

*Prost!*

Johannes von Trapp

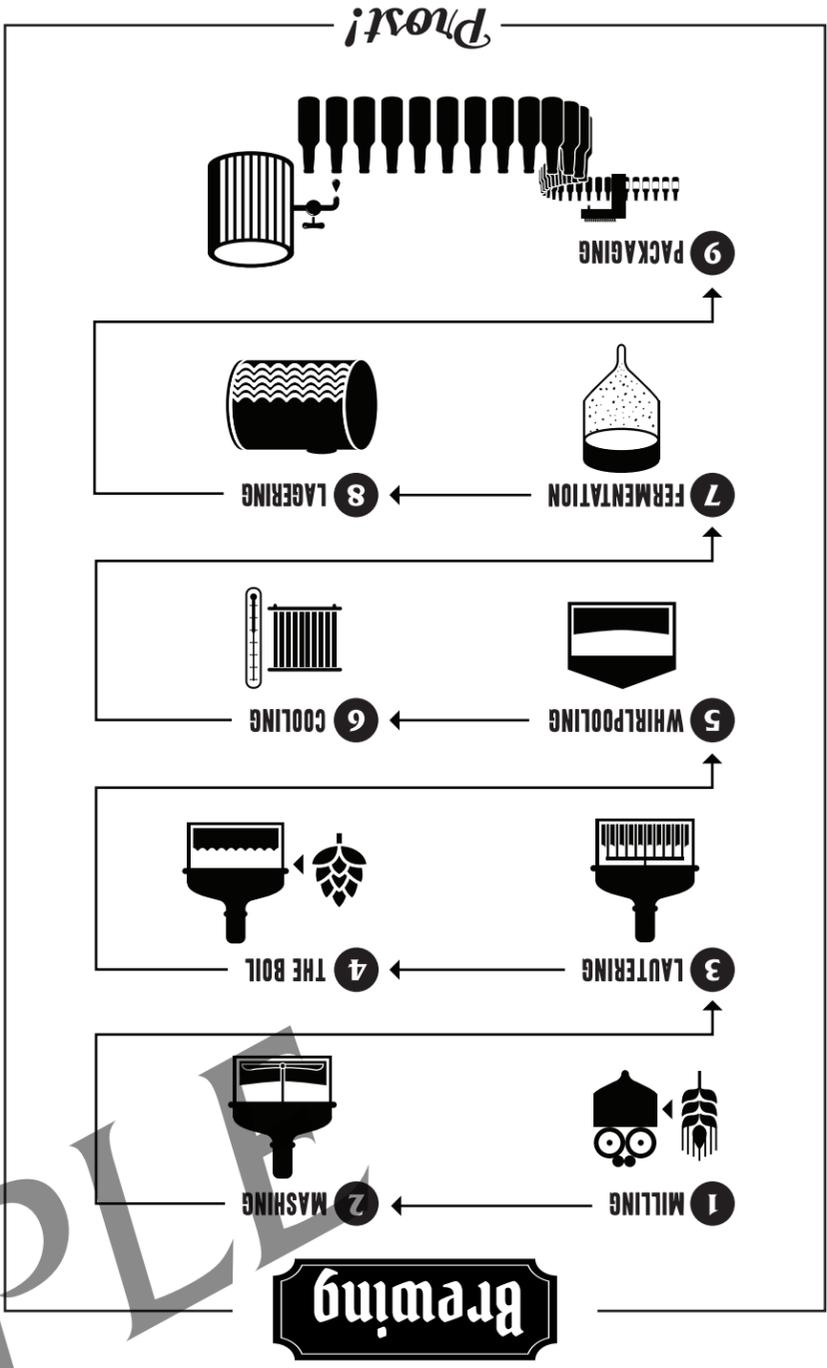
We hope you enjoy our beer, and your experience here at the Trapp Family Lodge, Prost!

United States. 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.

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

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



**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.

**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.

**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.

**Double IPL** S

8.0% ABV 55 IBU

This India Pale Lager infuses the complexity of our lagers with the addition of American West Coast hops. Simcoe Hops provide a pronounced piney aroma, while the Amarillo Hops provide the citrus aroma. A perfect harmony in a classic rendition of this new-school style.

**Weissbier** S

5.2% ABV 14 IBU

Our Vermont take on a Bavarian classic, this "white beer" exudes a spicy, citrusy aroma with a lush, tropical pallet. The malted wheat used to brew our ale imparts a fruity, peppery character without the banana esters that often define the style. Rich mouth feel that yields to a lovely, brightly carbonated finish.

**Kölsch** S

5.0% ABV 25 IBU

Kölsch is a style of ale that famously originated in Cologne, Germany. A true summer session ale, the kolsch utilizes new, experimental German hop strains, all of which combine to provide a hoppy explosion packed in every can.

**Trösten** S

6.0% ABV 19 IBU

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.

**Wines on Tap**

- White - Grüner Veltliner, Baumgartner, Austria 7
- Chardonnay, Monvin, Italy 7
- Red - Zweigelt, Pratsch, Austria 7
- Merlot / Cabernet Blend, Monvin, Italy 7

Beer \$6 Flight \$7 Growler Fill \$11

**Other Beverages on Tap**

- Stowe Hard Cider 7
- Rookie's Ginger Beer 4 | Rookie's Orange Cream Soda 4
- Rookie's Root Beer 4
- Soft Drinks 3
- Coke, Sprite, Diet Coke, Dr Pepper, Lemonade, Ginger Ale, Unsweetened Ice Tea, Cranberry Juice
- KIS Kombucha 5

**Vermont Artisan Fair Trade Coffee & Tea**

(Regular/Decaf) 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.

Y Year-Round / S 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

**Austrian Style Cured Sausages and Local Cheese Platter**

with mustard and crackers

14

**Mini Salads**

sampling of five mini salads: cucumber, tomato, beet, carrot, celery root

8

**Shaved Radishes**

with lemon oil and salt flakes

6

**Roasted Asparagus**

Served with Roasted Pepper and Pepita Pestos

8

**Three Dips**

hummus, pimento cheese and smoked trout dips with pita and crackers

10

**Grilled Bratwurst**

with apple sauerkraut and house mustards

8

**Sandwiches**

Sandwiches include one side order

**Cheeseburger**

local grass-fed beef, Cabot cheddar cheese, local bun, house pickles, iceberg, tomato, black pepper mayonnaise

single & double option ◀

\$12.00/\$16 double

**Johannesburger**

7 oz grilled burger with local grass-fed beef, black pepper mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato

18

**Brined Grilled Chicken Sandwich**

lemon garlic dill sauce, marinated tomatoes, house pickles, shredded cabbage, on house sesame bun

12

**Black Bean, Farro Burger**

house pickles, mesclun, tomato, garlic dill sauce on house sesame bun

12

**Grilled Bratwurst Sandwich**

with house Sauerkraut and Mustard on a rye roll

12

**Salads**

**Mixed Green Salad**

a smaller sized seasonal green salad to accompany your entree

6

**Garden Salad**

baby greens, balsamic vinaigrette, pickled beets, shredded carrots, marinated tomatoes, dill cucumbers, shaved radishes

10

**Trapp Cobb**

von Trapp farm pickled egg, tarragon vinaigrette, marinated tomatoes, bacon lardon, grilled chicken, von Trapp farmstead blue cheese, avocado, pretzel crouton

14

**Wedge Salad**

iceberg lettuce, marinated tomatoes, onions, blue cheese crumbles, bacon lardon, blue cheese dressing, green onions and sprouts

10

☞ a Trapp Family Lodge Farm harvested item

**Entrees**

**Bratwurst, Knackwurst, Bauernwurst**

beer mustard, sauerkraut mashed potatoes and braised cabbage

22

**Chicken Schnitzel**

with apple kraut, braised red cabbage, arugula, lingonberry vinaigrette and von Trapp farm fried egg

18

**Grilled Drunken 14 oz Ribeye**

Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes, tarragon aioli ◀

29

**Large Grill Platter**

bratwurst, bauernwurst, knackwurst, Austrian potato salad, mustard, pork belly, sauerkraut

59 [3-5 people]

**Kebabs**

Choice (two) of chicken, beef, or vegetable, served with salad and lemon garlic dill yogurt sauce

19

**Summer Vegetables and Farro Entrée**

Seasonal vegetables, farro, herb vinaigrette, garnish with crispy shallots

18

**Grilled Salmon**

with maple mustard glaze, roasted vegetables and farro ◀

20

**Side Orders**

4

**Spätzle (small dumpling pasta)**

**Carrot Salad**

**Celery Root Salad**

**Turnip Slaw**

**Bacon Apple Sauerkraut**

**Sauerkraut Mashed Potatoes**

**Austrian Potato Salad**

**Shaved Salted Radishes**

**Hand Cut Fries**

**Roasted Vegetables and Farro**

**Grilled Vegetables**

**Braised Red Cabbage**

**Fresh Fruit**

**Pickled Beets**

**Kinder / Kids**

Children's menu 12 and under

8

Includes a drink and one side

**Chicken Schnitzel Fingers**

**Cheeseburger | Burger**

**Homemade Mac & Cheese**

**Chicken Kebab**

**Desserts**

\* Linzertorte

Sachertorte

Apfelstrudel

7

► consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

\* Contains nuts