus		PAIRS WITH ROAST CHICKEN, PORK TENDERLO	
PAIRS WITH CHICKEN, SALADS, GRILLED SHRIMP, ASPARAG	SUS	ROASTED VEGETABLES, MUSHROOMS	, ,
	Sale!		<u>s</u>
	9.99 ¶ <del>11</del> 8	2021 Merlot *	<b>50 39.99</b>
refreshing $\cdot$ lychee $\cdot$ floral $\cdot$ white peach		$\operatorname{complex} \cdot \operatorname{plum} \cdot \operatorname{dark} \operatorname{berry}$	
PAIRS WITH COCONUT CURRY, ASIAN CUISINE, LOBSTER		PAIRS WITH WILD GAME, LAMB, BEEF * Gold - 2024 American Fine Wine Compet	tition
2022 Riesling/Gris	18 98		
aka "Summer Sipper"			
tropical $\cdot$ white peach $\cdot$ pineapple		Iparkling	
PAIRS WITH CREAMY PASTA, FISH & CHIPS, SUMMER SALAD	S	2023 Brys Bubbly *	45
		lively $\cdot$ strawberry $\cdot$ red raspberry	- 10
<b>2023</b> Riesling * 22 9		PAIRS WITH FRUITY DESSERTS, CHEESE & CHARCUTERIE	
sophisticated $\cdot$ peach $\cdot$ pear $\cdot$ apricot		• • • •	
PAIRS WITH SPICY FOODS, BAKED APPLES/PEARS, SHARP CH	HEESES		

\*RESERVE WINES ARE 100% ESTATE-GROWN



HARD CIDER Made from estate-grown apples

CIDER TO-GO // MIX & MATCH 6-PACK SPECIAL \$24.99

Signature Cider **1**8 co-fermented with Sauvignon Blanc \*Silver - Great Lakes Int'l. Cider & Perry Competition

# Brut Cider **1**8 classic dry style

\*Not combinable with any other discounts

local cherries and strawberries, semi-sweet Lavender Cider **1**8 infused with Secret Garden lavender

Unsweetened Black Tea \$4 Coke, Diet Coke, Sprite \$4 Poppi Soda \$4 La Croix \$3 Bottled Water \$3 Juice Box \$1





### + Cab/Merlot "topper" \$2

- + Brys Bubbly "topper" \$3

**N/A BEVERAGES** 

WINTER SALE Gewürztraminer **19.99 1 19.99 1 11 1** 8 *Pinot Noir* 35 29.99 13 10 *Merlot* 50 39.99 915 12

10% off 3 bottle purchases Discounts not combinable.

# Voted #1 Winerv

2020-2024 TRAVERSE MAGAZINE **RED HOT BEST** 



**Rosé Cider 9**8

Scan to find your perfect club! Join today and receive 25% OFF your purchases! Ask your server for more information or a detailed brochure.

#### **TASTINGS**

**30 1**2

29 112

Sale!

Sale!

45 13

**35** 29.99 **1** <del>13</del> 10

50 39.99 **15** 12

#### **Tasting Towers**

5 wines \$20 · 3 wines \$15 Enjoy a flight of wines and ciders of your choosing. Club members receive up to 2 complimentary 3-wine Tasting Towers each visit, 1 per person. Upgrade to a 5-wine Tower for \$5.

Cider Flight \$12 18 98 Taste all four estate-grown hard ciders.

### **PAIRING FLIGHTS**

Wine + Cheese Pairing \$25 New! Dill Havarti, Herbed Goat, Blue Cheese, and White Cheddar expertly paired with Pinot Grigio, Signature , Rosé, Cab/Merlot and Riesling.

Wine + Chocolate Pairing \$25

New! Dark Chocolate Orange, White Chocolate Strawberry, Aztec Spice and rich Double Dark Chocolate deliciously paired with Pinot Grigio, Bubbly, Merlot and Riesling.

### FOOD

### **Cheese &**

## Charcuterie Board \$19

Aged cheddar, dill havarti, Sopressata and Calabrese salamis, garlic & herb cheese spread, fig jam, pickles, stone ground mustard, crackers, breadsticks,



ADD-ONS

- + Mixed Nuts \$3
- + Marinated Olives \$3
- + Wine-Infused Chocolate

### Truffles \$2.50 each

## **SPECIALTY DRINKS**

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

ADD-ONS

- + Riesling/Gris "topper" \$2



#### **CLOSED FOR THE SEASON**

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

Shop lavender products online or here in the tasting room!

BrysSecretGarden.com Free Shipping on Orders of \$65+