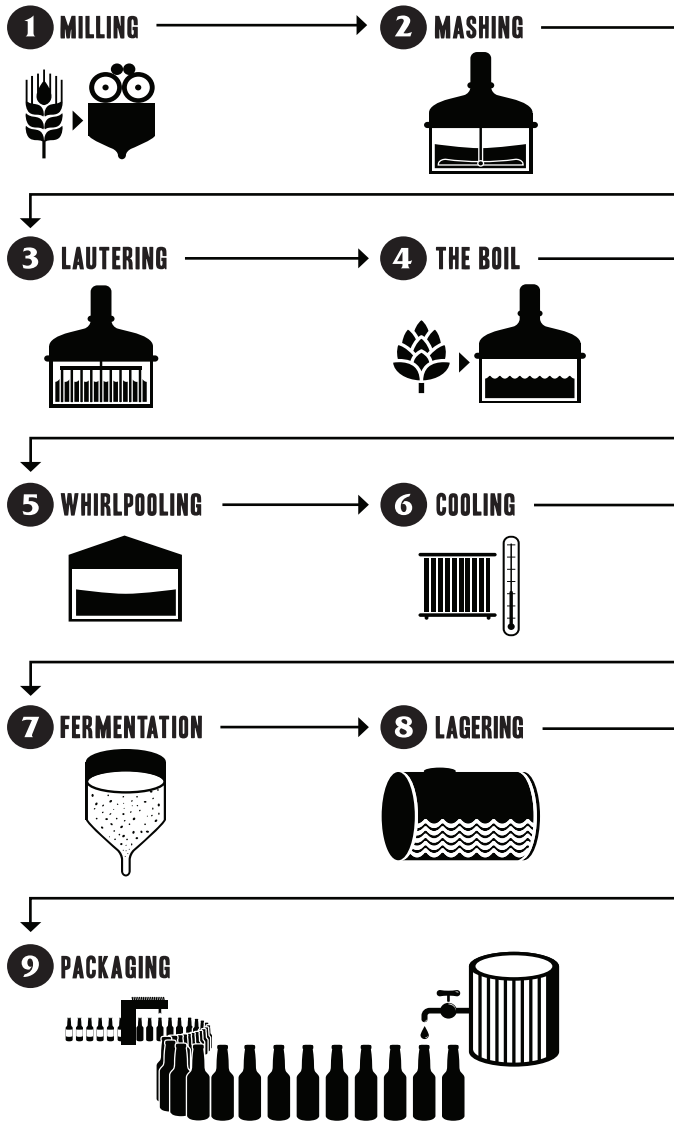


Brewing



Prost!

- 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

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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.

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.

Bavarian Pilsner S

5.0% ABV 35 IBU

Our version of a Bavarian Pilsner 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 bitter notes, allowing the malt the shine through. Please enjoy!

Maple Rauchbier S

6.0% ABV 20 IBU

Our Maple Rauchbier is a tribute to the liquid gold created each spring in the von Trapp Family sugarhouse. A touch of Rauch malt is used to create the base layer of subtle smoke. A blend of Munich and Carafa malts gives this lager its deep hue and full body, balanced with noble hops. The maple rounds out this lager perfectly.

Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 8

Rancho Rodeo Chardonnay 8

Reds - Zweigelt, Pratsch, Austria 8

Sangiovese, Toscana, Italy 8

Beer \$7 Flight (any four) \$8

Other Beverages on Tap

Artisan Hard Cider 7

KIS Kombucha 7

Soft Drinks 3

Coke, Sprite, Diet Coke, Ginger Ale

Vermont Artisan Fair Trade Coffee,
Tea, Lemonade, Iced Tea, Cider, Cranberry Juice

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 GF
 with fresh fruit, house mustard and crackers
 17

Mini Salads GF
 sampling of five mini salads:
 cucumber, turnip slaw, beet, carrot, celery root
 8

Shaved Radishes GF
 with lemon oil and salt flakes
 6

Zucchini Fritters
 with sweet corn relish and yogurt sauce
 8

Three Dips
 hummus, pimento cheese, and smoked trout dips
 with pita and crackers
 10

Grilled Bratwurst GF
 with apple sauerkraut and house mustards
 8

Sandwiches

Sandwiches include one side order

Cheeseburger
 4 oz. Vermont beef patty, Cabot cheddar, brioche bun,
 house pickles, iceberg, tomato, savory mayonnaise
 single & double option
 14 / 17 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 lignonberry
 mayonnaise, coleslaw, and house pickle
 14

Black Bean, Farro Burger
 house pickles, mesclun, tomato,
 and tzatziki on brioche bun
 14

Grilled Bratwurst Sandwich
 with house Sauerkraut and Mustard on a rye roll
 14

Schweinebraten Sandwich
Trapp Family Farm braised pork with coleslaw
 and pickled vegetables
 14

Salads

Garden Salad GF
 Baby greens, balsamic vinaigrette and seasonal garnish
 10

Trapp Cobb GF
Trapp Family Farm pickled egg, tarragon vinaigrette,
 marinated tomatoes, bacon, grilled chicken, von Trapp
 farmstead blue cheese and avocado
 18

Wedge Salad GF
 iceberg lettuce, marinated tomatoes, green onions, blue
 cheese crumbles, bacon, and blue cheese dressing
 13

Entrees

Bratwurst, Knackwurst, Bauernwurst GF
 beer mustard, sauerkraut mashed potatoes
 and braised cabbage
 22

Chicken Schnitzel
 with bacon apple kraut, braised red cabbage,
 arugula, lingonberry vinaigrette and
Trapp Family Farm fried egg
 22

Grilled Drunken 14 oz Ribeye GF
Dunkel Lager marinated, sauerkraut mashed potatoes,
 marinated tomatoes, tarragon ai oli
 35

Large Grill Platter GF
 bratwurst, bauernwurst, knackwurst, Austrian potato
 salad, mustard, pork belly, sauerkraut
 59 [3-5 people]

Kebabs
 Choice (two) of chicken, beef, or vegetable, served
 with pearl cous cous, herb salad and tzatziki
 21

Wild Mushroom Stroganoff
 Roasted wild mushrooms with
 shallots, sour cream and gemelli pasta
 19

Grilled Salmon
Trapp Family Farm maple mustard glaze,
 roasted vegetables and farro
 22

Side Orders

4

Spätzle (small dumpling pasta)
Roasted Vegetables with Farro
Carrot Salad GF
Celery Root Salad GF
Turnip Slaw GF
Bacon Apple Sauerkraut GF
Sauerkraut Mashed Potatoes GF
Austrian Potato Salad GF
Shaved Salted Radishes GF
Hand Cut Fries GF
Grilled Vegetables GF
Braised Red Cabbage GF
Fresh Fruit GF
Pickled Beets GF
Side Salad GF

Kinder / Kids

Children's menu 12 and under
 8

Includes fountain drink, milk or juice, and one side

Chicken Schnitzel Fingers
Cheeseburger | Burger
Homemade Mac & Cheese
Chicken Kebab

Desserts

Apfelstrudel
 Linzertorte*
 Sachertorte

8

* Contains nuts

A Trapp Family Farm harvested item

GF Gluten Free item, or can be prepared gluten free
 (please ask your server)

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