



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

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.

HOUSE FONDUE ♦ 26

Smoked gouda, brie, white cheddar, bacon marmalade, seasonal vegetables, fresh fruit, and warm pretzel bread.

SMOKED TROUT ♦ 22

Lemon dill cream, capers, shallots, beer poached mustard seeds, pretzel crostini.

CHARCUTERIE BOARD ♦ 26

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

POMMES FRITES / FRIES

BACON & BROCCOLI FONDUE ♦ 16

Natural-cut fries topped with bacon, broccoli, white cheddar, brie, smoked gouda, bacon marmalade.

SMOKED ELK SAUSAGE ♦ 18

Natural-cut fries opped with smoked elk sausage, bell peppers, onion, fire-roasted tomatoes, curry sauce, Gruyère, green onion.

STROGANOFF ♦ 16

Natural-cut fries topped with slow-braised Angus beef, mushroom, onions, garlic, herbs, spiced sour cream, and green onions.

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

Onion, broccoli, and a warm buttered pretzel stick.

HAUS CHICKEN & DUMPLINGS ♦ 20

Roasted parsnips, carrots, leeks, celery, peas, and garlic.

BAVARIAN CHILI ♦ 18

Kielbasa, corn, beans, applewood-smoked bacon, Angus beef, 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

Oma's apple, Danish blue cheese, candied walnuts, red onion, roasted butternut squash, with citrus dressing.

FLADENBROTE / FLATBREAD

PROSCIUTTO & FIG ♦ 18

Garlic oil, basil, mozzarella, roasted walnuts, balsamic drizzle.

FLAMMKUCHEN ♦ 18

Spiced sour cream, applewood-smoked bacon, uncured pepperoni, grilled red onion, Gruyère.

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

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.

CRISPY PORK LION SANDWICH ♦ 22

brie cheese, apple relish, house mustard, pimento aioli on a Kaiser bun.

SWEDISH MEAT BALL SANDWICH ♦ 22

Savory cream sauce and fresh mozzarella on a warm pretzel roll.

TROUT SANDWICH ♦ 22

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

ROAST BEEF SANDWICH ♦ 22

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

HAUPTKURS / MAIN COURSE

PORK JÄGERSCHNITZEL ♦ 28

Crispy pork, hunter's beer and sausage mushroom gravy, served with fries.

STROGANOFF ♦ 28

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

EGGPLANT SCHNITZEL ♦ 22

Crispy eggplant, creamy mashed potato, paprika gravy, spiced sour cream.

MEAT MEATBALL PATTY ♦ 28

Wild mushroom red wine demi, mashed potato, garlic butter, almond haricot vert.

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 ♦ 4.50
- Sparkling Evian ♦ 6.50

HOT DRINKS ♦ 4

Tea, Apple Cider, Coffee, Cocoa

FOUNTAIN SODA ♦ 4.50

Coca-Cola, Diet Coke, 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 BIER

- 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.
- LEAD DOG CITRA SOLO 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 BIER**
- 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.
- KONING PILSNER / 4.9% ABV ♦ 10**
Clean and crisp, with malty sweetness and slightly hoppy bitterness.
- 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

- BOOZY SLUSHIES**

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.
- SMOKED ROSEMARY PEACH OLD FASHIONED ♦ 15**
High West bourbon, Peach Tree Liqueur, bitters, simple syrup, roasted peaches, rosemary.
- HEIBE GETRANKE / HOT DRINKS**
- THE STEAMY BUFFALO FART ♦ 16**
Buffalo Trace, Kahlua, Bailey’s Irish cream, coffee.
- S’MORES DELIGHT ♦ 15**
Vanilla vodka, hot cocoa, marshmallow, choc syrup, graham cracker.
- GOLD RUSH ♦ 15**
Knob Creek whiskey, butterscotch schnapps, apple cider, cream.
- PEANUT BUTTER CUP ♦ 15**
Skrewball peanut butter whiskey, hot chocolate 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.
- HAHN / PINOT NOIR / MONTEREY COUNTY ♦ 13**
Dark cherry, rhubarb, subtle spice and toasty oak.
- RUTA 22 / 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**