



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.*

FÜR DEN TISCH / FOR THE TABLE

BAKED GIANT PRETZEL ♦ 27

Warm, soft pretzel topped with butter and salt. Served with haus mustard, honey mustard, and beer cheese. **V**

SAUSAGE HUNTER'S PLATTER ♦ 34

Seasonally inspired bratwurst cooked in a grape balsamic reduction. Served on sauerkraut with a warm pretzel bread and haus mustard.

HOUSE FONDUE ♦ 26

Melted smoked gouda, brie, white cheddar, and bacon onion marmalade. Served with seasonal vegetables, fresh fruit, and warm pretzel bread.

SMOKED TROUT ♦ 22

Cold smoked trout, with lemon-dill cream, capers, shallots, beer-poached mustard seeds, served on pretzel crostinis.

CHARCUTERIE BOARD ♦ 26

Chef's selection of cured meats and cheeses, nuts, dried fruit, house-made berry compote, served with pretzel crostinis.

POMMES FRITES / FRIES

BACON & BROCCOLI FONDUE ♦ 16

Natural-cut fries topped with bacon, broccoli, and haus fondue.

SMOKED ELK SAUSAGE ♦ 18

Natural-cut fries topped with smoked elk sausage, bell peppers, onion, and fire-roasted tomatoes cooked in a curry sauce.

STROGANOFF ♦ 16

Natural-cut fries topped with slow-braised Angus beef cooked with mushrooms, onion, Dijon mustard, Riesling wine, and spiced sour cream.

DUCK FAT ♦ 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

BROCCOLI & CHEDDAR ♦ 16

Creamy cheddar, onion, and broccoli soup. Served with warm pretzel bread.

HAUS CHICKEN & DUMPLINGS ♦ 20

Haus-made biscuits cooked in a chicken stew with roasted parsnips, carrots, leeks, celery, peas and garlic

BAVARIAN CHILI ♦ 18

Angus beef, kielbasa, applewood-smoked bacon, corn, beans, topped with beer cheese, crispy onions, and warm pretzel bread.

ROASTED BEET & GREEN BEAN SALAD ♦ 17

Spring mix, Farmers' feta cheese, carrots, red onion, roasted almonds, with balsamic dressing.

BABY SPINACH & CRANBERRY SALAD ♦ 17

Spinach, cranberries, apple, blue cheese, candied walnuts, red onion, roasted butternut squash, with citrus dressing.

FLADENBROTE / FLATBREAD

PROSCIUTTO & FIG ♦ 18

Prosciutto, sliced figs, mozzarella, basil and roasted walnuts with garlic oil and balsamic drizzle.

FLAMMKUCHEN ♦ 18

Applewood-smoked bacon, uncured pepperoni, Gruyère, grilled red onions, with a spiced sour cream base.

AUF EINEM BROTCHEN / ON A BUN

SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD

CHEDDAR-JALAPEÑO BRATWURST ♦ 22

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

YODLER BURGER ♦ 24

Angus beef patty, 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 breaded chicken breast, Swiss cheese, pickles, haus mustard, and pimento aioli on a toasted Kaiser bun. **V**

CRISPY PORK LOIN SANDWICH ♦ 22

Crispy breaded pork loin topped with creamy brie, haus mustard, pimento aioli, and apple relish. Served on a kaiser bun.

SWEDISH MEATBALL SANDWICH ♦ 22

Haus-made meatballs cooked in savory cream sauce topped with fresh mozzarella. Served on a warm pretzel roll.

TROUT SANDWICH ♦ 22

Cold smoked pink trout served caper aioli, red onions, spring mix, and tomato. Served on a pretzel roll.

ROAST BEEF SANDWICH ♦ 24

Thinly sliced roast beef, Swiss cheese, haus mustard, horseradish cream, and grilled red onions served on warm pretzel roll.

HAUPTKURS / MAIN COURSE

PORK JÄGERSCHNITZEL ♦ 28

Crispy breaded pork topped with hunter's beer and sausage mushroom gravy, served with natural-cut fries.

STROGANOFF ♦ 28

Egg noodles topped with slow-braised Angus beef cooked with mushrooms, onion, Dijon mustard, Riesling wine, and spiced sour cream.

EGGPLANT SCHNITZEL ♦ 22

Crispy breaded eggplant topped with paprika gravy and spiced sour cream. Served on mashed potatoes.

ADDITIONAL SAUCE \$1

GETRÄNKE / BEVERAGES

COLD DRINKS

- Red Bull Energy Drink ♦ 4.75
Original, Sugarfree, Red Bull Editions: Tropical, Watermelon
- Strawberry Lemonade ♦ 5
- Unsweetened Iced Tea ♦ 4
- Ginger Ale ♦ 4.50
- Sparkling Evian ♦ 6.50

HOT DRINKS ♦ 4

Tea, Apple Cider, Coffee, Cocoa

FOUNTAIN SODA ♦ 4.50

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

JUICES ♦ 5

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 / HEFE-WEISSE ♦ 5.1% ABV ♦ 11

Top-fermented, light color wheat beer.

AYINGER / CELEBRATOR DOPPELBOCK ♦ 6.7% ABV ♦ 12

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

HOFBRÄU / ORIGINAL ♦ 5.1% ABV ♦ 11

Traditional Munich-style lager with diverse grains

WEIHENSTEPHANER / DUNKEL ♦ 5.3% ABV ♦ 11

Mild yet developed and rich dark wheat beer.

KÖSTRITZER / SCHWARZBIER ♦ 4.8% ABV ♦ 11

Clean, malty black lager with light earthy hops.

STIEGL / LAGER ♦ 4.9% ABV ♦ 11

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

MAMMOTH BREWING CO. / 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 ♦ 6.4% ABV ♦ 11

Mild bitterness, citrus, and pine accents meld seamlessly.

CHIMAY / BLUE ♦ 9.0% ABV ♦ 16

Complex aromas of brown bread, molasses, dark fruits, and spices that lead into a rich palate.

FLASCHENBIER / BOTTLE BEER

ERDINGER / WEISSBIER / 5.3% ABV ♦ 10

Gentle wheat-forward ale with mild hops.

FRÜH / KÖLSCH / 4.8% ABV ♦ 10

Bright and golden with a fruity well-balanced aroma.

KÖNIG / PILSNER / 4.9% ABV ♦ 10

Clean and crisp, with a malty sweetness.

WEIHENSTEPHANER / HEFEWEISSBIER / 5.4% ABV ♦ 10

Refreshingly smooth and full-bodied.

WEIHENSTEPHANER / ORIGINAL / 5.1% ABV ♦ 10

Fuller-bodied lager with mild hoppy notes.

COORS / LIGHT / 4.2% ABV ♦ 9

Light and refreshing lager with low bitterness.

MODELO / ESPECIAL / 4.4% ABV ♦ 10

Clean and slightly sweet Mexican lager.

MODELO / CHELADA / 3.5% ABV ♦ 14

Michelada style beer with flavors of tomato, lime, and salt.

GUINNESS / STOUT / 4.3% ABV ♦ 10

Roasted flavor with notes of coffee and chocolate.

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

Huckleberry forward and slightly sweet hard seltzer.

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

Smooth and balanced bitterness with citrusy hops.

REKORDELING / PEAR CIDER / 4.5% ABV ♦ 10

Naturally fresh, tart with a subtle sweetness.

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 / PILSNER / N/A ♦ 9

Pilsner, bright with a mild hoppy taste

ATHLETIC BREWING / RUN WILD IPA / N/A ♦ 9

Approachable bitterness balances the specialty malt blend.

MIXGETRÄNKE / COCKTAILS

BLUE CORNICE ♦ 14

Blue Ice Huckleberry vodka, Blue Curaçao, lemonade.

FROZEN IRISH COFFEE ♦ 14

Jameson whiskey, Baileys Irish cream, coffee.

BAVARIAN DAISY ♦ 15

Lunazul Tequila, Pama liqueur, lime juice, agave syrup.

GERMAN HUCKLEBERRY MULE ♦ 15

Blue Ice vodka, ginger beer, lime juice, huckleberries.

CIDERITA ♦ 15

Hornito's reposado, lime juice, agave, cinnamon syrup.

RUDOLPH WITH WINGS ♦ 15

Tito's vodka, Orangecello, Allspice liqueur, cranberry Red Bull Energy Drink.

SANTA'S LITTLE HELPER ♦ 15

Beefeater gin, St Germain liqueur, cranberry juice, rosemary syrup.

STRAWBERRY FIELDS ♦ 15

Smirnoff vanilla vodka, strawberry purée, cream, and soda.

HEIBE GETRANKE / HOT DRINKS

THE STEAMY HOG FART ♦ 16

Whistle pig whiskey, Kahlua, Bailey's Irish cream, and coffee. Topped with whipped cream.

S'MORES DELIGHT ♦ 15

Vanilla vodka and hot cocoa. Topped with whipped cream, marshmallow, chocolate syrup and graham crackers.

GOLD RUSH ♦ 15

Knob Creek whiskey, butterscotch schnapps and apple cider. Topped with floating cream.

PEANUT BUTTER CUP ♦ 15

Skrewball peanut butter whiskey and hot cocoa. Topped with whipped cream.

MULLED WINE ♦ 10

Classic warm spiced wine.

YODLER TODDY ♦ 15

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

WEIN / WINE

ANGLES & COWBOYS / RED BLEND / CALIFORNIA ♦ 15

Soft and smooth with heavy merlot threads.

PARDUCCI / PINOT NOIR / MENDOCINO COUNTY ♦ 13

Dark cherry, rhubarb, subtle spice and toasty oak.

CAMILLA / MALBEC / ARGENTINA ♦ 14

Kirsch liqueur, toasted herbs and pepper.

JOSH / CABERNET SAUVIGNON / HOPLAND ♦ 15

Dry, hazelnut, complex with notes of berry fruits.

DOMAINE WACHU / GRUINER VELTINER / AUSTRIA ♦ 14

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

RUFFINO / PINOT GRIGIO / ITALY ♦ 14

Refreshing flavors of pear, apple, honey, and lemon.

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.

RUFFINO PROSECCO / ITALY ♦ 13

Bright and vibrant with the aromas of fresh lemons