



GUT ESSEN / EAT WELL



JOIN THE STEIN & WINE CLUB FOR A GOOD CAUSE

Get a personalized beer stein or wine glass and discounted drinks all seasons long to benefit the Mammoth Mountain Community Foundation, which helps get children outside on the mountains. *Ask your server for details.*

VORSPEISEN / APPETIZERS

BAKED GIANT PRETZEL ♦ 25

Topped with salt. Served with haus mustard, honey mustard, clarified butter, and beer cheese sauce. **V**

SAUSAGE HUNTER'S PLATTER ♦ 34

Seasonally inspired bratwurst served with sauerkraut, grape balsamic reduction, haus mustard, and warm pretzel bread.

CHEESE & FRUIT PLATTER ♦ 24

Chef-inspired cheeses, seasonal fresh fruits, nutella, haus-made berry compote. **V**

BACON & BROCCOLI FONDUE FRITTES ♦ 15

White cheddar, brie, smoked gouda, bacon marmalade.

SMOKED ELK SAUSAGE ♦ 18

Bell peppers, onion, fire-roasted tomatoes, curry sauce, Gruyère, green onion.

JÄGER FRITTES ♦ 15

Crimini mushrooms, kielbasa, red onions, thyme, dark lager, spiced sour cream, green onion.

DUCK FAT FRITES ♦ 14

Natural-cut fries drizzled in duck fat, garlic, and sage.

SUPPE UND SALATE / SOUP & SALADS

ADD MARINATED CHICKEN BREAST +9 / SAUSAGE LINKS +9 / SMOKED TROUT +10

POTATO LEEK SOUP ♦ 14

Fingerling potato chips, fresh herbs, cream. **V**

GEFLUGELLSALAT ♦ 18

Chicken breast, grapes, candied walnuts, red onions, celery, spring mix, dill mayo, oma apples, lemon vinaigrette.

WATERMELON & CUCUMBER SALAD ♦ 17

Prosciutto, arugula, red onions, watermelon radish, feta, sliced almonds, apple cider vinaigrette.

SUMMER SALAD ♦ 17

Spring mix, raspberries, strawberries, blueberries, red onions, goat cheese, lemon vinaigrette. **V**

FLADENBROTE / FLATBREAD

GRILLED PEACH & BERRY ♦ 18

Prosciutto, blackberries, raspberries, strawberries, goat cheese, basil, balsamic drizzle.

FLAMMKUCHEN ♦ 18

Spiced crème fraîche, applewood-smoked bacon, pepperoni, caramelized red onions, crispy leeks.

AUF EINEM BROTCHEN / ON A BUN

SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD

CHEDDAR-JALAPEÑO BRATWURST ♦ 20

Haus sauerkraut, apple relish, and haus mustard on a pretzel roll.

YODLER BURGER ♦ 20

White cheddar cheese, haus sauce, iceberg lettuce, tomato, and bacon-onion jam on a kaiser bun.

Beyond® meat patty substitute available. **V**

CHICKEN SCHNITZEL SANDWICH ♦ 22

Crispy chicken breast, Swiss cheese, pickles, haus mustard, and pimento aioli on a toasted Kaiser bun.

Eggplant schnitzel substitute available. **V**

BLACK FOREST HAM SANDWICH ♦ 20

Swiss cheese, applewood-smoked bacon, haus mustard, lettuce, tomato, and apple relish aioli on marbled rye.

GIANT PICKLE SANDWICH ♦ 20

Oven-roasted chicken, lettuce, tomato, red onions, and mandarin cream cheese spread, with a giant pickle for a bun.

OMA'S EGG SALAD SANDWICH ♦ 18

Hardboiled eggs, celery, pickles, red onions, black olives, and bib lettuce on a butter croissant. **V**

TROUT SANDWICH ♦ 24

Smoked trout, red onions, spring mix, tomato, and caper aioli on pretzel bread.

ROAST BEEF SANDWICH ♦ 22

Roast beef, Swiss cheese, haus mustard, horseradish cream, and grilled red onions on pretzel bread.

GETRÄNKE / BEVERAGES

COLD DRINKS

Red Bull Energy Drink ♦ 4.75
*Original, Sugarfree, Red Bull Editions:
Tropical, Watermelon, Coconut Berry*
Strawberry Lemonade ♦ 5
Unsweetened Iced Tea ♦ 4
Ginger Ale ♦ 5
Milk ♦ 4
Evian ♦ 6.50

HOT DRINKS ♦ 3

Tea, Apple Cider, Coffee, Cocoa

FOUNTAIN SODA ♦ 5

Coca-Cola, Diet Coke, Root Beer, Sprite, Pibb Xtra

JUICES ♦ 4

Orange, Cranberry, Apple, Grapefruit, Pineapple

V = Vegetarian option available

An 18% gratuity will be automatically added to the check for parties of eight or more.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

PROST! / CHEERS!

FASSBIER / DRAFT BEER

AYINGER BRÄU-WEISSE HEFE-WEISSE ♦ 5.1% ABV ♦ 11

Top-fermented, light color wheat beer.

AYINGER CELEBRATOR DOPPLEBOCK ♦ 6.7% ABV ♦ 12

Bottom-fermented, dark lager with a dominant, malty taste.

HOFBRAU ORIGINAL ♦ 5.1% ABV ♦ 11

Perfect golden color, diverse grains, hints of grasses.

WEININSTEPHANER DUNKEL ♦ 5.3% ABV ♦ 11

Mild, hoppy note, fresh spicy taste.

PAULANER MUNCHEN LAGER ♦ 4.9% ABV ♦ 11

Mild elegant malts with a hint of sweetness and soft hint of hops in the background.

STIEGL LAGER ♦ 4.9% ABV ♦ 11

Mildly hopped, golden color, a great head, with a superb finish.

MAMMOTH BREWING CO. MAMMOTH PILSNER ♦ 5.0% ABV ♦ 11

Crisp, easy drinking Czech-style pilsner.

JUNE LAKE BREWING (ROTATING TAP) ♦ 11

ANDERSON VALLEY BOONT AMBER ALE ♦ 5.8% ABV ♦ 11

A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright citrus aroma.

ALMANAC BUNNY HILL HAZY IPA ♦ 6.1% ABV ♦ 11

Unfiltered, fruit forward with a modest bitterness.

REVISION BREWING IPA ♦ 6.5% ABV ♦ 11

Mild bitterness, citrus, and pine accents meld seamlessly.

ANDECHSER DOPPLEBOCK DUNKEL ♦ 7.1% ABV ♦ 12

Pleasantly malty, strong robust body, easily recognizable sweetness embraced in roasted cocoa with a light, bitter hoppiness.

FLASCHENBIER / BOTTLE BEER

ERDINGER WEISSBIER / 5.3% ABV ♦ 10

Gently spicy wheat and yeast aromas blend with mildly bitter hops.

FRUH KOLSCH / 4.8% ABV ♦ 10

Bright, golden color, fruity aroma, well-balanced taste.

WEHEINSTEPHANER HEFFEWEISSBIER / 5.4% ABV ♦ 10

Refreshing banana flavor, full-bodied, smooth yeast taste.

WEHEINSTEPHANER ORIGINAL / 5.1% ABV ♦ 10

Crisp taste with mild hoppy notes. Brewed according to centuries-old Brewing tradition.

COORS LIGHT / 4.2% ABV ♦ 9

Light, smooth, frost-brewed beer.

MODELO ESPECIAL / 4.4% ABV ♦ 10

Light hop character with a crisp, clean finish.

MODELO CHELADA / 3.5% ABV ♦ 14

Refreshing flavors of tomato, salt, and lime.

GUINNESS STOUT / 4.3% ABV ♦ 10

Dark and rich with a creamy head.

JUNE LAKE BREWING BANG SAUCE HARD SELTZER / 7.1% ABV ♦ 11

A huckleberry-flavored hard hitting seltzer.

MAMMOTH BREWING CO. EPIC IPA / 6.2% ABV ♦ 10

Balance of bitterness, smooth malt, and citrusy hops.

REKORDELING PEAR CIDER / 4.5% ABV ♦ 10

Natural fresh flavor, tart and subtly sweetened

LONG DRINK TRADITIONAL CITRUS / 5.5% ABV ♦ 10

Gin with grapefruit and juniper berry flavors.

LONG DRINK CRANBERRY / 5.5% ABV ♦ 10

Gin with cranberry and juniper berry flavors.

BITBURGER / N/A ♦ 9

Pilsner, bright with a mild hoppy taste

ATHLETIC BREWING N/A RUN WILD IPA ♦ 9

Approachable bitterness balances the specialty malt blend.

MIXGETRÄNKE / COCKTAILS

SUMMER SLUSHIES ♦ 15

HUCKLEBERRY HIBISCUS

Blue Ice huckleberry vodka, hibiscus tea, lemon juice, huckleberries.

MINTY MELON

Blue Ice Vodka, Midori melon liqueur, muddled mint.

BAVARIAN DAISY ♦ 14

Lunazul Tequila, Pama liqueur, lime juice, agave syrup

TROPICAL SUMMER ♦ 15

Cazadores Tequila, Tropical Red Bull

GERMAN HUCKLEBERRY MULE ♦ 15

Blue Ice vodka, ginger beer, lime juice, huckleberries

SPICY PINEAPPLE MOJITO ♦ 15

Bacardi, pineapple juice, jalapeños, lime juice, mint

PAULANER PUNCH ♦ 12

Paulaner Munchen Lager, lemon juice, simple syrup

BLOOD ORANGE GIN BASIL ♦ 15

Bombay Sapphire Gin, Fever Tree Blood Orange Soda, basil

SMOKED ROSEMARY PEACH OLD FASHIONED ♦ 15

High West bourbon, Peach Tree Liqueur, bitters, simple syrup, roasted peaches, rosemary

HEIBE GETRANKE / HOT DRINKS

CHOCOLATE ORANGE ♦ 15

Grand Marnier, Captain Morgan, hot cocoa.

CHOCOLATE ORANGE (SPICED) ♦ 15

Grand Marnier, Ancho Reyes, hot cocoa.

MUNICH COFFEE ♦ 15

Rumple Minze peppermint schnapps, cinnamon syrup, coffee.

YODLER TODDY ♦ 14

Makers Mark whiskey, rosemary, honey, lemon, ginger, cinnamon stick.

WEIN / WINE

ANGLES & COWBOYS / RED BLEND / CALIFORNIA ♦ 14

Soft and smooth with heavy merlot threads.

HAHN / PINOT NOIR / MONTEREY COUNTY ♦ 14

Dark cherry, rhubarb, subtle spice and toasty oak.

RUTA 22 / MALBEC / ARGENTINA ♦ 14

Kirsch liqueur, toasted herbs and pepper.

JOSH / CABERNET SAUVIGNON / HOPLAND ♦ 14

Dry, hazelnut, complex with notes of berry fruits.

DOMAINE WACHU / GRUINER VELTINER / AUSTRIA ♦ 14

White pepper and gooseberry with hinges of ripe, yellow apples.

LAGERIA / PINOT GRIGIO / DELLE VENEZIE ♦ 14

Lightly scented, simple palate with crisp acidity.

OLD SOUL / CHARDONNAY / CENTRAL VALLEY ♦ 14

Creamy and soft, full fresh fruit with vanilla undertones

DRY CREEK / SAUVIGNON BLANC / SONOMA COUNTY ♦ 14

Flavors of grapefruit, passion fruit, guava, and white pepper

CLOUDLINE / ROSÉ / OREGON ♦ 14

Light, crisp, fruity and very drinkable rosé.