

ESTD 2010



# VON TRAPP

BREWING BIERHALL  
STOWE, VT

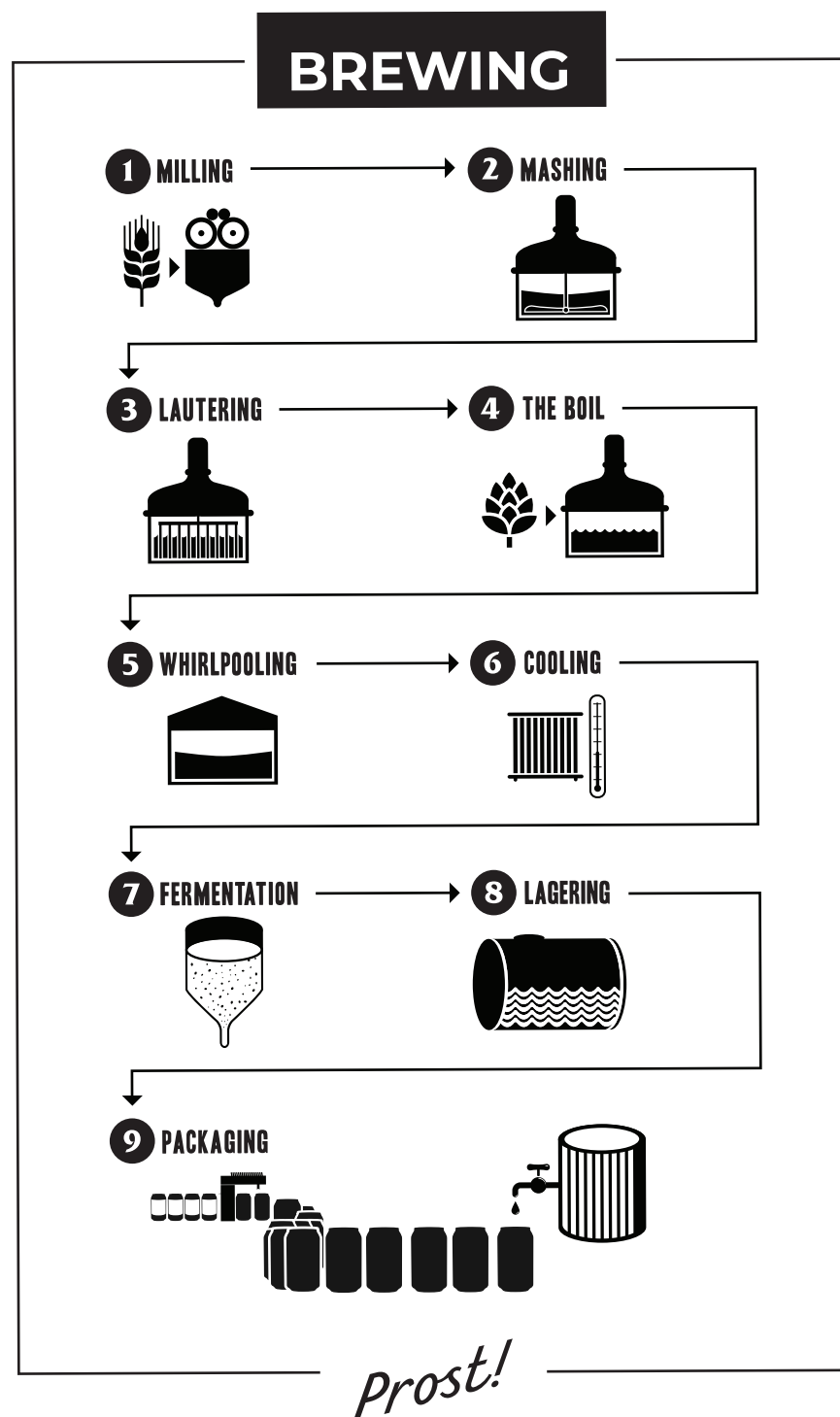
## The History of the von Trapp Family

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 we 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 Munich, and now distribute our beer throughout the northeast. Our beers have won multiple prestigious 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

### DRAFT BEER POUR OPTIONS

SAMPLE .175 Liter / 6oz 4 | SMALL .33 Liter / 11.2oz 6.5 | FULL .5 Liter / 16.9oz 9

#### HELLES <sup>Y</sup>

4.9% ABV

From the German word for "Bright," this Munich-style golden lager is the original beer that our brewery was built upon. Perle and Tettnang hops lend aromatics of honeysuckle and fresh cut grass balanced by the soft and breadly malt character from continental Pilsner malt. Complex yet balanced and highly drinkable, Helles is brewed for every occasion

#### VIENNA <sup>Y</sup>

5.2% ABV

Named for the city where the signature style was born, this Austrian-style amber lager has malt notes of bread crust, toffee, and toast combined with a grassy and floral hop bouquet making for a balanced and full-flavored drinking experience.

#### BOHEMIAN PILSNER <sup>Y</sup><sup>L</sup>

5.4% ABV

Our award-winning interpretation of the original Czech-style pale lager. Spicy and zesty aromatics from Saaz hops combine with notes of honey and hay from continental Pilsner malt to create a fulfilling and quenching bright lager with a dry, and subtly bitter finish.

#### DUNKEL <sup>Y</sup>

5.7% ABV

This Munich-style dark lager is brewed and fermented with traditional Bavarian ingredients and techniques, creating robust malt notes of caramel and chocolate with a smooth mouthfeel and crisp finish.

#### KÖLSCH <sup>Y</sup>

5.0% ABV

Brewed with continental Pilsner malt, noble hops, and fermented cool with a traditional yeast strain from Cologne, Germany, this bright and refreshing blonde ale is crisp and dry with a floral and subtly fruity finish.

#### SCHWARZ <sup>R</sup>

5.2% ABV

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.

#### ÜBER TRÖSTEN <sup>B</sup>

10.0% ABV

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

#### TMAVÉ PIVO <sup>B</sup><sup>L</sup>

4.5% ABV

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.

#### WEST COAST PILS <sup>B</sup>

6% ABV

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. Bright and juicy notes of citrus rind, tropical fruit, and pine with a dry, crisp, and lightly bitter finish.

#### STOWE STYLE DUNKELWEIZEN <sup>R</sup>

5.5% ABV

This collaboration with Tröegs Brewing Company of Hershey, Pennsylvania is the next offering in the Stowe Style series: a Bavarian-style dark wheat ale with the addition of Vermont maple syrup. Rich with traditional malt flavors of chocolate, toffee, and bread crust, followed by bright yeast aromatics of banana, clove, and vanilla, this unfiltered and effervescent dark weissbier is complemented by the caramelized and woody notes of real Vermont maple syrup.

#### BAVARIAN-STYLE PILS <sup>R</sup>

5% ABV

Our version of a Bavarian Pils 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.

### OTHER BEVERAGES ON TAP

KIS Kombucha 7

Artisan Hard Cider 7

Rookie's Root Beer or Maple Lemonade 5

Soft Drinks & Juices 4

Coke, Sprite, Diet Coke, Lemonade, Ginger Ale, Ice Tea, Cider, Cranberry Juice

VT Artisan Coffee (Regular/Decaf) 4

### WINES ON TAP

— White —

Grüner Veltliner, Baumgartner, Austria 10

Sauvignon Blanc, Elki, Chile 10

— Red —

La Coux, Côtes du Rhône AOC, France 11

Nero d' Avola, Sicily, Italy 11

<sup>Y</sup> Year-Round / <sup>R</sup> Rotational  
<sup>B</sup> Bierhall Only / <sup>L</sup> Luhr Pour

*Prost!*

*Flip for Food*

# VON TRAPP™

BREWING BIERHALL

## APPETIZERS & SMALL PLATES

### von Trapp 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 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  
a bed of horseradish yogurt sauce  
16

### Three Dips

black bean, pimento cheese and smoked trout dip 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

local assortment of cheese, dried meat,  
pickles, fruit & ligonberry jam  
20

## SANDWICHES

includes one side order & 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 single /20 double

### Johannesburger

7 oz. wood grilled burger with Trapp 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 and Farro Burger

house pickles, mesclun, tomato, tofully spread  
19

### Grilled Bratwurst Sandwich

with house bacon apple sauerkraut on a pretzel bun  
19

### Beer Braised Pulled Pork Sandwich

pork braised in Vienna lager and mustard with  
coleslaw, pickled red peppers and 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, 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 apple bacon sauerkraut, braised red cabbage,  
arugula, lingonberry vinaigrette and  
Trapp Family Farm fried egg  
32

### Grilled Drunken 14 oz 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 cabbage &  
marinated tomatoes, turnip slaw and house made pickles  
[3-5 people]  
75

### Roasted Vegetables and Spätzle

dumpling pasta with combination of carrots, onions, celery,  
parsnips, golden beets, celery root & balsamic glaze  
19

### Grilled Salmon

with maple mustard glaze, 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

comes with one side

### Chicken Schnitzel Fingers

#### Burger

#### Cheese Burger

#### Homemade Mac & Cheese

#### Knackdog on a Pretzel Bun

## DESSERTS

12

### Apfelstrudel

flaky pastry with apples, cinnamon and raisins

### Linzertorte\*

spiced 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

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.