



TRAILYARD

by
SHADY CREEK WINERY

Rooted in Shady Creek's winemaking legacy, Trailyard invites you on a bold, trail-inspired journey. Sip our signature wines, like Sandy Feet and Riptide Red, crafted from premier California and Michigan grapes, or enjoy craft beers and artisanal cocktails. Savor our Americana-inspired dishes, bursting with adventurous flavors, in a rustic, laid-back setting. Unwind in our cozy dining spaces, where award-winning heritage meets unforgettable taste. Enjoy your experience!

SHAREABLES

Charcuterie \$32.00

Three Meats and Cheeses, Olives, Nuts,
Chef selection of Jam, Bread and Crackers



Fried Brussels - VG \$12.00

Brussels, Sweet Potato, Thai Chilli, Garlic Aioli

Shrimp Cocktail - DF \$16.00

Poached Shrimp, Cocktail Sauce, Fresh Horseradish

Fried Salt and Pepper Calamari - GF \$16.00

Wild Caught Calamari, Sweet Chili Sauce,
Lemon and Peppers

Buffalo Cauliflower - DF, GF \$12.00

Cauliflower, Buffalo Sauce, Black Garlic Aioli

Sesame Crusted Tuna \$18.00

Sesame Seeds, Tuna, Wasabi, Asian Slaw, Chive Oil



Baked Feta - VG \$14.00

Olives, Feta, Squash, Zucchini, Light Spiced Marinara

Broccoli and Cheese Fritters \$12.00

Broccoli, Cheese, Fried

Crab Cake \$20.00

Lump Crab, Dijon, Citrus Cabbage Slaw

SOUPS & SALADS

French Onion \$10.00

Chef's Whim (Rotating Soup) \$10.00

House Salad - V, VG, GF \$12.00

Spring Mix, Tomato, Onion, Carrot,
House Blushing Bride Vinaigrette

Caesar Salad - VG \$16.00

Romaine, Croutons, Parmesan, Caesar Dressing



Asian Chicken Salad \$16.00

Cabbage, Iceberg, Peppers, Carrots, Red Onion,
Chicken, Asian Sesame Dressing

The Power Salad - V, VG, GF \$20.00

Mixed Greens, Mandarin Oranges, Goat Cheese,
Craisins, Edamame, Pepitas, Sunflower Seeds,
Herb Vinaigrette

Add Protein:

Chicken \$9.00

Tuna \$12.00

Steak \$12.00

Shrimp \$12.00

HANDHELDS

SERVED WITH CHOICE OF FRIES OR HOUSE SALAD



Trailyard Steak Burger \$16.00

8oz Steak Burger, Lettuce, Tomato, Onion,
Pickle, Brioche Bun

Cheese: Cheddar, Provolone, Swiss, Gruyère \$1
Bacon \$2

Grilled Hummus Black Bean Burger - VG \$14.00

Cremini Mushrooms, Avocado, Gruyère Cheese,
Pretzel Vegan Bun

Pastrami Ruben \$16.00

Pastrami, Kraut, Swiss, 1000 Island, Pickle, Marbled Rye

Truffle Mushroom Sandwich \$20.00

Goat and Muenster Cheese, Garlic Confit, Lemon Aioli,
Arugula, Truffle Butter Baguette

Caprese Sandwich - VG \$14.00

Tomato, Fresh Mozzarella, Basil Pesto,
Balsamic, Ciabatta

Blackened Tuna Melt \$16.00

Blackened Tuna, Jalapeño, Gruyère and Muenster,
Avocado, Texas Toast

Apple and Brie Grilled Cheese - VG \$12.00

Apple, Brie, Honey, Cinnamon Bread

Lobster Roll \$28.00

Lobster, Lemon Old Bay Aioli, Brioche Bun



Meatloaf Sandwich (Served with Mashed) \$16.00

Fried Onion, House Meatloaf, Provolone, Mashed,
House Ketchup Glaze, Texas Toast

Steak Sandwich \$20.00

Ribeye, Onions, Peppers, Provolone,
Garlic Aioli, French Roll

ENTRÈES



Pesto and Vegetable Risotto - VG \$15.00

Risotto, Fresh Vegetables, Pesto

Fish And Chips \$26.00

Battered Cod, Truffle Fries, Corn Fritter Hush Puppies, House Tartar

Seared Grouper \$32.00

Fresh Gulf Grouper, Lemon Beurre Blanc, Spinach, Wild Rice



Short Rib Tagliatelle \$32.00

Braised Short Rib, Tagliatelle Pasta

Filet Medallions \$26.00

Filet, Roasted Potato, Mushroom Ragu

Stuffed Airline Chicken \$25.00

Goat Cheese, Spinach, Cream Sauce, Mashed

******Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Food allergens may be present in some food items.**

DESSERTS

Cheesecake \$10.00

Fresh Berries, House Whipped Crème

Chocolate Cake - GF \$10.00

Flourless Cake, Berries, Whipped Crème



Bananas Foster Sundae - GF \$8.00

Bananas Foster Sauce, Ice Cream

Wine Club

Founder's Club

*Receive one or two bottles
monthly along with an
amazing suite of perks.*

Perks:

Discounts 10% of all purchases in-store

Wine Club Wednesday 30% off all wine purchases in-store

Case Discounts 20% of all case purchases

Pairings 2 monthly wine and food pairings

Exclusive Releases Exclusive releases for members only



DRY RED WINES

1 | Riptide - MI

A light bodied blend of Chambourcin and Merlot. Peppery aromas, flavors of cherry.

GLASS
\$9.00

BOTTLE
\$28.00

2 | Shady Creek Nouveau - MI

Served chilled, this Nouveau style wine produced from Maréchal Foch is light, refreshing, and expressive of dark red fruits.

\$8.00

\$24.00

3 | Sangiovese - CA

Aged for 16 months in French oak. Rich and full bodied. Expressive of raspberry, blackberry, and black cherry, with a touch of baking spice.

\$12.00

\$36.00

4 | Pinot Noir - CA

Aromas of allspice and smoke, flavors of cherry, raspberry and tea.

\$14.50

\$44.00

5 | Rescued Dog Red - CA

True mutt of wine. Blend of Grenache, Syrah, and Mourvèdre. Aromas of blackberry coupled by flavors of black cherry and black currant.

\$12.00

\$36.00

6 | Cabernet Franc - CA

Aromas of smoky leather and tobacco, flavors of strawberry and raspberry.

\$12.00

\$36.00

7 | Zinfandel - CA

Aromas of spice and blackberry. Flavors of cranberry, strawberry and raspberry.

\$12.00

\$36.00

8 | Midnight Dunes - CA

An intensely dark blend of Cabernet Sauvignon and Zinfandel. Medium bodied, expressing aromas and flavors of blackberry, black currant and strawberry fruit leather.

\$12.00

\$36.00

9 | Syrah - CA

Perfumed aromas of smoke, black currant, and leather. Lush flavors of black cherry, blackberry and pepper.

\$12.00

\$36.00

10 | Malbec - CA

Flavors of blackberry, plum and cherry with a pinch of tobacco.

\$12.00

\$36.00

11 | Cabernet Sauvignon - CA

Flavors of black cherry, black currant, blackberry, and supple oak.

\$12.00

\$36.00

12 | Red Umbrella - CA

A blend of Syrah, Tempranillo, and Petite Sirah. Rich aromas of plum and raisin. Flavors of blackberry, tart cherry and mulberry.

\$12.00

\$36.00

13 | Petite Sirah - CA

Perfumed aromas of leather, and blackberry. Powerful flavors of blueberry jam, cherry, pepper and a supple kiss of oak.

\$12.00

\$36.00

14 | Petit Verdot - CA

Aromas of violet, dried herbs and smoke, flavors of black cherry, blackberry and raspberry.

\$12.00

\$36.00

ROSÉ & SPARKLING WINES

26 | Rosé of Cabernet Franc - MI

Luscious red fruit flavors of raspberry, strawberry and cherry, with a touch of citrus.

\$9.00

\$28.00

27 | Blanc de Blanc - MI

Produced through the traditional méthode champenoise from Chardonnay grown on the Leelanau Peninsula. Expressive of luscious stone and pomme fruit coupled with crisp acidity.

\$18.00

\$58.00

28 | Bubbling Rosé - MI

Carbonated Rosé of Chambourcin grown on the Lake Michigan Shore with bright notes of raspberries and strawberries amplified by the soft bubbles.

\$12.50

\$38.00

DRY WHITE WINES

15 | Beach Glass - MI

A blend of Chardonnay, Pinot Grigio, and Seyval Blanc. Aromas of melon, refreshing flavors of citrus fruit.

GLASS

\$8.00

BOTTLE

\$24.00

16 | Lighthouse - MI

A blend of Cayuga and Riesling. Aromas of citrus fruit, bright flavors of nectarine.

\$8.00

\$24.00

17 | Dry Riesling - MI

Flavors of apple, peach and apricot, zesty crisp acidity.

\$8.00

\$24.00

18 | Pinot Grigio - MI

Aromas of honeysuckle and spring flowers. Flavors of pear, apple and mango.

\$9.00

\$28.00

19 | Traminette - MI

Aromas and flavors of mango, guava and pineapple.

\$8.00

\$24.00

20 | Vidal Blanc - MI

Floral and honeyed aromas accompanied by tropical fruit flavors of pineapple and melon.

\$8.00

\$24.00

21 | Albariño - CA

Aromas expressing hints of nectarine and grapefruit accompanied by flavors of lime zest with a subtle salinity.

\$10.50

\$32.00

22 | Sauvignon Blanc - CA

Bright citrus and grassy aromas accompanied by flavors of grapefruit and apple.

\$10.50

\$32.00

23 | Unoaked Chardonnay - CA

Bright aromas and flavors of grapefruit, pear, peach.

\$12.50

\$38.00

24 | Auxerrois - MI (Member Exclusive)

Aromas of mandarin, lemon and white blossom. Savory fruit flavors of pear and baked apple, with a touch of biscotti.

\$9.00

\$28.00

25 | Chardonnay - CA

Tropical fruit notes of mango, refreshing minerality and supple notes of toast.

\$14.00

\$42.00

SWEET WINES

29 | Sandy Feet - MI

(3.5% RS) Blend of Traminette, Vignoles and Vidal Blanc. Floral aromas coupled by grapefruit citrus.

\$7.50

\$22.00

30 | Semi-Sweet Riesling - MI

(3.5% RS) Aromas of pear and nectarine and flavors of green apple.

\$8.00

\$24.00

31 | Blushing Bride - MI

(3.5% RS) A blush of Seyval Blanc with a splash of Foch for color. Flavors of watermelon and candy.

\$7.00

\$20.00

32 | Red Currant - MI

(5.0% RS) Dazzlingly sweet and tart flavors true to the wild red gooseberry.

\$8.00

\$24.00

33 | Cherry - MI

(6.0% RS) Balaton cherries made sweet, tart, and packed with baking spices.

\$7.00

\$20.00

34 | Sweet Sunrise - MI

(6.5% RS) 100% Concord. Aromas and flavors of grape jam.

\$7.50

\$22.00

35 | White Caps - MI

(8.75% RS) Blend of Vidal Blanc, Riesling, Cayuga and Traminette. Succulently sweet and fruity.

\$7.50

\$22.00