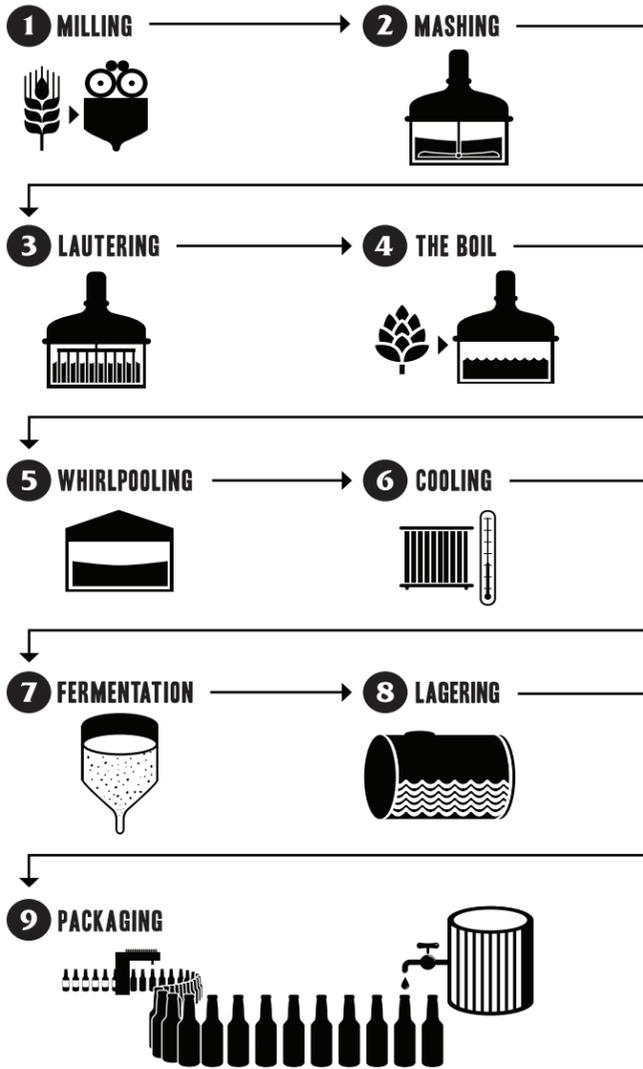


# Brewing



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

Contact-less payment provided by up n' go

Scan your check QR code for payment options

## Beer



### Helles Y

4.9% ABV 20 IBU

From the German word for "Bright", our golden lager displays a floral hop aroma with a bready 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.

### Berliner Weisse S

4.2% ABV 20 IBU

This traditional style derives from northern Germany, so we use noble hops from that region to add balance. It's perfectly refreshing on its own, but also get it on tap with a dash of woodruff (waldmeister) or raspberry (himbeer) syrups which really enhance this region's style. This beer is known as the Champagne of the North.

### 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 Carafo malts gives this lager its deep hue and full body, balanced with noble hops. The maple rounds out this lager perfectly.

### Oktoberfest S

5.6% ABV 35 IBU

Our Oktoberfest is brewed with a blend of light and dark Munich Malts. Caramel and toffee notes linger but are balanced by the subtle hops additions in this beer. We use Hallertau and Tettnanger hops to add a floral yet peppery aroma to our take on this traditional fest beer.

Prost!

## Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 8

Rancho Rodeo Chardonnay 8

Reds- Zweigelt, Pratsch, Austria 8

Sangiovese, Tuscany, 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

- 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