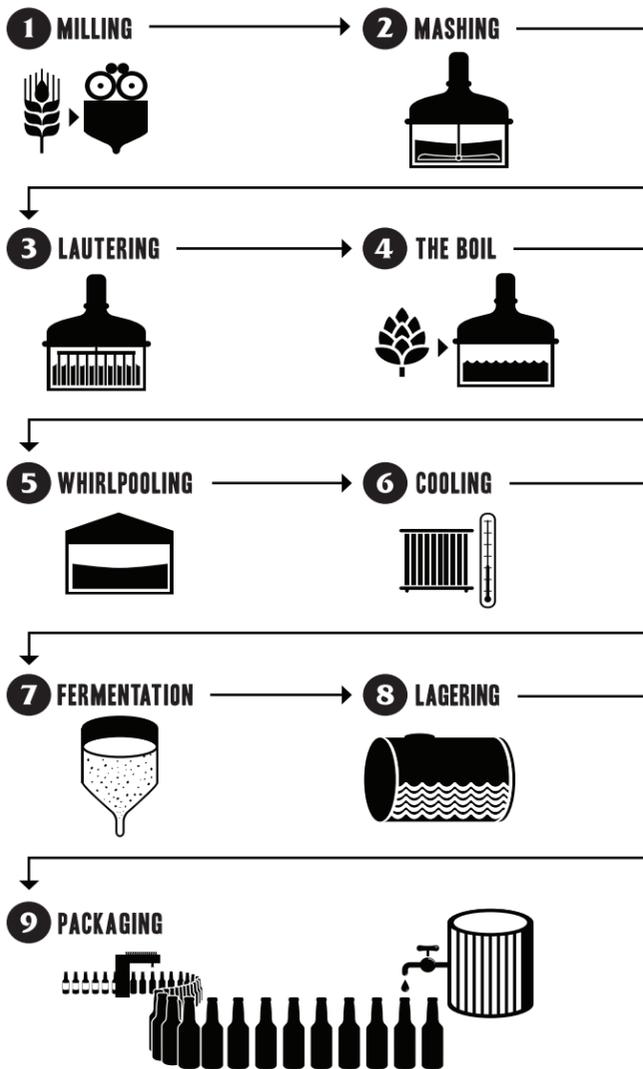


# Brewing



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 breadly 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.

### Trösten S

6.0% ABV 19 IBU

Trösten, translating to "comforting", is a dark lager with rich notes of chestnut and toast. Carafa and smoked malts create rich flavors lingering on a surprisingly light, smooth finish. Brewed for the cold winter nights in Vermont, but can be enjoyed on any occasion.

### Keller S

5.0% ABV 30 IBU

Our Kellerbier (cellar beer) is a smooth drinking, unfiltered, German classic lager, that is naturally cloudy and vitamin rich. Grüngeist (translation: Green Ghost) hops gives our Kellera unique combination of peach and passion fruit balanced with traditional noble hops. Dry hopping this beer lends a hint of lemon and floral essence in the aroma.

### Berliner Weisse S

4.2% ABV 20 IBU

Our Berliner Weisse is a cloudy sour beer brewed with wheat and barley malt. This traditional style developed in Northern Germany, so we use noble hops from that region to add balance. It's perfectly refreshing on its own, but you can add a dash of woodruff (Waldmeistersirup) or raspberry (Himbeersirup) syrup, which really enhance the flavors. This style is known as "The Champagne of the North".

### Double IPL S

8.0% ABV 55 IBU

This Double India Pale Lager takes the complexity of our lagers and doubles the hops with American west coast varietals. Simcoe hops provide a pronounced piney aroma while Amarillo hops add citrus notes. Balanced with a full bodied Imperial Lager, this beer is perfect harmony in a classic rendition of a new school style.

### Elevation 4393 S

7.0% ABV 75 IBU

This is von Trapp Brewing's spin on Wormtown's Be Hoppy IPA. The collaboration was conceived at a chance meeting of master brewers up in the Green Mountains. The results are in this beer, brewed with Vermont spring water from our property, pilsner malt, and a lager yeast for a clean finish. Featuring Citra and Cascade hops for an intense hop presence, this beer will bring a smile to your face. Enjoy at any elevation!

Prost!

## Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 8

North by Northwest Chardonnay 8

Reds- Zweigelt, Pratsch, Austria 8

Sangiovese, Tuscany, Italy 8

Beer \$7 Flight (any four) \$8

## Other Beverages on Tap

Artisan Hard Cider 7

Rookie's Ginger Beer 5 | Rookie's Root Beer 5

KIS Kombucha 7

Soft Drinks 3

Coke, Sprite, Diet Coke, Ginger Ale

Vermont Artisan Fair Trade Coffee,  
Tea, Lemonade, Iced Tea, Cider, Cranberry Juice

4

## Flip for Food

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

- Trapp Family Lodge -  
**Bierhall**

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

**Appetizers and Small Plates**

**Bavarian Pretzels with House Mustards**

two large pretzels

8

add beer cheese dip 4

**Lager Cheese soup**

Helles lager and Cabot white cheddar

8

**Austrian Style Cured Sausages and Local Cheese Platter**

with fresh fruit, house mustard and crackers <sup>GF</sup>

17

**Mini Salads** <sup>GF</sup>

sampling of five mini salads: cucumber, turnip slaw, beet, carrot, celery root

8

**Shaved Radishes** <sup>GF</sup>

with lemon oil and salt flakes

6

**Brussel Sprout Fritters**

with Maple Balsamic Reduction and

Horseradish Yogurt Sauce

8

**Three Dips**

hummus, pimento cheese and smoked trout dips

with pita and crackers

10

**Grilled Bratwurst** <sup>GF</sup>

with apple sauerkraut and house mustards

8

**Sandwiches**

Sandwiches include one side order

**Cheeseburger**

4 oz. Vermont beef patty, Cabot cheddar cheese, brioche bun, house pickles, iceberg, tomato, savory mayonnaise

single & double option ◀

13 / 16 double

**Johannesburger**

7 oz. wood grilled Trapp Lodge farm beef, savory mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato

18

**Chicken Breast Sandwich**

Schnitzel style or grilled chicken breast with lignonberry mayonnaise, coleslaw and house pickle.

13

**Black Bean, Farro Burger**

house pickles, mesclun, tomato, and tzatziki on brioche bun

13

**Grilled Bratwurst Sandwich**

with house Sauerkraut and Mustard on a rye roll

13

**Salads**

**Garden Salad** <sup>GF</sup>

Baby greens, balsamic vinaigrette and seasonal garnish

10

**Trapp Cobb** <sup>GF</sup>

von Trapp farm pickled egg, tarragon vinaigrette, marinated tomatoes, bacon, grilled chicken, von Trapp farmstead blue cheese and avocado

16

**Wedge Salad** <sup>GF</sup>

iceberg lettuce, marinated tomatoes, green onions, blue cheese crumbles, bacon, and blue cheese dressing

12

**Entrees**

**Bratwurst, Knackwurst, Bauernwurst** <sup>GF</sup>

beer mustard, sauerkraut mashed potatoes and braised cabbage

22

**Chicken Schnitzel**

with bacon apple kraut, braised red cabbage, arugula, lingonberry vinaigrette and

von Trapp farm fried egg

18

**Grilled Drunken 14 oz Ribeye** <sup>GF</sup>

Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes, tarragon aioli ◀

31

**Large Grill Platter** <sup>GF</sup>

bratwurst, bauernwurst, knackwurst, Austrian potato salad, mustard, pork belly, sauerkraut

59 [3-5 people]

**Kebabs**

Choice (two) of chicken, beef, or vegetable, served with pearl cous cous, herb salad and tzatziki

19

**Wild Mushroom Stroganoff**

Roasted wild mushrooms with shallots, sour cream and gemelli pasta

18

**Grilled Salmon**

with maple mustard glaze, roasted vegetables and farro ◀

20

**Side Orders**

4

**Spätzle (small dumpling pasta)**

**Carrot Salad** <sup>GF</sup>

**Celery Root Salad** <sup>GF</sup>

**Turnip Slaw** <sup>GF</sup>

**Bacon Apple Sauerkraut** <sup>GF</sup>

**Sauerkraut Mashed Potatoes** <sup>GF</sup>

**Austrian Potato Salad** <sup>GF</sup>

**Shaved Salted Radishes** <sup>GF</sup>

**Hand Cut Fries** <sup>GF</sup>

**Roasted Vegetables and Farro**

**Grilled Vegetables**

**Braised Red Cabbage** <sup>GF</sup>

**Fresh Fruit** <sup>GF</sup>

**Pickled Beets** <sup>GF</sup>

**Side Salad** <sup>GF</sup>

**Kinder / Kids**

Children's menu 12 and under

8

◀ Includes fountain drink, milk or juice and one side

**Chicken Schnitzel Fingers**

**Cheeseburger | Burger**

**Homemade Mac & Cheese**

**Chicken Kebab**

**Desserts**

\* Linzertorte

Sachertorte

Apfelstrudel

8

\* Contains nuts

👑 a Trapp Family Lodge Farm harvested item

**GF** - Gluten Free Item, or can be prepared gluten free- please ask your server

Disclaimer: von Trapp Brewing is not a certified gluten free restaurant

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