



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

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 marmalade. Served with seasonal vegetables, fresh fruit, and warm pretzel bread.

BAKED GIANT PRETZEL CHARCUTERIE BOARD ♦ 54

Seasonal cheese & meats, nuts, dried fruits, beer cheese, house mustard, and honey mustard.

POMMES FRITES / FRIES

CURRYWURST FRIES ♦ 16

Natural-cut fries with Knockwurst in curry paprika sauce, and cheddar cheese blend.

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 ♦ 18

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 / SMOKED SAUSAGE +10 / SMOKED TROUT +12

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.

HOUSE SALAD ♦ 9

Spring mix, house-made pretzel croutons, carrots, cherry tomatoes, and red onion.

FLADENBROTE / FLATBREAD

ELK SAUSAGE & SAGE ♦ 20

Roasted tomato curry sauce, sautéed mushroom, red onion, bell peppers, crispy sage, fresh mozzarella.

PEACH & BERRY ♦ 20

Prosciutto, blackberry, raspberry, strawberry, goat cheese, fresh basil, 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, Grillo's Pickles, 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, Grillo's Pickles, haus mustard, and pimento aioli on a toasted Kaiser bun. **Eggplant substitute available. **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.

PULLED PORK GRILLED CHEESE ♦ 24

Smoked gouda, aged white cheddar, caramelized apples, grilled onion with house-made berry compote. Served on sourdough.

SMOKED ELK BRATWURST ♦ 22

Bell pepper, red onion, paprika curry sauce, and pimento aioli. Served on a 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.

ROULADEN ♦ 34

Slow-braised flank steak, bacon, pickles, leeks, onions, red wine mustard demi, salty tri colored fingerlings.

CRISPY PORK KNUCKLE ♦ 34

Juniper berry herb rub, Bayrisch Dunkle chicken gravy, with creamy red mash potato.

ADDITIONAL SAUCE \$1

COLD DRINKS

Red Bull ♦ 5.25
Energy Drink, Sugarfree, Watermelon, Sugarfree Watermelon, Iced Vanilla Berry
 Milk ♦ 4
 Strawberry Lemonade ♦ 5
 Unsweetened Iced Tea ♦ 4
 Sparkling Evian ♦ 6.50

HOT DRINKS ♦ 4

Tea, Apple Cider, Coffee, Cocoa

FOUNTAIN SODA ♦ 5

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

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 / BRAU-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

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**REVISION BREWING / IPA ♦ 6.4% ABV ♦ 11**

Mild bitterness, citrus, and pine accents meld seamlessly.

BLEU GRAND RESERVE TRAPPIST ♦ 9% ABV ♦ 16

Full bodied and warming, chocolaty-bitter, dark trappist.

SCHNEIDER WEISS ♦ 6.2% ABV ♦ 12

Fresh citrusy note is derived from precious Cascade hop and the fruity Schneider yeast.

WEININSTEPHANER HELLES ♦ 4.8% ABV ♦ 11

Represents Old Bavaria's native beverage of choice. (Lager)

BRLO GERMAN IPA ♦ 7% ABV ♦ 11

Hazy orange color with orange extract, hints of berries, and light malt and hop flavors.

FLASCHENBIER / BOTTLE BEER**FRÜH / KÖLSCH / 4.8% ABV ♦ 10**

Bright and golden with a fruity well-balanced aroma.

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.

HOFBRAU / OKTOBERFEST / 6.3% ABV ♦ 10

A mélange of alpine herbs caresses the nose with malt caramel, exotic dried fruits, fig, and honey.

WELTENBURGER / BAROCK DUNKLE / 4.8% ABV ♦ 10

Deep caramel notes, rich toastiness and hints of roasty char.

PAULANER / HEFEWEIZEN / 5.5% ABV ♦ 10

Hints of banana, traces of mango and pineapple.

JUNESHINE / KOMBUCHA / 6% ABV ♦ 14

Rotating flavor.

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

Approachable bitterness balances the specialty malt blend.

MIXGETRÄNKE / COCKTAILS**YODLER WINTER SPRITZER ♦ 15**

Apple brandy, hazelnut liqueur, Prosecco.

RED BULL BLASTER ♦ 16

Svedka Vodka, Peach Schnapps, Red Bull Energy Drink, orange juice.

BAVARIAN DAISY ♦ 15

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

THE RESOLUTION ♦ 16

Bombay Gin, simple syrup, lemon juice, rosemary.

SPICED UP ♦ 16

TINCUP American Whiskey, allspice dram liqueur, simple syrup, Angostura Bitters.

STRANAHAN'S OLD FASHIONED ♦ 18

Stranahan's Original Whiskey, Angostura Bitters simple syrup, cherry, orange peel.

HEIBE GETRÄNKE / HOT DRINKS**SPICY HOT CHOCOLATE ♦ 16**

Ghost Chili Tequila, Ancho Reyes liqueur, hot chocolate.

WHITE RUSSIAN ♦ 15

Smirnoff Vanilla Vodka, Kahlua liqueur, coffee, cream.

CARAMEL APPLE CIDER ♦ 15

Smirnoff Caramel Vodka, hot cider, cinnamon stick, whipped cream.

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.

ROTWEIN / RED 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.

WEISSWEIN / WHITE WINE**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