



# 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.*

## VORSPEISEN / APPETIZERS

### BAKED GIANT PRETZEL ♦ 25

Salted and 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.

### DUCK FAT FRITES ♦ 14

Natural-cut fries drizzled in duck fat, garlic, and sage.

## SALATE / SALADS

**ADD MARINATED CHICKEN BREAST +9 / SAUSAGE LINKS +9 / SMOKED TROUT +10**

### WATERMELON & CUCUMBER SALAD ♦ 17

Prosciutto, arugula, red onions, watermelon radish, feta, sliced almonds, apple cider vinaigrette.

### HAUS SALAD ♦ 9

Spring mix, red onions, carrot, cherry tomato, haus croutons, choice of dressing. **V**

## AUF EINEM BROTCHEM / ON A BUN

**SERVED WITH NATURAL-CUT FRIES OR HAUS SALAD**

### CHEDDAR-JALAPEÑO BRATWURST ♦ 20

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

### YODLER BURGER ♦ 22

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**

### TROUT SANDWICH ♦ 24

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

### ROAST BEEF SANDWICH ♦ 22

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

## 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 ♦ 5  
Evian ♦ 6.50

### HOT DRINKS ♦ 3

Tea, Apple Cider, Coffee, Cocoa

### FOUNTAIN SODA ♦ 5

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

### JUICES ♦ 4

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 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.

### ANDECHSER DOPPLEBOCK DUNKEL ♦ 7.1% ABV ♦ 12

Pleasantly malty, strong robust body, easily recognizable sweetness embraced in roasted cocoa with a light, bitter hoppiness.

## FLASCHENBIER / BOTTLE BEER

### 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.

### 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

### SUMMER SLUSHIES

#### HUCKLEBERRY HIBISCUS ♦ 15

Blue Ice huckleberry vodka, hibiscus tea, lemon juice, huckleberries.

#### SOUR APPLE ♦ 15

Blue Ice Vodka, green apple schapps, apple purée.

#### BAVARIAN DAISY ♦ 14

Lunazul Tequila, Pama liqueur, lime juice, agave syrup

#### TROPICAL SUMMER ♦ 15

Cazadores Tequila, Tropical Red Bull

#### GERMAN HUCKLEBERRY MULE ♦ 15

Blue Ice vodka, ginger beer, lime juice, huckleberries

#### SPICY PINEAPPLE MOJITO ♦ 15

Bacardi, pineapple juice, jalapeños, lime juice, mint

#### PAULANER PUNCH ♦ 12

Paulaner Munchen Lager, lemon juice, simple syrup

#### BLOOD ORANGE GIN BASIL ♦ 15

Bombay Sapphire Gin, Fever Tree Blood Orange Soda, basil

#### SMOKED ROSEMARY PEACH OLD FASHIONED ♦ 15

High West bourbon, Peach Tree Liqueur, bitters, simple syrup, roasted peaches, rosemary

## HEIBE GETRANKE / HOT DRINKS

#### CHOCOLATE ORANGE ♦ 15

Grand Marnier, Captain Morgan, hot cocoa.

#### CHOCOLATE ORANGE (SPICED) ♦ 15

Grand Marnier, Ancho Reyes, hot cocoa.

#### MUNICH COFFEE ♦ 15

Rumple Minze peppermint schnapps, cinnamon syrup, coffee.

#### YODLER TODDY ♦ 14

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

## WEIN / WINE

#### ANGLES & COWBOYS / RED BLEND / CALIFORNIA ♦ 14

Soft and smooth with heavy merlot threads.

#### HAHN / PINOT NOIR / MONTEREY COUNTY ♦ 14

Dark cherry, rhubarb, subtle spice and toasty oak.

#### RUTA 22 / MALBEC / ARGENTINA ♦ 14

Kirsch liqueur, toasted herbs and pepper.

#### JOSH / CABERNET SAUVIGNON / HOPLAND ♦ 14

Dry, hazelnut, complex with notes of berry fruits.

#### DOMAINE WACHU / GRUINER VELTINER / AUSTRIA ♦ 14

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

#### LAGARIA / PINOT GRIGIO / DELLE VENEZIE ♦ 14

Lightly scented, simple palate with crisp acidity.

#### 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.