

- Trapp Family Lodge - Bierhall

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

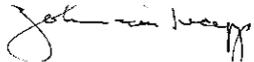
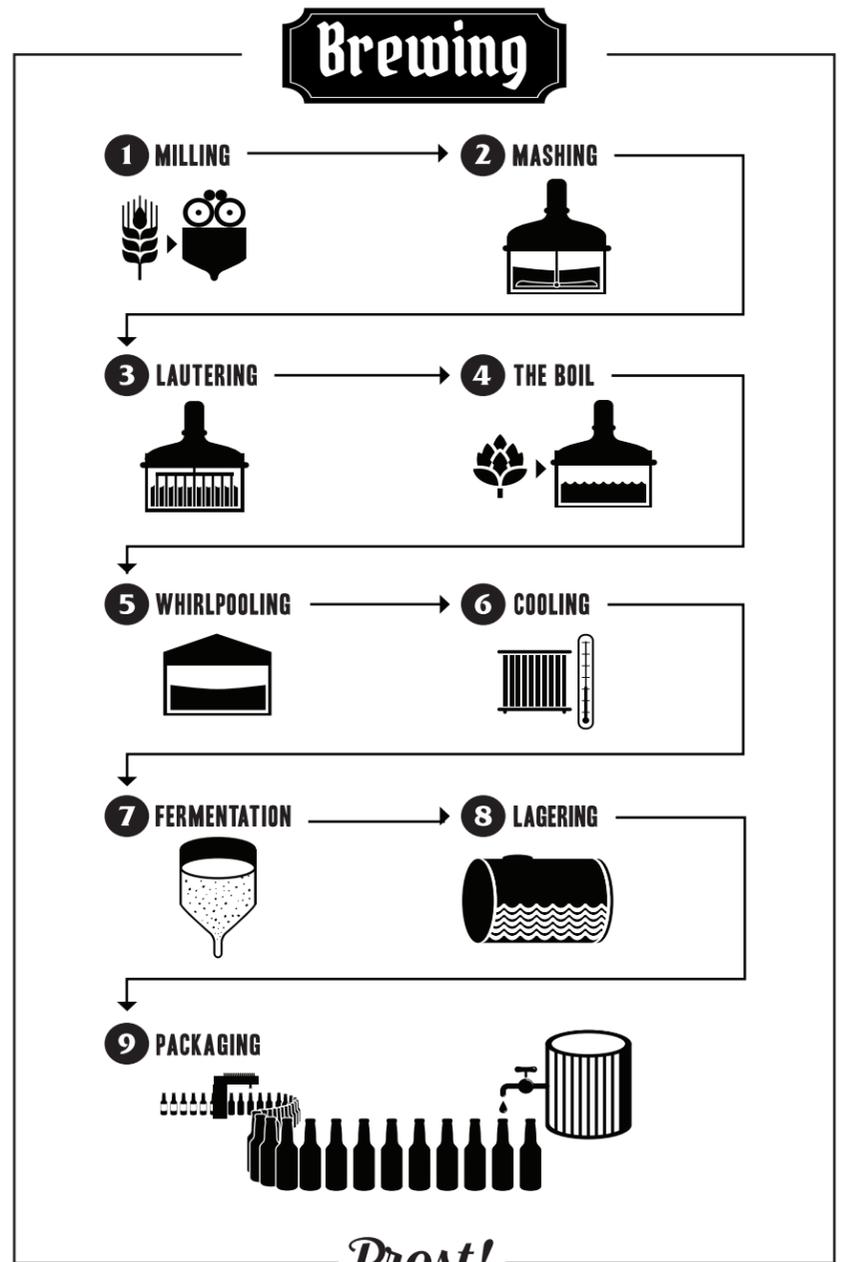
The History of the von Trapp Family The Story Behind the Story

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.

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.

Kölsch ^Y

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 ^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.



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

Radler ^S

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 10

Pinot Grigio, Gazerra, Sicily, Italy 10

Red - Nero d'Avola, Sicily, Italy 11

Rose, Sabine, Provence, France 10

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.

^Y Year-Round / ^S Seasonal

Prost!

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Appetizers and Small Plates

Bavarian Pretzels with House Mustards
two large pretzels 8
add beer cheese dip 4

Cheddar Lager 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