ESTD 2010

von Trapp™

BREWING BIERHALL

STOWE, VT

The History of the von Trapp Family

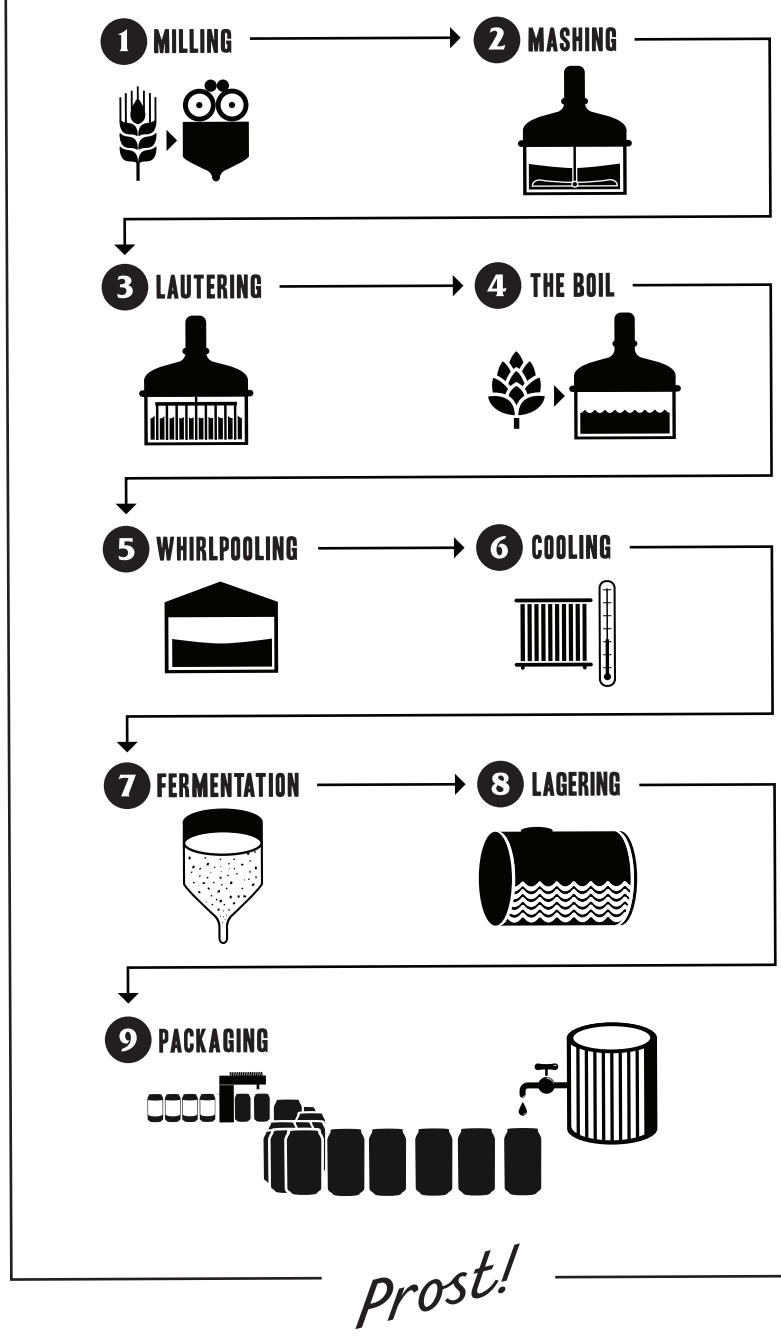
The Story Behind the Story

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 Rolec 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

BREWING



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

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

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

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

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

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.

SCHWARZ (R)

5.2% ABV

Our interpretation of the original black lagers of Bavaria. Also known as "black pils," this light and crisp schwarzbier is balanced by a complex blend of dark and roasted malts, accentuated with subtle notes of floral and spicy noble hops.

ÜBER TRÖSTEN (B)

10.0% ABV

A "super" version of our smoked dark lager. Extra strength. Extra lagering time. Extra comforting.
12oz pour - $8

TMAVÉ PIVO (B)(L)

4.5% ABV

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.

EXTRA PALE ALE (B)

6% ABV

The second offering in our Cellar Series is an unfiltered pale ale brewed with pilsner malt, wheat, and oats, fermented with our house Kölsch ale yeast, and dry-hopped with Citra, Mosaic, and HBC 1019. Hazy light orange in color with bright notes of honeydew melon, peaches, and tangerine rind, with a soft mouthfeel and dry, moderately bitter finish.

RADLER (R)

3.9% ABV

This beer is a refreshing blend of a light lager with grapefruit. Perfect for summer sessions, outdoor activities, and enjoying the day. Radler originated as a drink called Radlermass (cyclist liter) created by innkeeper Franz Kugler in the small town of Deisenhofen, outside Munich. Enjoy our Radler on or off the trail!

BAVARIAN-STYLE PILS (R)

5% ABV

Our version of a Bavarian Pils showcases the high quality ingredients we use to create our lagers. Choice malts imported from Bamberg build the smooth lager character and accentuate the noble hops of the Hallertau region. The hops provide light floral and subtle bittering notes, allowing the malt to shine through.

(Y) Year-Round / (R) Rotational
(B) Bierhall Only / (L) Lukr Pour

OTHER BEVERAGES ON TAP

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
Nero d' Avola, Sicily, Italy 11

Prost!

Flip for Food

von Trapp™ BREWING BIERHALL

APPETIZERS & SMALL PLATES

von Trapp 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 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 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
12

Cheese Platter
local assortment of cheese, dried meat, pickles, fruit & ligonberry jam
20

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 Trapp 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 lingnonberry mayonnaise coleslaw and house pickle
19

Black Bean and Farro Burger
house pickles, mesclun, tomato, tofuilly spread
19

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

Beer Braised Pulled Pork Sandwich
pork braised in Vienna lager and mustard with coleslaw, pickled red peppers and 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, 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 apple bacon sauerkraut, braised red cabbage, arugula, lingonberry 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]
75

Roasted Vegetables and Spätzle
dumpling pasta with combination of carrots, onions, celery, 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

Späetzle (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
comes with one side

Chicken Schnitzel Fingers
Burger
Cheese Burger
Homemade Mac & Cheese
Knackdog on a Pretzel Bun

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 preapred 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.