



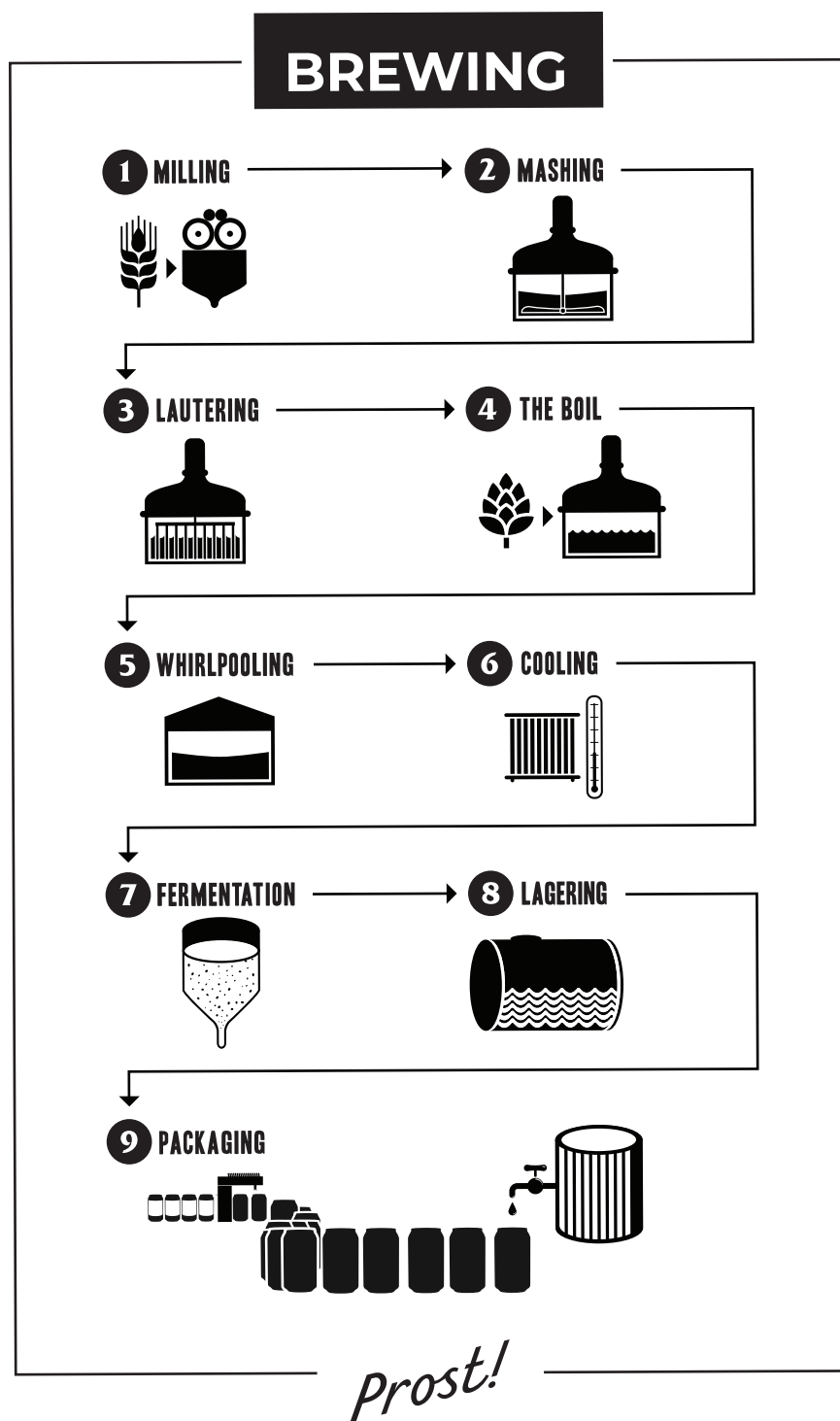
The History of the von Trapp Family

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.

OKTOBERFEST **B**

5.6% ABV 30 IBU

This full-bodied amber lager is brewed in the traditional Märzen style. A blend of light and dark Munich malts creates notes of graham cracker, caramel and bread crust complemented by floral and peppery aromas from Hallertau and Tettnang hops. Say "Prost" with this crisp and celebratory lager.

STOWE STYLE KELLERBIER **R**

7% ABV 45 IBU

This collaboration with Sloop Brewing Company of East Fishkill, New York is the next offering in the Stowe Style series: a contemporary take on the traditional unfiltered lagers of Franconia, Germany. Brewed with Pilsner malt, wheat, and oats, this beer is dry-hopped with American Centennial and New Zealand Nectarone and Superdelic hops, and fermented with a thiolized lager yeast strain which accentuates bright and intense notes of tropical fruit, citrus rind, white grape, and guava.

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 12
add beer cheese dip with Mount Mansfield
Halfpipe & four runner cheese 5

Cheddar Lager Soup

Helles lager, Mount Mansfield Halfpipe & Cabot white cheddar
13

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
13

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
14

Cheese Platter

Mount Mansfield Cheeses, Fra'Mani Calabrese &
Soppressata Salame, pickles, fruit & lignonberry 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 local grass-fed beef, savory
mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato
24

Chicken Sandwich

Misty Knoll Chicken schnitzel style or grilled chicken with
lingonberry mayonnaise coleslaw and house pickle
23

Black Bean and Farro Burger

with locally sourced mushrooms from Funj Shrooming
Co. house pickles, mesclun, tomato, tofually spread
22

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
22

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, Misty Knoll grilled chicken,
von Trapp farmstead blue cheese and avocado
24

Wedge Salad GF

iceberg lettuce, marinated tomatoes, green onions, blue
cheese crumbles, bacon, blue cheese dressing
17

ENTREES

Bratwurst, Knackwurst, Bauernwurst GF

sauerkraut mashed potatoes, braised
cabbage, tomato salad & pickles
26
add pork belly 5

Chicken Schnitzel

Misty Knoll Chicken with apple bacon sauer-
kraut, braised red cabbage, arugula, lingonber-
ry 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
tomatos, turnip slaw and house made pickles
[3-5 people]
80

Roasted Vegetables and Spätzle

dumpling pasta with combination of carrots, onions, cel-
ery, 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

comes with one side

Chicken Fingers

13

Burger

Cheese Burger

Homemade Mac & Cheese

Knackdog on a Pretzel Bun

12

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.