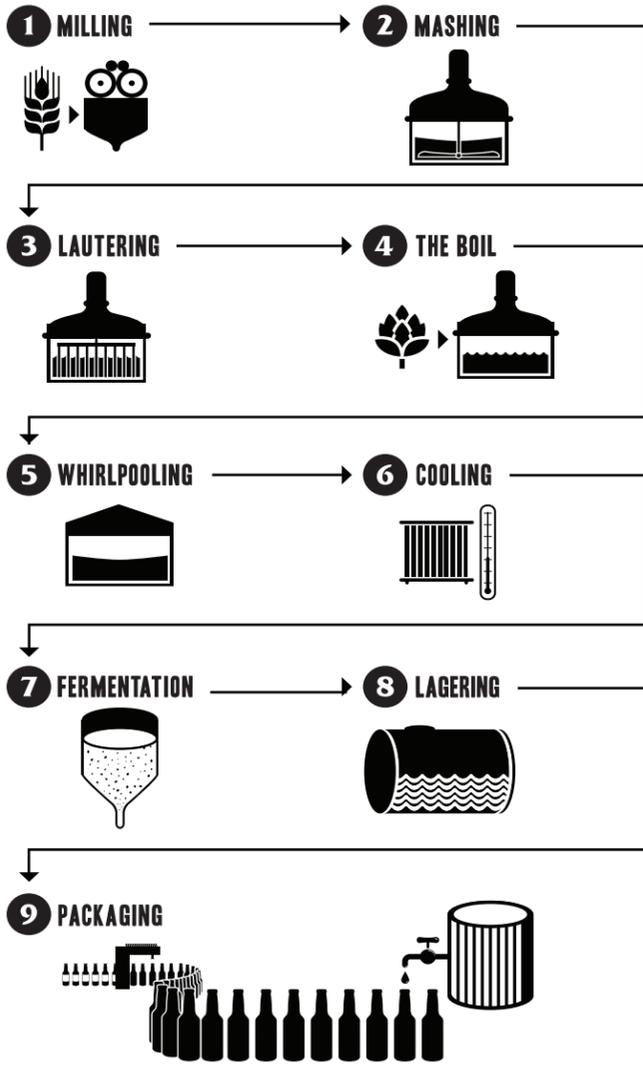


# Brewing



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

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# Beer



## Helles <sup>Y</sup>

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 <sup>Y</sup>

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 <sup>Y</sup>

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 <sup>Y</sup>

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.

## Kölsch <sup>Y</sup>

5.0% ABV 28 IBU

Kölsch Style Ale famously originated in Cologne, Germany and is fermented with German ale yeast, yet finished with time to lager. Our Kölsch continues this tradition, true to style, crisp, and refreshing. Brewed with natural Vermont spring water, the resulting beer is a perfect balance of German malts, hops, and Vermont craftsmanship.

## Radler <sup>S</sup>

3.9% ABV 20 IBU

This beer is a refreshing blend of a light lager with grapefruit. Perfect for summer sessions, outdoor activities, and enjoying the day. Radler originated as a drink called Radlermass (cyclist liter) created by innkeeper Franz Kugler in the small town of Deisenhofen, just outside Munich. Enjoy our Radler on or off the trail!

## Stowe Style <sup>S</sup>

5% ABV 40 IBU

The Stowe Style Collaboration is a marriage of new world and old world brewing. Upper Pass Brewing has brought their hop creativity to von Trapp Brewing's Kölsch Style. With late addition hopping during the brew and a dry hop using the freshest 2020 hops. This hop forward ale is unfiltered with notes of clementine zest and tropical fruit. Please enjoy this summer classic while it lasts.

# Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 8

Pino Grigio, Gazerra, Sicily, 9

Red - Zweigelt, Pratsch, Austria 9

Rose, Bieler Pere et Fils, Provence, France 9

# Beer \$7

# Other Beverages on Tap

Artisan Hard Cider 7

KIS Kombucha 7

Soft Drinks 3

Coke, Sprite, Diet Coke, Ginger Ale

Rookies Root Beer or Ginger Beer 5

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.

<sup>Y</sup> Year-Round / <sup>S</sup> Seasonal

Prost!

# - 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

**Mini Salads** GF  
sampling of five mini salads:  
cucumber, turnip slaw, beet, carrot, tomato  
8

**Shaved Radishes** GF V  
with lemon oil and salt flakes  
8

**Zucchini Fritters**  
with corn relish and balsamic reduction  
10

**Three Dips**  
black bean hummus, pimento cheese, and smoked  
trout dips with carrots, celery and crackers  
11

**Grilled Bratwurst** GF  
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 lettuce, tomato, savory mayonnaise  
single and double option  
15 single/17 double

**Johannesburger**  
7 oz. wood grilled Trapp Family Farm grass-fed 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  
15

**Black Bean & Farro Burger**  
house pickles, mesclun, tomato, tofually spread  
on brioche bun  
15

**Grilled Bratwurst Sandwich**  
with house Sauerkraut and Mustard on a rye roll  
15

**Beer Braised Pulled Pork Sandwich**  
Trapp Family Farm braised pork with coleslaw  
and pickled vegetables  
15

## Salads

**Garden Salad** GF  
Baby greens, balsamic vinaigrette and seasonal garnish  
11

**Trapp Cobb** GF  
Trapp Family Farm pickled egg, tarragon vinaigrette,  
marinated tomatoes, bacon, grilled chicken, von Trapp  
farmstead blue cheese and avocado  
18

**Wedge Salad** GF  
iceberg lettuce, marinated tomatoes, green onions, blue  
cheese crumbles, bacon, and blue cheese dressing  
13

## Entrees

**Bratwurst, Knackwurst & Weisswurst** GF  
beer mustard, sauerkraut mashed potatoes  
and braised cabbage  
23  
add Trapp Family Farm pork belly 5

**Chicken Schnitzel**  
with bacon apple kraut, braised red cabbage, arugula,  
lingonberry vinaigrette and Trapp Family Farm fried egg  
23

**Grilled Drunken 14 oz Ribeye** GF  
Dunkel lager marinated, sauerkraut mashed potatoes,  
marinated tomatoes, tarragon aioli  
35

**Large Grill Platter** GF  
bratwurst, weisswurst, knackwurst, Austrian potato salad,  
mustard, pork belly, sauerkraut  
59 [3-5 people]

**Sauteed Spätzle & Roasted Vegetables**  
combination of carrots, onions, celery, parsnips and garlic  
\$17

**Grilled Salmon**  
Trapp Family Farm maple mustard glaze,  
with roasted root vegetables  
23

## Side Orders

4

Spätzle (small dumpling pasta)

Carrot Salad GF

Turnip Slaw GF

Bacon Apple Sauerkraut GF

Sauerkraut Mashed Potatoes GF

Austrian Potato Salad GF V

Hand Cut Fries GF

Roasted Root Vegetables GF V

Braised Red Cabbage GF

Fresh Fruit GF V

Pickled Beets GF V

Side Salad GF

## Kinder / Kids

9

Includes one side

Chicken Schnitzel Fingers

Cheeseburger | Burger

Homemade Mac & Cheese

Knackdog

## Desserts

9

**Apfelstrudel**  
flaky pastry around apples, cinnamon and raisins

**Linzertorte\***  
spiced walnut shortbread with raspberry & red currant jams

**Sachertorte**  
rich chocolate cake with apricot jam

\* Contains nuts  
GF Gluten Free item, or can be prepared gluten free

V Vegan Item

(please ask your server)

A Trapp Family Farm harvested item

Parties of 6 or more - 20% gratuity will be added

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of food-borne illness, especially if you have certain  
medical conditions