

# - Trapp Family Lodge - Bierhall

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

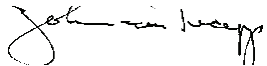
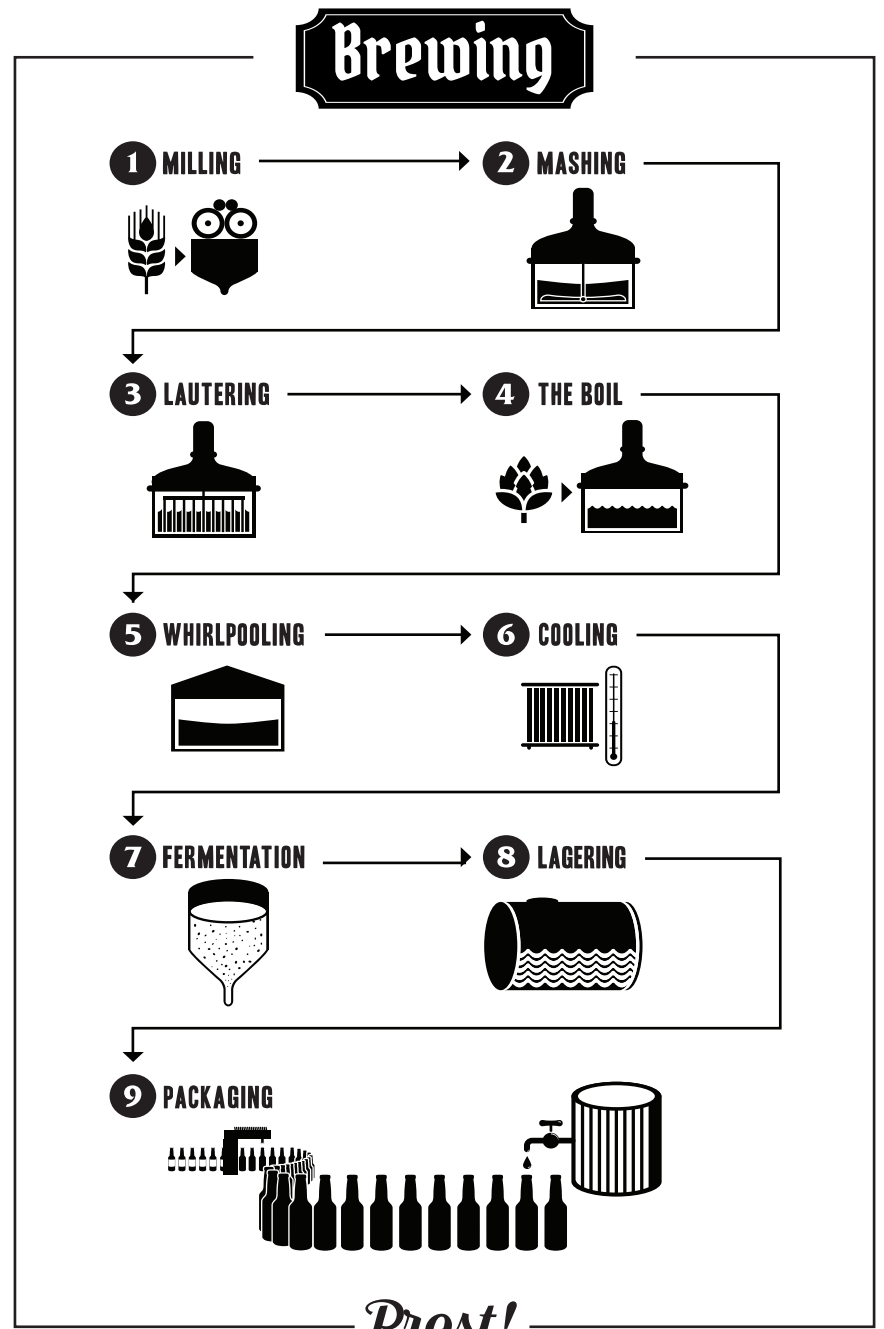
## The History of the von Trapp Family The Story Behind the Story

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 Roletc 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 <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.

### 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.

### Bohemian 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.



1/2 Liter Lukr Pour for  
Bohemian Pilsner - \$9

### Bavarian Pilsner <sup>S</sup>

5% ABV 35 IBU

Our version of a Bavarian Pilsner showcases the high quality ingredients we use to create our lagers. Choice malts imported from Bamberg build the smooth lager character and accentuate the noble hops of the Hallertau region. The hops provide light floral and subtle bittering notes, allowing the malt to shine through. Please enjoy!

### Stowe Style - Helles Bock <sup>S</sup>

6.9% ABV 30 IBU

This collaboration with Thin Man Brewery is the next offering in the Stowe Style series: a malt forward, 6.9% ABV, early spring pale lager, using Weyermann Pilsner and Munich malts. A light dry-hopping brings a floral, grassy, and spicy bouquet to the nose. This is a modern take on the classic springtime Bock to ring in the summer days ahead.

### 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!

## Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 9

Pinot Grigio, Gazerra, Sicily, Italy 9

Red - Nero d'Avola, Sicily, Italy 10

Rose, Sabine, Provence, France 9

## Beer \$8 - Taster \$4

Stowe Style - Helles Bock - \$8.80

## Other Beverages on Tap

Soft Drinks, Lemonade & Iced Tea 3  
Coke, Sprite, Diet Coke, Ginger Ale

Vermont Artisan Fair Trade Coffee,  
Tea, Cider, Cranberry Juice 4

Rookies Root Beer or Lemon Mapleade 5

KIS Kombucha 7

Artisan Hard Cider 7

## 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!*

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## 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  
10

**Mini Salads GF**  
sampling of five mini salads:  
cucumber, turnip slaw, beet, carrot, tomato  
14

**Shaved Radishes GF V**  
with lemon oil and salt flakes  
10

**Brussels Sprouts Fritters**  
with corn relish and balsamic reduction  
14

**Three Dips**  
black bean hummus, pimento cheese, and smoked  
trout dips with carrots, celery and toasted pita  
14

**Grilled Bratwurst GF**  
with apple sauerkraut  
10

**Cheese Plate**  
A local assortment cheese, dried meat, pickles,  
fruit, jam, and crackers.  
18

## Sandwiches

Sandwiches include one side order and can be ordered  
with a gluten free bun

**Cheeseburger**  
4 oz. Vermont beef patty, Cabot cheddar, brioche bun,  
house pickles, iceberg, tomato, savory mayonnaise  
single & double option  
16/18 double

**Johannesburger**  
7 oz. wood grilled grass-fed beef, savory mayonnaise,  
Cabot white cheddar, house pickles, iceberg, tomato  
18

**Chicken Breast Sandwich**  
Schnitzel style or grilled chicken breast with lingonberry  
mayonnaise, coleslaw, and house pickle  
16

**Black Bean & Farro Burger**  
house pickles, mesclun, tomato, tofuuilly spread  
on brioche bun  
16

**Grilled Bratwurst Sandwich**  
with house bacon apple sauerkraut on a rye roll  
16

**Beer Braised Pulled Pork Sandwich**  
Pork braised in Vienna beer and mustard with  
coleslaw and pickled vegetables  
16

## Salads

**Garden Salad GF**  
Baby greens, balsamic vinaigrette and seasonal garnish  
14

**Trapp Cobb GF**  
Trapp Family Farm pickled egg, tarragon vinaigrette,  
marinated tomatoes, bacon, grilled chicken, von Trapp  
farmstead blue cheese and avocado  
19

**Wedge Salad GF**  
iceberg lettuce, marinated tomatoes, green onions, blue  
cheese crumbles, bacon, and blue cheese dressing  
14

## Entrees

**Bratwurst, Knackwurst & Bauernwurst**  
sauerkraut mashed potatoes and braised cabbage  
24  
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  
29

**Grilled Drunken 14oz. Ribeye**  
Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes,  
tarragon aioli  
45

**Large Grill Platter GF**  
bratwurst, bauernwurst, knackwurst, Austrian potato salad, pork belly,  
sauerkraut, braised red cabbage & marinated tomatoes, turnip slaw  
[3-5 people]  
70

**Sautéed Spätzle & Roasted Vegetables**  
combination of carrots, onions, celery, parsnips, beets and garlic  
17

**Grilled Salmon**  
Trapp Family Farm maple mustard glaze, with roasted root vegetables  
26

**Kebabs**  
choice (two) of chicken, beef or vegetable, served with pearl  
vegetable couscous and tzatziki  
25

## Side Orders

5  
**Spätzle (small dumpling pasta)**  
**Carrot Salad GF**  
**Cucumber Salad GF V**  
**Tomato Salad GF V**  
**Turnip Slaw GF**  
**Bacon Apple Sauerkraut GF**  
**Sauerkraut Mashed Potatoes GF**  
**Austrian Potato Salad GF**  
**Hand Cut Fries GF V**  
**Braised Red Cabbage GF**  
**Fruit Salad GF V**  
**Side Salad GF V**  
**Pickled Beets GF V**

## Kinder / Kids

10  
Includes one side  
**Chicken Schnitzel Fingers**  
**Cheeseburger | Burger**  
**Homemade Mac & Cheese**  
**Knackdog**

## Desserts

10  
**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

We reserve the right to add a 20% service fee to parties of 6 or more.

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