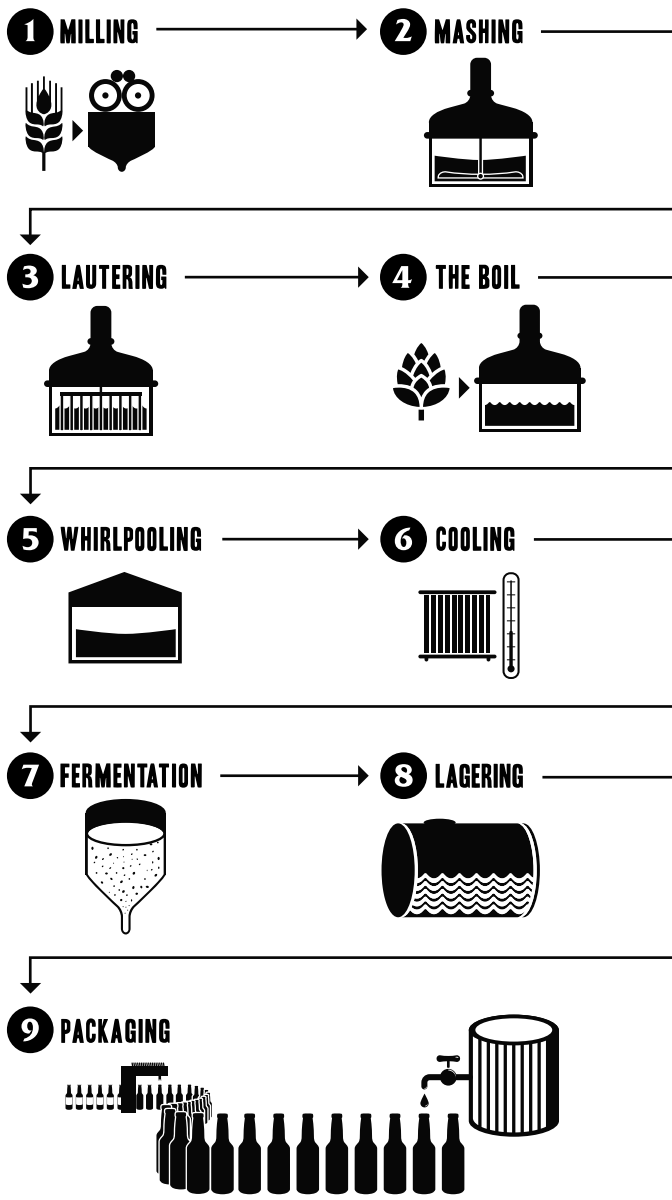


# Brewing



*Prost!*

# - Trapp Family Lodge - Bierhall

"A little of Austria, a lot of Vermont"™

## The History of the von Trapp Family The Story Behind the Story

After fleeing Austria in 1938, our family toured the world as the Trapp Family Singers. The mountains of Vermont were reminiscent of Austria, and we bought our hilltop farm here in 1942. In 1950 we began hosting skiers during the winter, and the family home evolved into the Trapp Family Lodge. In the late 1960s I returned to manage the hotel with my mother Maria. We created the first commercial cross-country ski resort in the Americas in 1968, and began adding to the family's land holdings. After a fire destroyed the original Lodge in 1980, we built the new hotel, re-opening in 1983. Today the Trapp Family Lodge has 2,500 acres that provide world-class cross country skiing, mountain biking, hiking, and serenity in one of the most beautiful locations in Vermont. Our resort is still owned and managed by my children and me.

For decades I dreamed of brewing crisp, clean craft lagers like the ones we tasted on trips back to Austria. In 2010, we opened our first humble brewery in a retrofitted bakery, and the response to our beer was tremendous. We built a new innovative brewery, with a Rolec brewhouse from Bavaria, and now distribute our beer throughout the northeast. Our beers have won multiple awards, and have helped drive the return of craft-brewed lagers in the United States.

We hope you enjoy our beer, and your experience here at the Trapp Family Lodge. Prost!

Johannes von Trapp

## Beer



### Helles Y

4.9% ABV 20 IBU

From the German word for "Bright," our golden lager displays a floral hop aroma with a bready malt balance. Traditional in style, Helles is brewed with pilsner malt to produce a dry, snappy finish while perle and tettnanger hops create a spicy, herbal hop aroma. The result is an incredibly clean yet complex lager.

### Vienna Y

5.2% ABV 33 IBU

Named for the city that created the style, our amber lager is malt forward with a grassy, crackery hop aroma. A classic blend of German malts and hops develop lingering flavors of biscuit and caramel on the finish.

### Pilsner Y

5.4% ABV 42 IBU

Our award winning interpretation of a Bohemian Style Pilsner. Spicy, citrus peel botanicals combine with a dry, peppery finish to create a truly thirst-quenching lager. A beer that demands you take more than one sip.

### Dunkel Y

5.7% ABV 22 IBU

Creamy, toffee aromas balance the bitterness of Munich malts in our roasted brown lager. Although dark in color, Dunkel is medium in body and finishes dry and clean, resulting in a rich lager that can be enjoyed throughout the year.

### Oktoberfest S

5.6% ABV 35 IBU

Brewed with a blend of light and dark Munich malts, which not only adds to its depth but delivers a sweetness. Caramel and toffee notes linger but are balanced by the subtle hops additions. Hallertau and Tettnang hops which adds a floral yet peppery aroma.



IBU is an abbreviation for the International Bittering Units scale, a gauge of beer's bitterness. What IBUs measure are the parts per million of isohumulone in a beer. Isohumulone is the acid found in hops that gives beer its bitter bite.

Y Year-Round / S Seasonal

*Prost!*

## Wines on Tap

**White - Grüner Veltliner, Baumgartner, Austria 7**

**Chardonnay, Veneto, Italy 7**

**Red - Zweigelt, Pratsch, Austria 7**

**Cabernet Blend, Monvin, Italy 7**

**Beer 5.5 Flight 7 Crowler 5 Fill 11**

## Other Beverages on Tap

**Stowe Hard Cider 6**

**Rookie's Ginger Beer 4 | Rookie's Orange Cream Soda 4  
Rookie's Root Beer 4**

**Soft Drinks 3**

Coke, Sprite, Diet Coke, Lemonade, Ginger Ale,  
Unsweetened Ice Tea, Cranberry Juice

**KIS Kombucha 5**

**Novus Tea (Bigelow) 3**

Wild Encounter, Classic Mint, Dragonwell Green Tea,  
Citrus Chamomile, English Breakfast Tea, Sapphire Earl Grey

**Vermont Artisan Fair Trade Coffee (Regular/Decaf) 4**

**Flip for Food**

- Trapp Family Lodge -  
**Bierhall**

"A little of Austria, a lot of Vermont"™

**Appetizers and Small Plates**

**von Trapp Pretzels with House Mustards**  
 two large pretzels  
 9

**Lager Cheese soup**  
 Helles lager and Cabot white cheddar  
 8

**Austrian Style Cured Sausages and Local Cheese Platter**  
 with mustard and crackers  
 14

**Mini Salads**  
 sampling of five mini salads: cucumber, tomato,  
 beet, carrot, celery root  
 7

**Shaved Radishes**  
 with lemon oil and salt flakes  
 6

**Flash Sautéed Broccoli Rabe**  
 with sauce Gribiche  
 \$8

**Three Dips**  
 hummus, pimento cheese and smoked trout dips  
 with pita and crackers  
 10

**Grilled Bratwurst**  
 with apple sauerkraut and house mustards  
 8

**Sandwiches**

Sandwiches Include One Side Order

**Cheeseburger**  
 grass-fed beef, Cabot cheddar cheese, local bun,  
 house pickles, iceberg, tomato,  
 black pepper mayonnaise  
 single & double option \*  
 8 single / 13 double

**Johannesburger**  
 7 oz grilled burger with von Trapp farm grass-fed beef,  
 black pepper mayonnaise, Cabot white  
 cheddar, house pickles, iceberg, tomato \*  
 16

**Brined Grilled Chicken Sandwich**  
 lemon garlic dill sauce, marinated tomatoes, house  
 pickles, shredded cabbage, on house sesame bun  
 12

**Black Bean, Farro Burger**  
 house pickles, mesclun, tomato, garlic  
 dill sauce on house sesame bun  
 12

**Grilled Bratwurst Sandwich**  
 with house Sauerkraut and Mustard on a rye roll  
 12

**Salads**

**Mixed Green Salad**  
 a smaller sized seasonal green salad to accompany your entree  
 6

**Garden Salad**  
 baby greens, balsamic vinaigrette, pickled beets, shredded  
 carrots, marinated tomatoes, dill cucumbers, shaved radishes  
 9

**Trapp Cobb**  
 von Trapp farm pickled egg, tarragon vinaigrette, marinated  
 tomatoes, bacon lardon, grilled chicken, von Trapp  
 farmstead blue cheese, avocado, pretzel crouton  
 13

**Wedge Salad**  
 iceberg lettuce, marinated tomatoes, onions,  
 blue cheese crumbles, bacon lardon, blue cheese  
 dressing, green onions and sprouts  
 9

👑 a Trapp Family Lodge Farm harvested item

**Entrees**

**Bratwurst, Knackwurst, Bauernwurst**  
 beer mustard, sauerkraut mashed  
 potatoes and braised cabbage  
 22

**Chicken Schnitzel**  
 with apple kraut, braised red cabbage,  
 arugula, lingonberry vinaigrette and  
 von Trapp farm fried egg  
 18

**Grilled Drunken 14 oz Ribeye**  
 Dunkel lager marinated, sauerkraut mashed potatoes,  
 marinated tomatoes, tarragon aioli \*  
 29

**Large Grill Platter**  
 bratwurst, bauernwurst, knackwurst, Austrian  
 potato salad, mustard, bacon jowl, sauerkraut  
 49 [3-5 people]

**Kebabs**  
 Choice (two) of chicken, beef, or vegetable, served  
 with salad and lemon garlic dill yogurt sauce  
 19

**Summer Vegetables and Farro Entrée**  
 Seasonal vegetables, farro, herb  
 vinaigrette, garnish with crispy shallots  
 18

**Grilled Salmon**  
 with maple mustard glaze, roasted vegetables and farro \*  
 20

**Side Orders**

4  
**Spätzle (small dumpling pasta)**  
**Carrot Salad**  
**Celery Root Salad**  
**Turnip Slaw**  
**Apple Sauerkraut**  
**Sauerkraut Mashed Potatoes**  
**Austrian Potato Salad**  
**Shaved Salted Radishes**  
**Hand Cut Fries**  
**Roasted Vegetables and Farro**  
**Grilled Vegetables**  
**Braised Red Cabbage**  
**Fresh Fruit**  
**Pickled Beets**

**Kinder / Kids**

Children's menu 12 and under

7  
 Includes a drink and one side  
**Chicken Schnitzel Fingers**  
**Cheeseburger | Burger**  
**Homemade Mac & Cheese**  
**Chicken Kebab**

**Desserts**

Linzertorte  
 Sachertorte  
 Apfelstrudel  
 7

\* consuming raw or undercooked meats, poultry, seafood, shellfish,  
 or eggs may increase your risk of foodborne illness, especially if you  
 have certain medical conditions