



# TRAILYARD

by

SHADY CREEK WINERY

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Rooted in Shady Creek's winemaking legacy, Trailyard offers a bold, trail-inspired escape. Enjoy our signature wines crafted from top California and Michigan grapes like Sandy Feet and Riptide Red, alongside craft beer, a bespoke cocktail menu and a celebration of Americana food offerings. Set in a rustic space with a laid-back vibe, it's the perfect spot to unwind in our cozy dining spaces, or under the stars, blending award-winning heritage with adventurous flavor.

# APPETIZERS

## **Crawfish Stuffed Crab Cake - DF \$18.00**

Old Bay Remoulade, Apple & Fennel Slaw, Citrus Vinaigrette

## **3 Lollipop Lamb Chops - DF, GF \$25.00**

Grilled Ratatouille Skewers, Herb Pesto, Sweet Worcestershire Reduction



## **Peppercorn Crusted Yellow Fin Tuna - DF \$22.00**

Asian Citrus Slaw, Wasabi Aioli, Pickled Ginger, Crispy Wontons, Garlic Teriyaki Glaze

## **Baked Feta Cheese \$14.00**

Marinated Olives, Veggie Caponata Salsa, Herbs, Olive Oil, Toasted Crostini



## **6 Oysters On The Half Shell \$16.00**

Daily Fresh Selection, Cocktail Sauce, Mignonette. Horseradish, Lemon

## **Fritto Misto - DF, GF \$18.00**

Light Cajun Tempura, Calamari, Bay Scallops, Zucchini, Mandarin Oranges, Sweet Chilli Aioli

## **Jumbo Shrimp Cocktail - DF, GF \$21.00**

Cocktail Sauce, Lemon, Horseradish

## **L' assiette Du Charcutier \$22.00**

Midnight Moon Goat Cheese, Duck Prosciutto, Assorted Jams, Salted Butter, Marinated Olives, Warm Baguette

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# SOUPS & SALADS



## **New England Clam Chowder \$12.00**

## **French Onion Soup \$12.00**

Herb Crouton, Smoked Gouda

## **House Salad - GF \$10.00**

Mixed Greens, Gruyère Cheese, Roasted Red Onion, Sherry Vinaigrette



## **The Power Salad - GF \$23.00**

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

## **Caesar Salad \$16.00**

Chopped Romaine, Roasted Pearl Onions, Anchovies, Caesar Dressing, Herb Croutons, Parmesan

**Add a protein: Chicken \$7.00 | King Salmon \$15.00 | Tuna \$12.00**

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# SANDWICHES & BURGERS

**SERVED WITH STEAK FRIES**



## **Lobster Roll \$28.00**

Lobster, Old Bay Aioli, Herbs, Toasted Brioche Roll

## **Steak Burger \$19.00**

8oz Patty, Lettuce, Tomato, Choice of Gruyère or Cheddar Cheese, Brioche Bun



## **Grilled Hummus Black Bean Burger \$14.00**

Cremeni Mushrooms, Avocado, Gruyère Cheese, Pretzel Vegan Bun

## **Blackened Chicken Sandwich \$18.00**

6oz Chicken Breast, Shredded Lettuce, Tomato, Cheddar Cheese, Mayo, Ciabatta Bread

# ENTRÉES

## **Creole Linguine \$24.00**

Clams, Shrimp, Crawfish Etouffee Cream Sauce, Garlic Bread

## **Ora King Salmon \$35.00**

Couscous, Grilled Vegetables, Tomato White Balsamic Vinaigrette, Lemon



## **Airline Roasted Chicken - GF \$26.00**

Vegetable Medley, Roasted Potatoes, Pan Sauce

## **Sakura Heritage Berkshire Porkchop \$29.00**

Jerk Rubbed, Bourbon Glaze, Sweet Potato Brussel Sprouts, Maple Vinaigrette, Apple Chutney, Grilled Pineapple

## **8oz Filet - GF \$59.00**

Redwine Demi-Glace, Garlic Mashed Potatoes, Broccolini



## **12oz Ribeye - GF \$45.00**

Herb Butter, Garlic Mashed Potatoes, Grilled Asparagus

**\*\*\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Food allergens may be**

# SIDES

## **Sweet Potato Brussel Sprouts \$10.00**

Maple Vinaigrette, Bacon

## **Steak Fries \$8.00**

Garlic Truffle Aioli

## **Mac and Cheese \$10.00**

Gruyère Cheese, Panko, Bacon



## **Grilled Asparagus \$8.00**

## WINE CLUB

### **Founder's Club**

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

### **PERKS:**

**Discounts** 10% off all purchases in-store

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

**Case Discounts** 20% off all case purchases

**Pairings** 2 monthly wine and food pairings

**Exclusive Releases** Exclusive releases for members only





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## OUR WINES

### DRY RED WINES

### GLASS

### BOTTLE

|                              |                     |                     |
|------------------------------|---------------------|---------------------|
| 1   Riptide - MI             | \$9. <sup>00</sup>  | \$28. <sup>00</sup> |
| 2   Shady Creek Nouveau - MI | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 3   Sangiovese - CA          | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 4   Pinot Noir - CA          | \$14. <sup>50</sup> | \$44. <sup>00</sup> |
| 5   Rescued Dog Red - CA     | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 6   Cabernet Franc - CA      | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 7   Zinfandel - CA           | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 8   Midnight Dunes - CA      | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 9   Syrah - CA               | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 10   Malbec - CA             | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 11   Cabernet Sauvignon - CA | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 12   Red Umbrella - CA       | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 13   Petite Sirah - CA       | \$12. <sup>00</sup> | \$36. <sup>00</sup> |
| 14   Petit Verdot - CA       | \$12. <sup>00</sup> | \$36. <sup>00</sup> |

## DRY WHITE WINES

|  | <u>GLASS</u>        | <u>BOTTLE</u>       |
|--|---------------------|---------------------|
| 15   Beach Glass - MI                  | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 16   Lighthouse - MI                   | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 17   Dry Riesling - MI                 | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 18   Pinot Grigio - MI                 | \$9. <sup>00</sup>  | \$28. <sup>00</sup> |
| 19   Traminette - MI                   | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 20   Vidal Blanc - MI                  | \$8. <sup>00</sup>  | \$24. <sup>00</sup> |
| 21   Albariño - CA                     | \$10. <sup>50</sup> | \$32. <sup>00</sup> |
| 22   Sauvignon Blanc - CA              | \$10. <sup>50</sup> | \$32. <sup>00</sup> |
| 23   Unoaked Chardonnay - CA           | \$12. <sup>50</sup> | \$38. <sup>00</sup> |
| 24   Auxerrois - MI (Member Exclusive) | \$9. <sup>00</sup>  | \$28. <sup>00</sup> |
| 25   Chardonnay - CA                   | \$14. <sup>00</sup> | \$42. <sup>00</sup> |

## ROSÉ & SPARKLING WINES

|                                  | <u>GLASS</u>        | <u>BOTTLE</u>       |
|----------------------------------|---------------------|---------------------|
| 26   Rosé of Cabernet Franc - MI | \$9. <sup>00</sup>  | \$28. <sup>00</sup> |
| 27   Blanc de Blanc - MI         | \$18. <sup>00</sup> | \$58. <sup>00</sup> |
| 28   Bubbling Rosé - MI          | \$12. <sup>50</sup> | \$38. <sup>00</sup> |

## SWEET WINES

|                               | <u>GLASS</u>       | <u>BOTTLE</u>       |
|-------------------------------|--------------------|---------------------|
| 29   Sandy Feet - MI          | \$7. <sup>50</sup> | \$22. <sup>00</sup> |
| 30   Semi-Sweet Riesling - MI | \$8. <sup>00</sup> | \$24. <sup>00</sup> |
| 31   Blushing Bride - MI      | \$7. <sup>00</sup> | \$20. <sup>00</sup> |
| 32   Red Currant - MI         | \$8. <sup>00</sup> | \$24. <sup>00</sup> |
| 33   Cherry - MI              | \$7. <sup>00</sup> | \$20. <sup>00</sup> |
| 34   Sweet Sunrise - MI       | \$7. <sup>50</sup> | \$22. <sup>00</sup> |
| 35   White Caps - MI          | \$7. <sup>50</sup> | \$22. <sup>00</sup> |