

von Trapp Brewing

\$6.50 | Small .33 liter / 11.2oz
\$9.00 | Full .5 liter / 16.9oz

Helles

4.9% AVB

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

Vienna

5.2% AVB

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

5.4% AVB

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

5.7% AVB

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

5.0% AVB

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.

Trösten

6.0% AVB

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.

Tmavé Pivo

4.5% AVB

Our homage to the original dark beers of Bohemia. Brewed with floor-malted pilsner and dark malts, this roasty Czech-style dark lager has a subtle sweetness balanced by spicy Saaz hops and is naturally carbonated using traditional techniques.

Stowe Style Czech

5.0% AVB

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.



Seasonal Cocktails & Hard Cider

Orange Thyme Old Fashioned \$25	Trapp Bees Knees \$18
Smugglers' Notch Bourbon orange thyme simple syrup orange bitters	Barr Hill Gin fresh lemon juice Barr Hill Honey
Snuggly Snowman \$14	Hot Rum Apple Cider \$18
Malibu Coconut Rum Vermont Ice Maple Cream Liqueur hot chocolate whipped cream chocolate chips	Angostura Caribbean Rum Cold Hollow Apple Cider dried orange garnish
Lingonberry Margarita \$18	EZ Dreamer \$18
Espolon Silver Tequila Cointreau lingonberry simple syrup	Barenjager chamomile tea honey fresh lemon juice
	Stowe Cider \$8

Martini Bar

Mozart Martini \$18
Green Mountain Vodka Mozart Chocolate Cream Liqueur Disaronno Velvet Liqueur chocolate rim
Lynne's Cosmo \$18
Green Mountain Organic Vodka Cointreau fresh lime juice cranberry juice
Vermont Maple Manhattan \$25
Whistlepig 10 yr. Rye Saplings Maple Liqueur <i>upgrade to Whistlepig 12 yr. Rye \$36</i>
Espresso Martini \$18
Green Mountain Organic Vanilla Vodka Perk Coffee Liqueur espresso <i>add Boyden Maple Crème \$20</i>

Zero Proof

KIS Kombucha	\$7
Cold Hollow Hot Cider	\$6
Rookie's Root Beer	\$6
Rookie's Maple Lemonade	\$6
Seasonal Mocktails	\$12
Non-Alcoholic Beer	\$5-\$6



White Wine

Trapp Family Pinot Blanc
Höpler, Burgenland, Austria, 2021
Glass \$15 | Bottle \$56

Pacificana Chardonnay
California, 2020
Glass \$14 | Bottle \$50

**Cave de Lugny Macon-Villages
Unoaked Chardonnay**
Burgundy, France, 2021
Glass \$13 | Bottle \$46

Höpler Gruner Veltliner
Burgenland, Austria, 2021
Glass \$14 | Bottle \$50

Höpler Riesling
Burgenland, Austria, 2019
Glass \$18 | Bottle \$65

Scarpetta Pinot Grigio
Friuli Venezia Giulia, Italy, 2021
Glass \$15 | Bottle \$54

Rosé

Laroque Rosé
Cite de Carcassonne, Languedoc,
France, 2021
Glass \$13 | Bottle \$44

Biscaye Baie Sauvignon Blanc
Côtes de Gascogne, France, 2021
Glass \$14 | Bottle \$50

S.A. Prüm Riesling “Essence”
Mosel, Germany, 2021
Glass \$13 | Bottle \$46

Ferrari-Carano Chardonnay
Sonoma County, California, 2021
Glass \$20 | Bottle \$72

Sparkling Wine

Simonet Blanc de Blancs Brut
France, NV
Glass \$13 | Bottle \$46

**Calvet Cremant Bordeaux
Brut Rosé**
NV
Glass \$15 | Bottle \$56

Caposaldo Prosecco Brut
Veneto, D.O.C.. NV
Glass \$14 | Bottle \$50

Red Wine

Trapp Family Pinot Noir
Höpler, Burgenland, Austria, 2020
Glass \$17 | Bottle \$64

Höpler Zweigelt
Burgenland, Austria, 2018
Glass \$18 | Bottle \$68

High Note Malbec
Unco Valley, Mendoza Argentina, 2020
Glass \$14 | Bottle \$50

Benzinger Merlot
California, 2020
Glass \$14 | Bottle \$50

The Insider Cabernet Sauvignon
Paso Robles, California, 2020
Glass \$18 | Bottle \$65

Saint-Cosme, Cotes du Rhone
Rhône Valley, France, 2021
Glass \$16 | Bottle \$60

Belle Glos Pinot Noir “Las Alturas”
Santa Lucia Highlands, California, 2020
Glass \$22 | Bottle \$80

Quilt Cabernet Sauvignon
Napa Valley, 2020
Glass \$30 | Bottle \$110



Appetizers

Pretzel Board

Dunkel Beer Cheese Dip and maple mustard \$19

Vermont Cheese Board

House made jam, candied walnuts, grilled baguette or gluten free rice crackers \$22

Baked Burrata

Local burrata cheese, roasted tomatoes, basil coulis, grilled baguette \$22

Die Suppe des Tages

\$12

Salads

Add Chicken \$8 | Salmon \$10 | Shrimp \$9

Caesar Salad

Romaine lettuce, parmesan cheese, white anchovies, herb croutons, Caesar dressing \$18

Green Garden Salad

Tomatoes, cucumbers, carrots red onion, herb vinaigrette dressing \$15

Main Course

House Made Bratwurst Currywurst Style

House made bratwurst, fingerling fries, curry ketchup \$18

Croissant Chicken Salad Sandwich

Red wine poached chicken, lingonberry mayonnaise, celery, onion, lettuce, tomato, fries or side salad \$19

Johannesburger

Trapp Family Farm grass-fed beef, Cabot cheddar, black pepper aioli, fries or side salad \$19 *Add Trapp Family Farm egg \$3*



Wiener Schnitzel vom Schwein

Breaded pork loin, herbed spätzle, cucumber salad, red cabbage, fresh lemon, lingonberry jam \$32

Vegan Grilled Vegetable Quesadilla

Roasted red pepper hummus, grilled vegetables, mixed greens, smoked vegetable barbecue sauce \$20

Desserts & Viennese Kaffe Specialties

Linzertorte

Spiced walnut shortbread, raspberry and red currant jams \$12

Apfelstrudel

Flaky pastry, apples, cinnamon, raisins \$12

Seasonal Cheesecake

With accompaniments \$12

Vermont Cheese Plate

Two Vermont cheeses, house made chutney, candied walnuts, grilled baguette \$22

Flourless Chocolate Torte

Chocolate, chocolate ganache, caramel sea salt \$12

Choice of Ice Creams

\$10

Maria Theresia

\$17

Double Mocha | Cointreau | Whipped Cream | Orange Zest

The Landtman

\$17

Double Mocha | Hennessy | Kahlua | Whipped Cream | Cinnamon

Amadeus

\$17

Double Mocha | Mozart Chocolate Liqueur | Whipped Cream | Chocolate

Vermont Artisan Coffee, Decaf or Tea

\$4

Taxes and service fee not included. Parties of six or greater include 20% service fee. Please refrain from cellphone use. **The consumption of raw or under-cooked meat, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

