



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 ♦ 29

Haus Mustard, Honey Mustard, and Beer Cheese Sauce. **V**

SAUSAGE HUNTER'S PLATTER ♦ 34

Chef-Inspired Sausages, Sauerkraut, Grape Balsamic Reduction, Haus Mustard, and Warm Pretzel Bread.

CHEESE AND FRUIT PLATTER ♦ 24

Chef-Inspired Cheeses, Seasonal Fresh Fruits, Haus-Made Berry Compote, and Pretzel Crostini's.

PULLED PORK & BEER CHEESE FRITES ♦ 16

Coleslaw, and Green Onion.

SMOKED ELK SAUSAGE FRITES ♦ 20

Bell Peppers, Onions, Fire-Roasted Tomatoes, Curry Sauce, Gruyère, and Green Onion.

DUCK FAT FRITES ♦ 14

Sage, and Garlic.

FLADENBROT / FLATBREAD

ELK SAUSAGE & SAGE ♦ 20

Roasted Tomatoes, Curry Sauce, Sautéed Mushroom, Red Onion, Crispy Sage, and Fresh Mozzarella.

PEACH AND BERRY ♦ 20

Prosciutto, Black Berry, Raspberry, Strawberries, Goat Cheese, Fresh Basil, and Balsamic Drizzle.

SALAT / SALADS

ADD MARINATED CHICKEN BREAST +9 / SAUSAGE

LINKS +9 / FRIED SHRIMP +11

WALDORF CHICKEN SALAD ♦ 17

Chunked Chicken Breast, Grapes, Candied Walnuts, Onions, Celery, Spring Mix, Dill Mayo, Oma's Apples, and Lemon Vinaigrette.

FIRED SHRIMP DILL CUCUMBER SALAD ♦ 20

Bell Pepper, Oma's Apples, Red Onion, Daikon Radish, Baby Spinach, and Apple Cider Vinaigrette.

APPLE AND ENDIVE SALAD ♦ 17

Candied Walnuts, Danish Blue Cheese, Fresh Berries, Pomegranate Vinaigrette.

AUF EINEM BROTCHEIN / ON A BUN

SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD

TRADITIONAL BRATWURST ♦ 22

Jalapeño Cheddar Bratwurst, Haus Sauerkraut, Apple Relish, and Haus Mustard on a Pretzel Bread.

SMOKED ELK SAUSAGE ♦ 24

Bell Peppers, Red Onions, Paprika, Curry Sauce, and Pimento Aioli on a Pretzel Roll.

YODLER BURGER ♦ 24

White Cheddar Cheese, Lettuce, Tomato, and Bacon-Onion Jam on a Kaiser Bun. **Beyond® Meat Patty available upon request. **V****

CHICKEN SCHNITZEL SANDWICH ♦ 22

Crispy Chicken Breast, Swiss cheese, Pickle Chips, Haus Mustard, and Pimento Aioli on a Kaiser Bun. **Eggplant Schnitzel available upon request. **V****

GIANT PICKLE SANDWICH ♦ 20

Oven-Roasted Chicken, Lettuce, Tomatoes, Onion, and Mandarin Cream Cheese Spread. **Pickle is the Bun.**

PULLED PORK SANDWICH ♦ 20

Haus BBQ, Coleslaw, Crispy Onion, and Bacon Marmalade.

FRIED COD FISH SANDWICH ♦ 24

Haus-Battered Cod, Remoulade Apples, Egg, Capers, Lemon Juice, Smoked Paprika, and Iceberg Lettuce on a Potato Bun.

BLACK FOREST HAM SANDWICH ♦ 22

Swiss, Applewood-Smoked Bacon, Lettuce, Tomato, Haus Mustard, and Apple Relish Aioli on a Marbled Rye.

BELGIAN WAFFLE CHICKEN SANDWICH ♦ 22

Deli-Roasted Chicken, Cream Cheese, Bacon, Apple Butter Compote, and Maple Syrup, topped with Powdered Sugar.

ADDITIONAL SAUCE \$1

GETRÄNKE / BEVERAGES

COLD DRINKS

- Red Bull Energy Drink ♦ 5.25
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

SCHNEIDER WEISS FEST WEISSE ♦ 6.2% ABV ♦ 12

Lucid golden wheat beer, citrusy notes from Cascade hops, and fruity Schneider yeast. A real treat.

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 / WHITE ♦ 8.0% ABV ♦ 16

A dry and hoppy character. Enhance by floral fruitiness that brings memories of a fine dry white wine.

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.

JUNESHINE / HARD KOMBUCHA / 6.8% ABV ♦ 10

Ask about our various flavors.

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

FROZEN BANG SAUCE ♦ 14

Huckleberry slightly sweet hard cider from June Lake Brewing.

ALPINE MEADOW ♦ 15

Blue Ice Vodka, Blue Curaçao, coconut rum, and pineapple juice.

BAVARIAN DAISY ♦ 15

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

GERMAN HUCKLEBERRY MULE ♦ 15

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

SCHWARZWALD SMASH ♦ 15

Shelter Gin, St. Germain Elderflower Liqueur, blackberries, lemon juice, hibiscus simple syrup, and mint.

RED BULL BLASTER ♦ 15

Red Bull Energy Drink, vodka, peach schnapps, and orange juice.

STRAWBERRY FIELDS ♦ 15

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

DAS WASSERMELONE ♦ 15

Hornito's Tequila, watermelon purée, lime juice, agave, and mint.

YODLER RADLER ♦ 14

Stiegl lager, Jameson Whiskey, and grapefruit juice.

WACHU SPARKLE ♦ 14

Domaine Wachu Gruner Veltliner, St. Germain Elderflower Liqueur, lemon juice, and Sprite.

HEIBE GETRÄNKE / HOT DRINKS

SPICY HOT CHOCOLATE ♦ 15

Ancho Ryes, Ghost Chili Tequila, and hot cocoa.

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.

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