

# - von Trapp Brewing - Bierhall

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

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

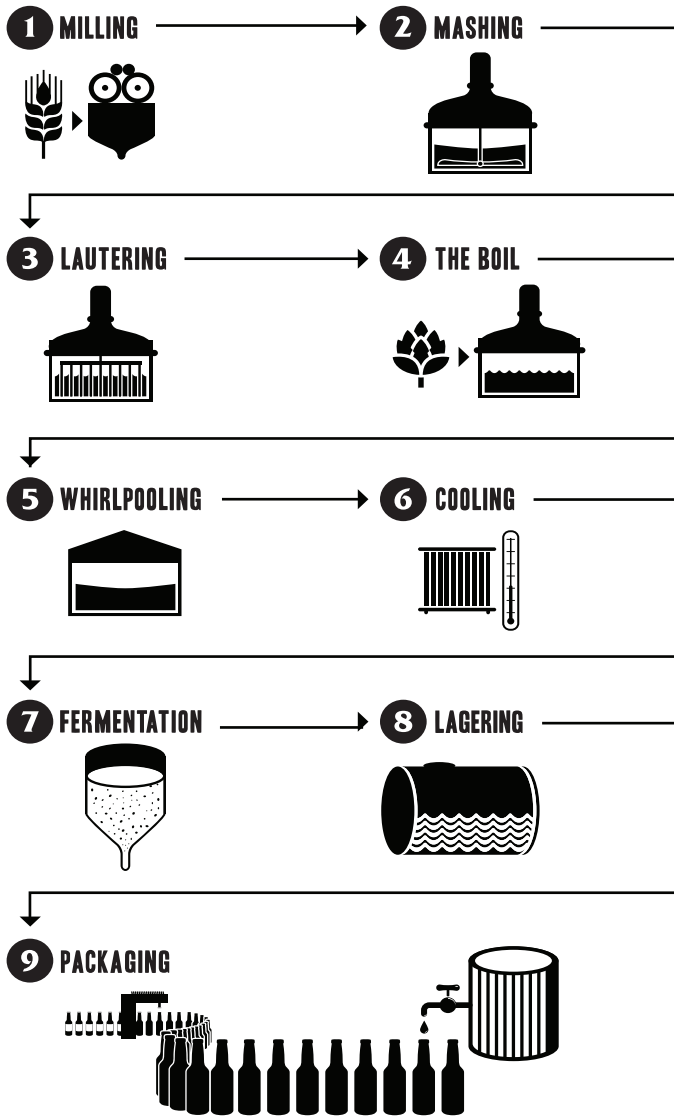
After fleeing Austria in 1938, our family toured the world as the Trapp Family Singers. The mountains of Vermont were reminiscent of Austria, and we bought our hilltop farm here in 1942. In 1950 we began hosting skiers during the winter, and the family home evolved into the Trapp Family Lodge. In the 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 2,600 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

## Brewing



Prost!

## 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.

### West Coast Pils <sup>B</sup>

6% ABV 40 IBU

Brewed with Pilsner malt and fermented cool with our house Bavarian yeast, this dry-hopped pale lager features Idaho 7, Citra, and Mosaic hops from the Pacific Northwest and freshly-picked wet Cascade hops from Champlain Valley Hop Farm of Starksboro, Vermont. Bright and juicy notes of citrus rind, tropical fruit, and pine with a dry, crisp, and lightly bitter finish.

### Schwarz <sup>S</sup>

5.2% ABV 35 IBU

Our interpretation of the original black lagers of Bavaria. Also known as "black pils," this light and crisp schwarzbier is balanced by a complex blend of dark and roasted malts, accentuated with subtle notes of floral and spicy noble hops.

Prost!

### 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

### Trösten <sup>S</sup>

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.

### ÜberTrösten <sup>B</sup>

10% ABV 15 IBU

A "super" version of our smoked dark lager. Extra strength. Extra lagering time. Extra comforting. 12oz. pour - \$8

### Tmavé Pivo <sup>B</sup>

4.5% ABV 30 IBU

Our homage to the original dark beers of Bohemia. Brewed with floor-malted pilsner and dark malts, this roasty Czech-style dark lager has a subtle sweetness balanced by spicy Saaz hops and is naturally carbonated using traditional techniques.



1/2 Liter Lukr Pour for Tmavé Pivo - \$9

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

5% ABV 30 IBU

This collaboration with Human Robot of Philadelphia, Pennsylvania is the next offering in the Stowe Style series: a showcase of traditional techniques and 100% Czech ingredients. Brewed with Bohemian floor malted barley, Czech Saaz hops, and fermented with Budvar lager yeast, this unfiltered, double decocted pale lager is gold in color with spicy and earthy hop aromatics, a round honeyed malt character, and a smooth and crisp finish.



1/2 Liter Lukr Pour for Stowe Style Czech - \$9

## Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 10

Elki, Sauvignon Blanc, Chile 10

Red - La Coux, Côtes du Rhône AOC, France 11

Nero d'Avola, Sicily, Italy - 11

Beer \$8 (16 oz.) - Taster \$4 (6 oz.)

## Other Beverages on Tap

Soft Drinks, Lemonade & Iced Tea 4  
Coke, Sprite, Diet Coke, Ginger Ale

VT Artisan 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>B</sup> Bierhall Only / <sup>Y</sup> Year-Round / <sup>S</sup> Seasonal

# - Trapp Family Lodge - Bierhall

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## Appetizers and Small Plates

**Bavarian Pretzels with House Mustards**  
two large pretzels 10  
add beer cheese dip 5

**Cheddar Lager Soup**  
Helles lager and Cabot white cheddar  
12

**Mini Salads GF**  
sampling of five pickled mini salads:  
cucumber, turnip slaw, beet, carrot, tomato  
16

**Shaved Radishes GF**  
daikon, watermelon and red radishes with lemon oil and salt flakes  
12

**Zucchini Fritters**  
with corn relish and balsamic reduction on bed of horseradish yogurt  
sauce  
16

**Three Dips**  
black bean hummus, pimento cheese, and smoked trout dips with fresh  
carrots, celery and toasted pita, bread and crackers  
16

**Grilled Bratwurst**  
with bacon apple sauerkraut, garnished with tomato salad and scallions  
12

**Cheese Platter**  
A local assortment cheese, dried meat, pickles, fresh fruit, lingonberry jam,  
and crackers.  
20

## 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  
18/20 double

**Johannesburger**  
7oz. wood grilled Trapp Family Family Farm grass-fed beef,  
savory mayonnaise, Cabot white cheddar, house pickles,  
iceberg, tomato  
19

**Chicken Breast Sandwich**  
Schnitzel style or grilled chicken breast with lingonberry  
mayonnaise, coleslaw, and house pickle  
19

**Black Bean & Farro Burger**  
house pickles, mesclun, tomato, tofully spread  
on brioche bun  
19

**Grilled Bratwurst Sandwich**  
with house bacon apple sauerkraut on a pretzel bun  
19

**Beer Braised Pulled Pork Sandwich**  
Pork braised in Vienna beer and mustard with coleslaw and  
pickled red peppers & fennel  
19

## Salads

**Garden Salad GF**  
Baby greens, balsamic vinaigrette and seasonal garnish  
16

**Trapp Cobb GF**  
Trapp Family Farm pickled egg, tarragon vinaigrette,  
marinated tomatoes, bacon, grilled chicken, von Trapp  
farmstead blue cheese and avocado  
22

**Wedge Salad GF**  
iceberg lettuce, marinated tomatoes, green onions, blue  
cheese crumbles, bacon, and blue cheese dressing  
16

## Entrees

**Bratwurst, Knackwurst & Bauernwurst GF**  
sauerkraut mashed potatoes, braised cabbage, tomato salad & pickles  
26  
add pork belly 5

**Chicken Schnitzel**  
with bacon apple kraut, braised red cabbage, arugula, lingonberry  
vinaigrette and Trapp Family Farm fried egg, finished with lemon oil  
32

**Grilled Drunken 14oz. Ribeye**  
Dunkel lager marinated, sauerkraut mashed potatoes, marinated  
tomatoes, tarragon aioli  
47

**Large Grill Platter GF**  
bratwurst, bauernwurst, knackwurst, Austrian potato salad, pork  
belly, sauerkraut, braised red cabbage & marinated tomatoes, turnip  
slaw and house made pickles  
[3-5 people]  
75

**Sautéed Spätzle & Roasted Vegetables**  
dumpling pasta with combination of carrots, onions, celery, parsnips,  
golden beets, celery root & balsamic glaze  
19

**Grilled Salmon**  
Trapp Family Farm maple mustard glaze, with mix of roasted root  
vegetables and farro  
28

## 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 V**  
**Braised Red Cabbage GF**  
**Fruit Salad GF V**  
**Side Salad GF V**  
**Pickled Beets GF V**

## Kinder / Kids

12  
Includes one side  
**Chicken Schnitzel Fingers**  
**Cheeseburger | Burger**  
**Homemade Mac & Cheese**  
**Knackdog on a Pretzel Bun**

## Desserts

12  
**Apfelstrudel**  
flaky pastry with 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