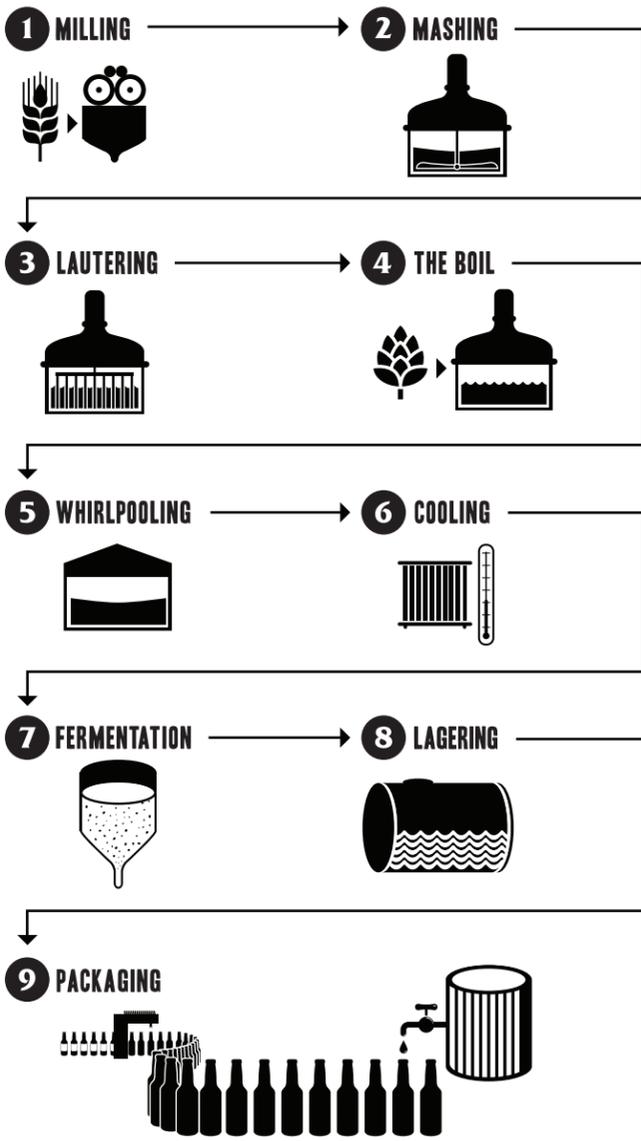


Brewing



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

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.

Trösten ^S

6.0% ABV 19 IBU

Translating to "comforting", is a dark lager with rich notes of chestnut and toast. Carafo 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.

Bock Bier ^S

6.5% ABV 20 IBU

Brewed traditionally during Lent, Bock, which means "goat" in German, is a dark, strong lager. A blend of Munich and Carafo Special Type 2 malts give this lager its truly deep hues, and light hopping with Hallertau evens out the flavors. The recipe stays true to its cultural roots.

Weissbier ^S

5.2% ABV 14 IBU

Our Vermont take on Bavarian classic, this "white beer" exudes a spicy, citrusy aroma with a lush, tropical pallet. The malt imparts a fruity, peppery character. Rich mouthfeel that yeilds to a lovely, brightly carbonated finish.

Resilience ^S

BUTTE COUNTY PROUD IPA
8.0% ABV 64 IBU

A collaboration between Sierra Nevada and von Trapp Brewery. All sales of this IPA go to support those affected by the Camp Fire in Butte County, California. Forested hills, winding rivers, towering pines, mighty oaks, and even mightier people. In the aftermath of the Camp Fire, the most destructive wildfire in California history, Butte will rebuild.

Prost!

Wines on Tap

White - Grüner Veltliner, Baumgartner, Austria 7.50

Chardonnay, Monvin, Italy 7.50

Red - Zweigelt, Pratsch, Austria 7.50

Merlot / Cabernet Blend, Monvin, Italy 7.50

Beer \$6 Flight (any four) \$7

Other Beverages on Tap

Stowe Hard Cider 7

Rookie's Ginger Beer 5 | Rookie's Root Beer 5

KIS Kombucha 7

Soft Drinks 3

Coke, Sprite, Diet Coke, Dr Pepper, Lemonade, Ginger Ale, Unsweetened Ice Tea, Cranberry Juice

Vermont Artisan Fair Trade Coffee & Tea

(Regular/Decaf) 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

Caramelized Brussels sprouts GF

with von Trapp farm egg and toasted pumpkin seeds

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. Trapp Lodge farm beef patty, Cabot cheddar cheese, brioche bun, house pickles, iceberg, tomato, savory mayonnaise single & double option ◀

\$13.00/\$16 double

Johannesburger

7 oz. wood grilled Trapp Lodge farm beef, savory mayonnaise, Cabot white cheddar, house pickles, iceberg, tomato

18

Chicken Breast Sandwich

Schnitzel style or grilled chicken breast with lingonberry mayonnaise, coleslaw and house pickle.

13

Black Bean, Farro Burger

house pickles, mesclun, tomato, and tzatziki on brioche bun

13

Grilled Bratwurst Sandwich

with house Sauerkraut and Mustard on a rye roll

13

Salads

Garden Salad GF

Baby greens, balsamic vinaigrette and seasonal garnish

10

Trapp Cobb GF

von Trapp farm pickled egg, tarragon vinaigrette, marinated tomatoes, bacon, grilled chicken, von Trapp farmstead blue cheese and avocado

16

Wedge Salad GF

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

12

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 von Trapp farm fried egg

18

Grilled Drunken 14 oz Ribeye GF

Dunkel lager marinated, sauerkraut mashed potatoes, marinated tomatoes, tarragon aioli ◀

31

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

19

Wild Mushroom Stroganoff

Roasted wild mushrooms with shallots, sour cream and gemelli pasta

18

Grilled Salmon

with maple mustard glaze, roasted vegetables and farro ◀

20

Side Orders

4

Spätzle (small dumpling pasta)

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

Roasted Vegetables and Farro

Grilled Vegetables

Braised Red Cabbage GF

Fresh Fruit GF

Pickled Beets GF

Side Salad GF

Kinder / Kids

Children's menu 12 and under

8

Includes a drink and one side

Chicken Schnitzel Fingers

Cheeseburger | Burger

Homemade Mac & Cheese

Chicken Kebab

Desserts

* Linzertorte

Sachertorte

Apfelstrudel

8

* Contains nuts

👑 a Trapp Family Lodge Farm harvested item

GF - Gluten Free Item, or can be prepared gluten free- please ask your server

Disclaimer: von Trapp Brewing is not a certified gluten free restaurant

► consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions