

Brauhaus Gusswerk *****

5020-Salzburg
Söllheimer Str. 16 / Objekt 3

Tel: +43 662 243279

info@brauhaus-gusswerk.at

<http://www.brauhaus-gusswerk.at>

Open: Tu–Sa from 1700 hrs, closed Su, Mo & Fr
Draught: Edelguss, Weizenguss, Sonderguss - gelegentlich: Jakobsgold, Black Betty, Steinbier
Bottled: Kadlez Pils, Hofstettner Bio-Honigbier, Baumburger Klosterdunkel (bio), Stiegl Paracelsus, Null Komma Josef, saisonale Biere.

Organic brewery on the outskirts of Salzburg. Set up by Reinhold Barta in the autumn of 2007. The bar is welcoming, not least because it's next to the brewery and occasionally you can see brewing in progress. Food is of course organic, mainly organic cheese with beer. 70 seats, 30 at the bar, 50 in the garden.

Braumeister Bierpub ***

5020-Salzburg
Griesgasse 23

Tel: +43 662 842140-80

office@sternbraeu.at

<http://www.sternbraeu.com>

Open: Mo–Th 1700 – 0200 hrs, Fr–Su 1200 – 1400 hrs and 1700 – 0300 hrs
Draught: Kaiser Premium, Edelweiss Hefetrüb, Gösser Zwickl, Kaltenhauser Bernstein; Saisonbiere vom Fass: Edelweiss Gamsbock, Kaiser Osterbock, Kaiser Oktoberbräu
Bottled: Sternbier (Märzen Sonderfüllung vom Hofbräu Kaltenhausen), Kaiser Doppelmalz, Edelweiss Dunkel, Schlossgold, Guinness, Wieselburger, Kaiser Märzen Fassyp

Part of Sternbräu with different opening times. The beer range is more varied and includes beer cocktails! This brought the bar the prize of best beer bar in Salzburg in 2004. In the autumn specialty beers weeks are held. Kellner Mario holds regular beer festivals with various specialities on offer. For example at Halloween "Hirn" and "Teufelskotze" are served. And important to students: On Wednesday, Sternbräu is served at a reduced price. 42 seats, 10 at the bar.

Bräurup ***

5730-Mittersill
Kirchgasse 9, Salzburg

Tel: +43 656 262160
hotel@braurup.at
<http://www.braurup.at/>

Open: Tu–Su 0900 – 2400 hrs
Draught: Naturtrübes Bräurup Märzen, Bräurup Weizen, saisonal: Bräurup Bauernherbstbier, Bräurup Bockbier, Bräurup Weizenbock, Roggenbier, Urbräu, Stadtbräu, Ale und Choco Ale.
Bottled: Stiegl Goldbräu, Stiegl Pils, Stiegl Leicht, König Ludwig Weizen Leicht, König Ludwig Weissbier Dunkel, König Ludwig Dunkel, König Ludwig Weissbier Hell, Hofbräu Traunstein Alkoholfreies Weizen, Dunkles Weizen, Weizen Leicht, Trumer Pils, Clausthaler, Maisel´s Alkoholfreies Weizen.
Since: 1681

This cozy 55 room hotel at the gateway to the Hohe Tauern National Park dates from the 14th Century, from 1681 to 1917 it was operated as a brewery. Since 1823 in the hands of the Gassner family, Bräurup has 200 year old vaulted ceilings and is decorated in the Pinzgauer style and tradition. The hotel features typical Austrian hospitality and is of four-star quality. The menu features recipes cooked with beer, such as “Salzburger Bierfleisch”. In September 2006 new brewing equipment was installed and Bräurup is now a functioning brewery once more. The hotel bar serves as a meeting place for all classes and all the people who love beer. 110 seats in the restaurant, 100 seats in the pub, 80 in the beer garden, 15 at the hotel bar.

Bräustübl Kaltenhausen ***

5400-Hallein
Salzburg 67

Tel: +43 624 580233 / 676 3371753
info@kaltenhausen.at
<http://www.kaltenhausen.at/>

Open: Tu–Su 0800 – 2400 hrs
Draught: Kaltenhauser Bernstein, Kaiser Premium, Kaiser Kellerbier, Kaiser Märzen Fasstyp, Edelweiss Hefetrüb;; saisonal Edelweiss Gamsbock, Oktoberbräu
Bottled: Kaiser Doppelmalz, Edelweiss Dunkel, Weißbierradler, Schlossgold
Since: 1475

Very typical brewery inn where beer has been served for over 500 years. The large brewery next door closed in 2010 and the Edelweiss beer is now brewed by Zipfer. But in

2011 a new show brewery and centre for beer culture was born. A total of 500 seats, 25 seats in the bar and about 300 in the beer garden.

Die Weisse / Sudwerk Bar *****

5020-Salzburg
Rupertgasse 10

Tel: +43 662 872246

prost@dieweisse.at

<http://www.dieweisse.at/>

Open: Mo–Sa 1030 – 2400 hr (Sudwerk 1700 – 0300 hrs) closed Su & BH

Draught: Die Weisse Dunkel, Die Weisse Hell, Die Weisse Märzen, Trumer Pils, saisonal Weizenbock

Bottled: Die Weisse Original, Budweiser, Desperados, Corona, Null Komma Josef

Since: 2002

Spacious brewery, housing the entirely new Weißbierbrauerei Hans Gmachl. The service team are known as the best hosts in the whole of Salzburg. Following renovation, the beer garden is now even more attractive and the Brewhouse Bar is “the” pub to come to. Amongst the house specialties is white beer soup made with bacon and pork in a Weißbier sauce. Always an exciting experience with several very differently designed areas in this pub to be discovered over the course of an evening, so it's always possible to find a comfortable place. 300 seats in the taproom, 100 seats in the Brewhouse Bar, beer garden: 300 seats.

Friesacher Einkehr *****

5081-Anif
Brunngasse 6

Tel: +43 624 689770

office@friesacher-einkehr.com

<http://www.friesacher.com/>

Open: Mo–Su 1700 – 0100 hrs

Draught: Augustiner Märzen (Holzfass), Augustiner Märzen (KEG), Trumer Pils, Guinness, Stiegl Zwickl, Schönramer Gold, Gösser Naturradler

Bottled: Original Budweiser, Gusswerk Weizenguss, Jakobsgold, Horny Betty. Die Weisse: helles, dunkles und leichtes Weissbier, Weisse Bock, Weisse N°1, König Ludwig Weizen, Edelweiss Gamsbock, Schönramer Saphirbock, Forstner Styrian Ale, Brew Secco, Slow 2, Tripple 22, 5 vor 12, Prösslbräu Palmator, Schneider Aventinus, Aventinus Eisbock, Hofstettner Granitbock, Hofstettner Barley Wine, Eggenberg Doppelbock, Urbock 23°, Samichlaus, Uerige Doppelsticke, Chimay Grand Reserve, La Chouffe

This very beautiful historic inn opened in April 2009 with a beer themed design. Every evening, wooden barrels of Augustiner beer are tapped, as well as a changing range of regional and international premium beers on tap. In the Bock beer-cellar, the family Friesacher also has a selection of vintage Bock beers. House Beer cocktails are also

served. Chef Bernhard Hauser cooks traditional pub food. 100 seats, 15 at the bar, 60 in the beer garden.

H&O Imbiss *

5020-Salzburg
Bergerbräuhofstr. 41

Open: Mo-Su 0800 – 2400 hrs, closed Su in winter
Draught: Schönramer Weissbier, Schönramer Hell
Bottled: Schönramer Pils, Clausthaler
Since: 2007

Run by Otto Schörghofer this simple restaurant and its good and cheap food has developed a good reputation for friendly service and well kept beer. Principally serves as a neighbourhood pub for local employees. Seats inside about 30 and in the beer garden about 50

Hauser Stub'n

5020-Salzburg
Rudolf Biebel-Straße 3a

Tel: +43 662 431412

Open: Tu–Sa 1100 – 2400 hrs
Draught: Stiegl Goldbräu
Bottled: Schönramer Pils, Schönramer Weissbier, Maisel Weissbier Dunkel, Samichlaus, Eggenberger Urbock

Small family restaurant with good food - Stefan Hauser acquired the pub in 2009 from his parents, and has reinstated beer prepared food on the menu. Beers of interest include those of the local strong beer brewer, Eggenberg, also Belgian beers. 40 seats in the restaurant, 7 at the bar, small garden.

Itzlinger Hof **

5020-Salzburg
Itzlinger Hauptstraße 11

Tel: +43 662 451210
check-in@itzlinger-hof.at
<http://www.itzlinger-hof.at/>

Open: Mo–Su 1000 – 1400 hrs & 1730 – 2300 hrs
Draught: Trumer Pils, Zipfer Märzen, Budweiser Budvar, Gösser Zwickl, Radler Oragne
Bottled: Weihenstephaner Weissbier Hell, Schneider Weisse dunkel, Zipfer Urtyp, Zipfer Sparkling, Schlossgold

Reinhard Schwabenitzky and Elfi Eschke run a family hotel and restaurant with a varied

beer selection. 80 seats plus 15 in the dining room, 120 in the garden

Krimpelstätter **

5020-Salzburg
Müllner Hauptstraße 31

Tel: +43 662 432274
gasthof@krimpelstaetter.at
<http://www.krimpelstaetter.at/>

Open: Mo–Sa 1100 – 2400 hrs
Draught: Augustiner (from Benachbarten Müllner Bräu)
Bottled: Augustiner Weissbier (from Augustiner München)
Since: 1548

Traditional pub with a pleasant atmosphere, exquisite furnishings and regional cuisine. The Augustiner Brau Gasthof Krimpelstätter was mentioned for the first time in 1548 and is one of the last traditional pubs in Mülln. The first owner of the house may have been from the family Lowircher. Andreas Krimpelstätter bought the estate in 1692 and ran it until his death in 1735. In 1957 it was acquired by Augustinerbräu and leased in 1968 to Günter Essl. In 2005 the restaurant was acquired by Bachmann-BUAM. There is also a substantial beer garden with a friendly atmosphere under the chestnut trees. 203 seats in the restaurant, 210 seats in the garden.

Kuglhof ***

5020-Salzburg
Kuglhofstraße 13

Tel: +43 662 832626
info@kuglhof.at
<http://www.kuglhof.at/>

Open: We–Su 1000 – 2400 hrs
Draught: Stiegl Goldbräu, Stiegl Zwickl, Stiegl Weizengold und ein Bier des Monats aus der Stiegl Brauwelt (etwa das Roggen Braunbier oder das Hollunder Weizen) Saisonal: Herbstgold, Original Stieglbock, Pils
Bottled: König Ludwig Weizen Dunkel, Stiegl Pils, Stiegl Leicht, König Ludwig Dunkel, König Ludwig Weissbier Alkoholfrei, Clausthaler

Owned by the Stiegl brewery since 1911. This traditional guest house next to the brewery in Salzburg is one of the few places that are still supplied by traditional horse-drawn dray. The chef Gerhard Fischer prepares dishes with organic ingredients from the region to old Austrian recipes. Beer soup, Salzburg Bierfleisch, fish in beer batter, etc. 120 seats, bar 10 seats, beer garden 250 seats.

Lemonchilli *

5020-Salzburg
Nonntaler Hauptstraße 24

Tel: +43 662 842558
informacion@lemonchilli.at
<http://www.lemonchilli.at/>

Open: Mo–Fr 1100 – 0100 hrs, Sa, Su, BH 'til 1600 hrs
Draught: Trumer Pils
Bottled: Trumer Green, Trumer Weizen, Franziskaner Dunkel, Clausthaler

Newly renovated bar, even though the focus of the bar based on cocktails, Trumer beer is apparently the most popular drink. 105 seats, bar 30 seats, beer garden 130 seats.

Müllner Bräustübl - Augustiner Bräu Kloster Mülln *****

5020-Salzburg
Lindhofstraße 7

Tel: +43 662 431246
info@augustinerbier.at
<http://www.augustinerbier.at/>

Open: Mo–Fr 1500 – 2300 hrs, Sa/Su/BH 1430 – 2300 hrs
Draught: Augustiner Märzenbier, saisonal: Fastenbier, Bockbier
Bottled: Augustiner Märzenbier, Fastenbier, Bockbier

Austria's largest beer hall and the beer garden. Since 2007 under the leadership of a new brewer (Johann Höpplinger) and a new director (Rainer fall), several rooms have been renovated. Recently a new green energy power plant has been installed in the Bräustüberl. Important football matches are shown on a canvas screen in the Gambrinus Hall. The Augustiner beer is brewed here on a historical brewery plant unchanged since 1912 and is still dispensed from wooden barrels. NB beer is served from the bar.
Restaurant: 1200 seats, beer garden: 1400 seats.

Pro Bier's

5020-Salzburg
Bergstraße 13

Tel: +43 662 871898
probiers1@gmx.net
<http://www.probiers.at.tf/>

Open: Mo–Sa 1630 – 0100 hrs
Draught: Stiegl Goldbräu, Franziskaner Hell
Bottled: König Ludwig Weissbier, Stiegl Pils, Stiegl Bock, Stiegl Spezial, Heineken, Clausthaler

Beer pub with rustic living room atmosphere, opens in time for an after-work drink. 40 seats, 14 at the Bar, 24 in the beer garden.

Raggei-Bräu – Hausbrauerei Ragginger ****

5102-Anthering
Acharting 32
Salzburg

Tel: +43 622 320396 or 664 2001795

brauerei@raggei.at
<http://www.raggei.at/>

Open: Tu–Th 1700 – 2400 hrs, Fr & Sa 1200 – 0200 hrs Su by appointment!
Draught: Weizen Hell und Dunkel (with wheat malt from their own farm), Schwarzbier, Bock und untergäriges Kellerbier, Augustiner im Steinkrug, saisonale Bockbiere: Maunzteuflbock, Kirtagsbier, Weihnachtsbock
Bottled: Trumer Pils, Clausthaler
Since: 1999

Brewery Ragginger with its 300-liter brew house was Austrian brewpub of the year in 2010. Reachable by train from Salzburg, the pub is three minutes walk from the station. There is a quaint and traditional Bräustüberl and a courtyard beer garden. On the menu you realise that here there's an emphasis on the produce of local farmers. Specialties include beer roast (bierbrat'l) and spare ribs. 70 seats in the gazebo, 10 in Bräustüberl and 30 in the indoor garden, 15 at the bar, 40 seats in the beer garden.

Raschhofer's Rossbräu Europark **

5020-Salzburg
Europastraße 1

Tel: +43 662 442151
europark@raschhofer.at

Open: Mo–Fr 1030 – 0100 hrs, Sa 1000 – 0100 hrs, closed: Su/BH
Draught: Rossbräu Zwickl Bier
Unfiltered and slightly cloudy beer. Bottom-fermented and lagered for 7 - 8 weeks in the cellar, it is particularly tasty, digestible and rich in minerals.
Rossbräu Spezial Bier
Elegant, golden-yellow Märzen beer has a distinctive full-bodied taste. Using a classic recipe of barley malt and hops from the Mühl region.
Rossbräu Kutscherbier
When the beer barrels were delivered by horse drawn dray, it was customary to offer the drayman a pitcher of beer to fortify him on the remainder of his rounds. Thus it was called "coachman beer". Full of flavor, with significantly lower alcohol content, an old-fashioned specialty rediscovered.

Raschhofer Weißbier Hell

Bottled: Raschhofer Weißbier Dunkel, Raschhofer Bockbier, Clausthaler

Down to earth brewery pub with good music. The beer is brewed at the pub's brewery by Raschhofer in Altheim. Excellent value for money, weekly specials and seasonal festivals.

Terrace with spectacular views of the Gaisberg, Maria Plain and the Untersberg. 150 seats in the restaurant, 10 seats at the bar, terrace 350 seats.

Raschhofer's Rossbräu Hernau ***

5020-Salzburg
Alps Straße 48

Tel: +43 662 626444

herrnau@raschhofer.at

<http://www.rossbraeu.at/herrnau/>

Open: Mo–Sa 1130 – 0100 hrs, Su/BH 1100 – 0100 hrs

Draught: Rossbräu Zwickl/Spezial/Kutscherbier der Brauerei Raschhofer, Raschhofer Weißbier

Bottled: Raschhofer Weißbier Dunkel, Raschhofer Bockbier, Clausthaler

Significantly enlarged in 2007, this brewery pub provides good music and a jazz brunch on Sundays. Seasonal festivals including Halloween and Thanksgiving. Beautifully decorated and very atmospheric. Nearly 250 seats, beer garden 350 seats.