



FÜR DEN TISCH / FOR THE TABLE

BAKED GIANT PRETZEL ♦ 29 soft warm pretzel, haus mustard, honey mustard, clarified butter, salt, bier cheese sauce

SAUSAGE HUNTER'S PLATTER ♦ 34 seasonally inspired bratwursts, sauerkraut, grape balsamic reduction, haus mustard, warm buttered *Brezel Brot* (Pretzel Bread), *Rotkohl* (German Red Cabbage), rosemary

HAUS FONDUE ♦ 26 *Drei-Käse-Mischung* (Three Cheese Mix), smoked gouda, creamy brie, sharp white cheddar blend, bacon marmalade, seasonal vegetables, fresh fruit, *Brotstücke Aufschneiden* (Sliced Baguette), *Rotkohl* (German Red Cabbage)

BRATCHOS ♦ 25 pretzel bread-style chips, beer cheese, smoked brat, sauerkraut, seasoned sour cream, pickled relish, *Rotkohl* (German Red Cabbage), fresh herbs

APFELPOMMES FRITES / FRIES

DUCK FAT FRIES ♦ 15 natural-cut frites, crispy sage, garlic

STROGANOFF FRIES ♦ 17 natural-cut frites, slow-braised Angus beef, mushroom, onions, garlic, herbs, spiced sour cream, green onion

SCHWEINEFLEISCH FRIES ♦ 17 natural-cut frites, slow-braised pulled pork, BBQ sauce, bier cheese, seasoned sour cream, fresh herbs

SUPPEN UND SALATE / SOUPS & SALADS

ADD MARINATED CHICKEN BREAST, SAUSAGE, OR BLACK FOREST HAM +12

GERMAN GOULASH ♦ 17 paprika-spiced soup, braised Angus beef, onions, peppers, and potatoes, green onion, warm buttered *Brezel Brot* (Pretzel Bread)

BROCCOLI CHEDDAR CHEESE ♦ 16 onion, broccoli, warm buttered *Brezel Brot* (Pretzel Bread). Add diced ham +4

BAVARIAN CHILI ♦ 18 kielbasa, corn, beans, applewood-smoked bacon, Angus beef, bier cheese, crispy onion, green onion, warm buttered *Brezel Brot* (Pretzel Bread)

ROASTED BEET & GREEN BEAN SALAD ♦ 17 spring mix, Farmers' feta cheese, carrots, red onion, roasted almonds, balsamic dressing

HAUS SALAD ♦ 9 seasonal spring mix, haus-made pretzel croutons, carrots, cherry tomatoes, red onion

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.*

V = Vegetarian option available



AUF EINEM BROTCHEN / SANDWICHES

CHOICE OF NATURAL CUT FRITES OR HAUS SALAD

CHEDDAR JALAPEÑO BRATWURST ♦ 23 haus sauerkraut, apple relish, haus mustard, on a *Brezel Rolle* (Pretzel Bun)

SMOKED ELK BRATWURST ♦ 23 bell pepper, red onion, paprika-curry sauce, pimento aioli, *Brezel Rolle* (Pretzel Bun)

YODLER BURGER ♦ 24 cheddar cheese, haus sauce, iceberg lettuce, tomato, bacon jam, on a *Kaiser Brötchen* (Roll)

CHICKEN SCHNITZEL SANDWICH ♦ 23 crispy chicken, Swiss cheese, pickles, haus mustard, pimento aioli, *Kaiser Brötchen* (Roll)

PULLED PORK GRILLED CHEESE ♦ 24 slow-braised pulled pork, smoked gouda, aged white cheddar, caramelized apples, grilled onion, sourdough, haus-made berry marmalade

STRAMMER MAX ♦ 24 layered Black Forest ham, fried egg, *Drei-Käse-Mischung* (Three Cheese Mix), green onion, on top of toasted sourdough bread

HAUPTKURS / MAIN COURSE

SCHWEINEFLEISCH & APPLES ♦ 32 sautéed pork loins with apples and red onions, served with *Kartoffelpuffer* (German Potato Pancakes), *Drei-Käse-Mischung* (Three Cheese Mix), and *Rotkohl* (German Red Cabbage)

EGGPLANT SCHNITZEL ♦ 24 crispy eggplant, creamy mashed potato, haus paprika gravy, seasoned sour cream

STROGANOFF ♦ 30 egg noodles, slow-braised Angus beef, mushrooms, onion, Dijon mustard, Riesling wine, seasoned sour cream, *Rotkohl* (German Red Cabbage)

PORK JÄGER SCHNITZEL ♦ 29 crispy pork, Hunter's bier and sausage mushroom gravy, frites, seasoned sour cream, *Rotkohl* (German Red Cabbage)

COLD DRINKS

- Red Bull Energy Drink ♦ 5.99
Original, Sugarfree, Juneberry, Watermelon
- Strawberry Lemonade ♦ 5.75
- Unsweetened Iced Tea ♦ 5
- Sparkling Evian ♦ 8.25

HOT DRINKS ♦ 5

Tea, Apple Cider, La Colombe Coffee, Ghirardelli Hot Cocoa

FOUNTAIN SODA ♦ 5

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

JUICES ♦ 5.50

Orange, Cranberry, Apple, Grapefruit, Pineapple

PROST! / CHEERS!

FASSBIER / DRAFT BEER

CHIMAY BLEUE GRAND RESERVE TRAPPIST / 9% ABV ♦ 17
Full bodied and warming, chocolaty-bitter, dark trappist.

PAULANER OCKTOBERFEST / 5.8% ABV ♦ 13
Deep Amber color, a malty bready flavor and a balanced, slightly hoppy finish.

AYNINGER BRAU-WEISSE / 5.1% ABV ♦ 13
Top fermented, light color wheat beer.

AYNINGER CELEBRATOR DOPPLEBOCK / 6.7% ABV ♦ 13
Bottom fermented, dark lager with dominant, malty taste.

HOFBRAU ORIGINAL / 5.1% ABV ♦ 13
Perfect Golden color, diverse grains, hints of grass.

WEININSTEPHANER HELLES / 4.8% ABV ♦ 13
Represents Old Bavaria’s native beverage of choice. (Lager)

KOSTRITZER BLACK LAGER / 4.8% ABV ♦ 13
Intense spicy aromas, including sage, roasted chestnuts, dark honey, bitter chocolate, and fresh farm-baked bread

STIEGL LAGER / 4.9% ABV ♦ 13
Mildly hopped, golden color, a great head, with a superb finish.

MAMMOTH BREWING ROTATING TAP ♦ 13

JUNE LAKE BREWING ROTATING TAP ♦ 13

TOPA TOPA CHIEF PEAK / IPA ABV% 7.0 ♦ 13
Featuring piney hops, and notes of passion fruit, orange and gooseberry.

BRLO GERMAN IPA / ABV% 7.0 ♦ 13
Vibrant aromas of pine, zesty citrus and delicate floral notes.

FLASCHENBIER / BOTTLE BEER

FRÜH / KÖLSCH / 4.8% ABV ♦ 11
Bright and golden with a fruity well-balanced aroma.

COORS / LIGHT / 4.2% ABV ♦ 10
Light and refreshing lager with low bitterness.

MODELO / ESPECIAL / 4.4% ABV ♦ 11
Clean and slightly sweet Mexican lager.

MODELO / CHELADA / 3.5% ABV ♦ 12
Michelada style beer with flavors of tomato, lime, and salt.

GUINNESS / STOUT / 4.3% ABV ♦ 12
Roasted flavor with notes of coffee and chocolate.

JUNE LAKE BREWING / BANG SAUCE HARD SELTZER/ 7.1% ABV ♦ 14
Huckleberry forward and slightly sweet hard seltzer.

MAMMOTH BREWING CO. / EPIC IPA / 6.2% ABV ♦ 14
Smooth and balanced bitterness with citrusy hops.

HOFBRAU / OKTOBERFEST / 6.3% ABV ♦ 11
A mélange of alpine herbs caresses the nose with malt caramel, exotic dried fruits, fig, and honey.

WELTENBURGER / BAROCK DUNKLE / 4.8% ABV ♦ 11
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 / HARD KOMBUCHA / 6% ABV ♦ 14
Rotating flavor.

ATHLETIC BREWING / RUN WILD IPA / N/A ♦ 10
Approachable bitterness balances the specialty malt blend.

MIXGETRÄNKE / COCKTAILS

BAVARIAN DAISY ♦ 18
Casamigas Reposado Tequila, Pama Liqueur, Lime Juice, Agave Syrup

REDBULL BLASTER ♦ 15
Svedka Vodka, Peach Schnapps, Red Bull Energy Drink, Orange Juice

WHITE CHOCOLATE MARTINI ♦ 15
Stoli Vanilla vodka, Crème de cacao, cream

STRANAHAN'S OLD FASHIONED ♦ 18
Stranahan’s Blue Peak Single Malt Whiskey, Angostura Bitters, Simple Syrup, Cherry, Orange Peel

TINCUP COLD TODDY ♦ 16
TINCUP American Whiskey, Lemon Juice, Honey, Cinnamon Stick

HEIßE GETRÄNKE/ HOT DRINKS

SPICY HOT CHOCOLATE ♦ 15
Tanteo Chipotle Tequila, Ancho Reyes Liqueur, Ghirardelli Hot Chocolate, Whipped Cream

YODLER TODDY ♦ 15
Makers Mark Whiskey, Lemon Juice, Honey, Ginger, Rosemary

PEANUT BUTTER CUP ♦ 15
Skrewball Peanut Butter Whiskey, Ghirardelli Hot Chocolate

YODLER'S DELIGHT ♦ 15
Captain Morgan, Butterscotch Schnapps, Apple Cider, Floater of Cream

CARAMEL KISS HOT CIDER ♦ 15
Smirnoff Caramel Vodka, Hot Cider, Cinnamon Stick, Whipped Cream

MIA'S MULLED WINE ♦ 14
Hot Spiced Wine, with a shot of brandy, cinnamon stick

ROTWEIN / RED WINE

A-Z PINOT NOIR / ABV 13.5% / OREGON ♦ 15
Light and tangy, raspberry and espresso flavors. Finishing with finesse.

JOEL GOTT CABERNET / ABV 13.9% / NAPA VALLEY ♦ 15
Aromas of black cherry, blackberry, black currant, and cocoa, with subtle notes of cedar and sweet tobacco.

DON NICANOR MELBEC / ABV 15% / MENDOZA ♦ 14
Aromas of red and black fruits, white pepper, and hints of clove and tobacco leaf.

MENAGE A TROIS RED BLEND / ABV 13.8% ♦ 14
An American blend that combines Zinfandel, Merlot, and Cabernet Sauvignon grapes

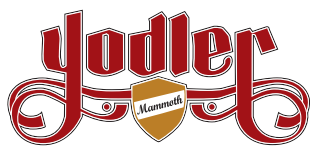
WEIßWEIN / WHITE WINE

DOMAINE WACHU / GRUINER VELTINER / AUSTRIA ♦ 15
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 ♦ 13
Creamy and soft, full fresh fruit with vanilla undertones

RUFFINO PROSECCO / ITALY ♦ 13
Bright and vibrant with the aromas of fresh lemons



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.