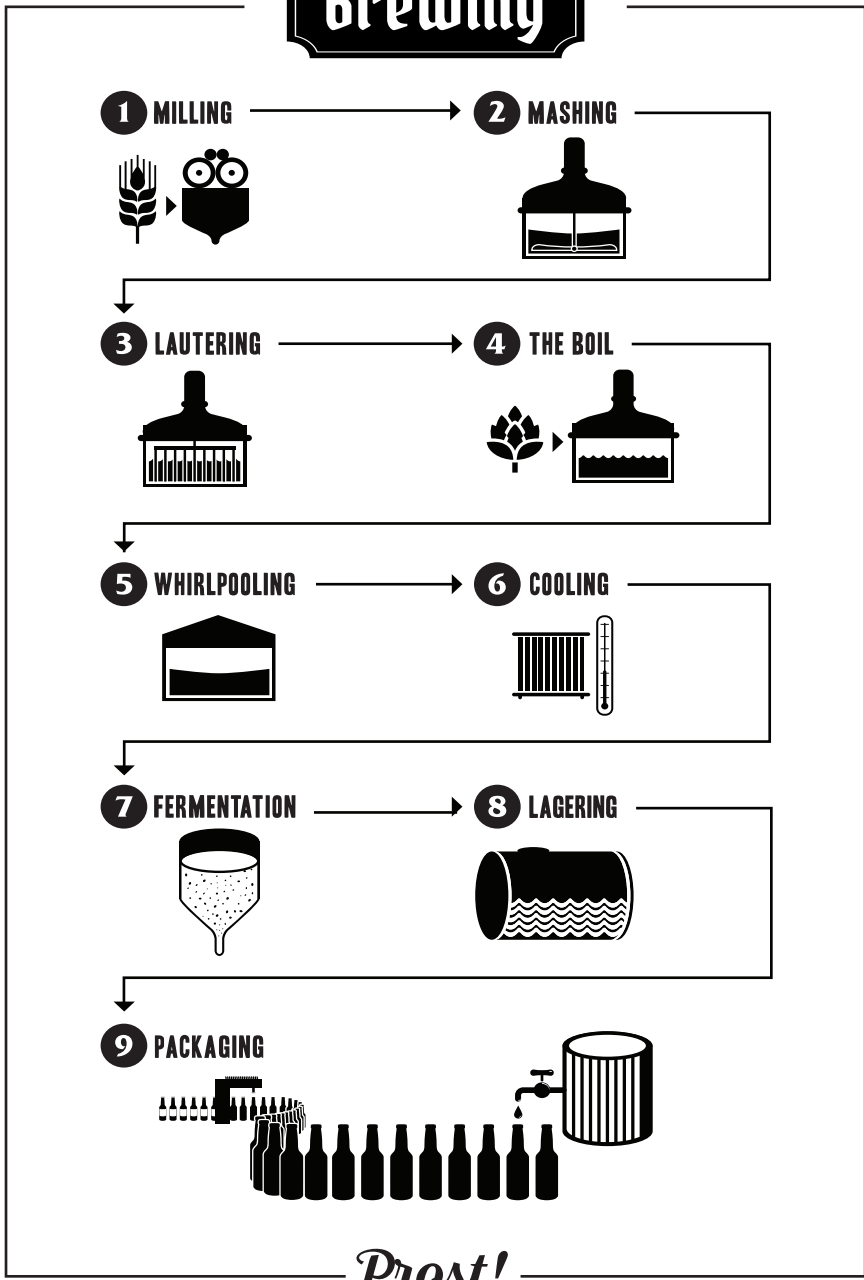


Brewing



Prost!

- von Trapp Brewing - 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 2,600 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 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

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.

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.

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, and Mosaic hops from the Pacific Northwest and freshly-picked wet Cascade hops from Champlain Valley Hop Farm of Starksboro, Vermont. Bright and juicy notes of citrus rind, tropical fruit, and pine with a dry, crisp, and lightly bitter finish.

Gose ^B

4.2% ABV 5 IBU

Inspired by the original wheat beers of Goslar, Germany, this Gose-style ale is brewed with coriander seed and salt mined from the mountains surrounding Salzburg, Austria. Hazy straw in color with herbal, fruity, and floral notes, a gentle acidity, light salinity, and a dry and effervescent finish.

Prost!

Bohemian 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.



1/2 Liter Lukr Pour for Bohemian Pilsner - \$9

Trösten ^S

6.0% ABV 19 IBU

Trösten, 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.

Oktoberfest ^S

5.6% ABV 30 IBU

Brewed with a blend of light and dark Munich malts which not only add to its depth but deliver a residual sweetness. Caramel and toffee notes linger but are balanced by the subtle hop additions in this beer. Hallertau and Tettnanger hops add a floral yet peppery aroma to our take on this traditional Märzen lager.

Stowe Style Festbier ^S

5.8% ABV 35 IBU

This collaboration with Narragansett Brewing Company of Providence, Rhode Island is the next offering in the Stowe Style series: a highly aromatic, hop-forward take on the traditional festbier. Inspired by the lighter style of lager served on the grounds of Munich's annual Oktoberfest celebration, this single-decocted pale lager is brewed with pilsner malt and loaded with bright, floral noble hops in the whirlpool. 1/2 Liter Pour - \$9

Stowe Style Czech ^S

5.8% ABV 35 IBU

This collaboration with Human Robot of Philadelphia, Pennsylvania is the next offering in the Stowe Style series: a showcase of traditional techniques and 100% Czech ingredients. Brewed with Bohemian floor malted barley, Czech Saaz hops, and fermented with Budvar lager yeast, this unfiltered, double decocted pale lager is gold in color with spicy and earthy hop aromatics, a round honeyed malt character, and a smooth and crisp finish.



1/2 Liter Lukr Pour for Stowe Style Czech - \$9

Wines on Tap

Whites - Grüner Veltliner, Baumgartner, Austria 10

Elki, Sauvignon Blanc, Chile 10

Red - La Coux, Côtes du Rhône AOC, France 11

Rose - Sabine Rose, Provence, France 11

Beer \$8 (16 oz.) - Taster \$4 (6 oz.)

Other Beverages on Tap

Soft Drinks, Lemonade & Iced Tea 4
Coke, Sprite, Diet Coke, Ginger Ale

VT Artisan Coffee,

Tea, Cider, Cranberry Juice 4

Rookies Root Beer or Lemon Mapleade 5

KIS Kombucha 7

Artisan Hard Cider 7

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.

^B Bierhall Only / ^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 10
add beer cheese dip 5

Cheddar Lager Soup
Helles lager and Cabot white cheddar
12

Mini Salads GF
sampling of five pickled 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 bed of horseradish yogurt
sauce
16

Three Dips
black bean hummus, pimento cheese, and smoked trout dips 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
A local assortment cheese, dried meat, pickles, fresh fruit, lingonberry jam,
and crackers.
20

Sandwiches

Sandwiches include one side order and 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
18/20 double

Johannesburger
7oz. wood grilled Trapp Family 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 & Farro Burger
house pickles, mesclun, tomato, tofully spread
on brioche bun
19

Grilled Bratwurst Sandwich
with house bacon apple sauerkraut on a pretzel bun
19

Beer Braised Pulled Pork Sandwich
Pork braised in Vienna beer and mustard with coleslaw and
pickled red peppers & 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, and 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 bacon apple kraut, braised red cabbage, arugula, lingonberry
vinaigrette and Trapp Family Farm fried egg, finished with lemon oil
32

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

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

Grilled Salmon
Trapp Family Farm maple mustard glaze, with 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
- Includes one side
- Chicken Schnitzel Fingers**
 - Cheeseburger | Burger**
 - Homemade Mac & Cheese**
 - Knackdog on a Pretzel Bun**

Desserts

- 12
- Apfelstrudel**
flaky pastry with apples, cinnamon and raisins
 - Linzertorte***
spiced walnut 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
(please ask your server)
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