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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



### **Chicken Wings \$12.00/lb.**

Hot, Mild, BBQ, or Bang Bang

### **Fried Brussels - VG \$12.00**

Brussels, Sweet Potato, Thai Chilli, Garlic Aioli

### **Baked Meatballs \$16.00**

Three Baked Meatballs, Toast Points, Parmesan

### **Fried Salt & Pepper Calamari - GF \$16.00**

Wild Caught Calamari, Sweet Chili Sauce,  
Lemon and Peppers

### **Baked Brie - VG \$14.00**

Apples, Cinnamon, Pecans, Toast Points

### **Caprese and Toast Points - VG \$16.00**

Fresh Mozzarella, Tomato, Basil, Red Onion, Balsamic

### **Pretzel & Cheese \$14.00**

Jumbo Pretzel, Beer Cheese

### **Baked Feta - VG \$16.00**

Whipped Feta, Hot Honey, Naan Bread

## SOUPS & SALADS

### **Chef's Whimm (Rotating Soup) \$10.00**

### **House Salad - GF, VG, V \$12.00**

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

### **Caesar Salad - VG \$16.00**

Romaine, Croutons, Parmesan, Caesar Dressing

### **Asian Chicken Salad - GF \$16.00**

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



### **Harvest Salad - GF, VG \$18.00**

Kale, Butternut Squash, Craisins, Red Onion, Feta,  
Pecan Maple Vinaigrette

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### **Add Protein:**

**Chicken \$9.00**

**Tuna \$12.00**

**Steak \$12.00**

**Salmon \$14.00**

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## 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*

### **Pastrami Ruben \$16.00**

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



### **Truffle Mushroom Sandwich - VG \$20.00**

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

### **Blackened Tuna Melt \$16.00**

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

### **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

### **Turkey Bacon Brie \$18.00**

Turkey Breast, Bacon, Brie,  
Cranberry Chutney, Sourdough

### **Fried Thick Cut Mortadella \$14.00**

Mortadella, Spicy Brown Mustard,  
Caramelized Onion, Sourdough

## ENTRÈES

### **Fish & Chips \$26.00**

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

### **Salmon \$32.00**

Atlantic Salmon, Blistered Tomato, Spinach, Wild Rice, Tomato Lemon Cream Sauce

### **Filet Medallions \$26.00**

Roasted Potato, Vegetable, Sauvignon Blanc Demi

### **Pasta Primavera - VG \$22.00**

Fettuccini, Vegetables, White Wine Butter Sauce



### **Chicken Parmesan \$25.00**

Chicken Breast, Vodka Sauce, Parmesan, Spaghetti

### **Harvest Grain Bowl - GF, VG, V \$22.00**

Quinoa, Roasted Vegetables, Tahini Dressing

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**\*\*\*\*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.**

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## DESSERTS



### **Seasonal Cheesecake \$10.00**

New York Cheesecake, Seasonal Toppings

### **Apple Crisp & Ice Cream \$10.00**

Spiced Apples, Oat Topping, Vanilla Ice Cream

### **Chocolate Cake - GF \$10.00**

Flourless Cake, Berries, Whipped Crème

## 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

### 15 | Rosé of Cabernet Franc - MI

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

GLASS

\$9.00

BOTTLE

\$28.00

### 16 | 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

### 17 | 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

### 18 | Beach Glass - MI

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

GLASS

\$8.<sup>00</sup>

BOTTLE

\$24.<sup>00</sup>

### 19 | Lighthouse - MI

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

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 20 | Dry Riesling - MI

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

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 21 | Traminette - MI

*Aromas and flavors of mango, guava and pineapple.*

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 22 | Vidal Blanc - MI

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

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 23 | Albariño - CA

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

\$10.<sup>50</sup>

\$32.<sup>00</sup>

### 24 | Sauvignon Blanc - CA

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

\$10.<sup>50</sup>

\$32.<sup>00</sup>

### 25 | Unoaked Chardonnay - CA

*Bright aromas and flavors of grapefruit, pear, peach.*

\$12.<sup>50</sup>

\$38.<sup>00</sup>

### 26 | 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.<sup>00</sup>

\$28.<sup>00</sup>

### 27 | Chardonnay - CA

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

\$14.<sup>00</sup>

\$42.<sup>00</sup>

## SWEET WINES

### 28 | Sandy Feet - MI

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

\$7.<sup>50</sup>

\$22.<sup>00</sup>

### 29 | Semi-Sweet Riesling - MI

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

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 30 | Blushing Bride - MI

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

\$7.<sup>00</sup>

\$20.<sup>00</sup>

### 31 | Red Currant - MI

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

\$8.<sup>00</sup>

\$24.<sup>00</sup>

### 32 | Cherry - MI

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

\$7.<sup>00</sup>

\$20.<sup>00</sup>

### 33 | Sweet Sunrise - MI

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

\$7.<sup>50</sup>

\$22.<sup>00</sup>

### 34 | White Caps - MI

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

\$7.<sup>50</sup>

\$22.<sup>00</sup>