



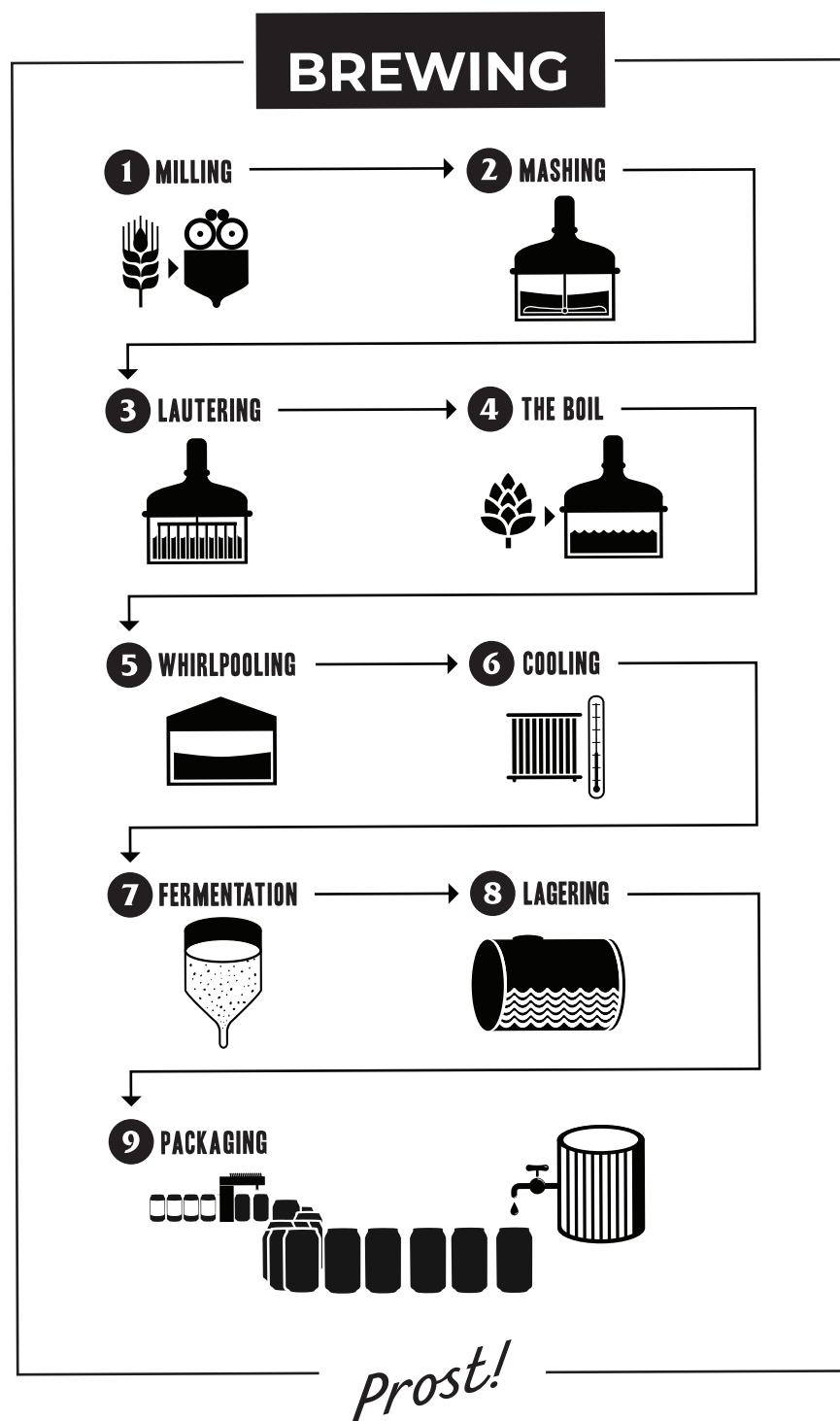
The History of the von Trapp Family

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 Roletc 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 ^Y

4.9% ABV 20 IBU

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 bready malt character from continental Pilsner malt. Complex yet balanced and highly drinkable, Helles is brewed for every occasion

VIENNA ^Y

5.2% ABV 33 IBU

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 ^{Y/L}

5.4% ABV 42 IBU

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 ^Y

5.7% ABV 22 IBU

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 ^Y

5.0% ABV 28 IBU

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.

STOWE STYLE SMOKED HELLES ^R

4.7% ABV 20 IBU

This collaboration with Live Oak Brewing of Austin Texas, is the next offering in the Stowe Style series: A Bamberg-style pale lager brewed with beechwood, cherrywood, and oak smoked malt, noble hops, and our pure Vermont spring water. This single de-cocted, unfiltered helles is gold in color with subtle notes of campfire, hay, and honey suckle with a medium-light body and bright and crisp finish.

ÜBER TRÖSTEN ^B

10.0% ABV 15 IBU

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

RADLER ^R

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, outside Munich. Enjoy our Radler on or off the trail!

EXTRA PALE ALE ^B

6% ABV 40 IBU

The second offering in our Cellar Series is an unfiltered pale ale brewed with pilsner malt, wheat, and oats, fermented with our house Kölsch ale yeast, and dry-hopped with Citra, Mosaic, and HBC 1019. Hazy light orange in color with bright notes of honeydew melon, peaches, and tangerine rind, with a soft mouthfeel and dry, moderately bitter finish.

WEST COAST PILS ^B

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, Mosaic, Talus, HBC 630, HBC 1019, and Columbus hops. Bright and juicy notes of citrus rind, tropical fruit, and pine with a dry, crisp, and lightly bitter finish.

Brewed in collaboration with Yakima Chief Hops and Ales for ALS, \$1 of every full pour sold will be donated to ALS TDI, a research organization in Watertown, MA, working to find a cure for ALS.



OTHER BEVERAGES ON TAP

- Athletic Brewing Co. N/A Beer (Can) 7
- 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
- Sabine Rosé, France 10

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 with Mount Mansfield
Halfpipe & four runner cheese 5

Cheddar Lager Soup

Helles lager, Mount Mansfield Halfpipe & 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

Mount Mansfield Cheeses, Fra'Mani Calabrese &
Soppressata Salame, pickles, fruit & lingonberry jam
26

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 Sandwich

schnitzel style or grilled chicken with lingonberry
mayonnaise coleslaw and house pickle
19

Black Bean and Farro Burger

house pickles, mesclun, tomato, tofuuilly spread
19

Grilled Bratwurst Sandwich

with house bacon apple sauerkraut on a pretzel bun
19

Beer Braised Pulled Pork Sandwich

Champlain Valley Farm 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.