



Hepi's
Restaurant & Bar

Est. 1964

Vail, Colorado

Winter 2017 - 2018

Soups

SOUP DU JOUR

Cup \$7.00
Bowl \$8.00

*HUNGARIAN GOULASH

Cup \$8.50
Bowl \$9.50

FRENCH ONION SOUP

Cup \$7.50
Bowl \$8.50

*SPLIT PEA SOUP

with frankfurters

Cup \$8.00
Bowl \$9.00

Salads

*PEPI'S HOUSE SALAD

\$13.75

Mixed baby field greens, candied walnuts, avocado, Mandarin orange segments, feta cheese and Balsamic vinaigrette.

CLASSIC CAESAR SALAD

\$13.00

Chopped romaine, homemade traditional dressing and toppings.

add Grilled Chicken Breast

\$19.00

add 4 oz. Beef Tenderloin

\$25.00

*HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE

\$16.00

Marinated heirloom tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.

*BABY BEET SALAD

\$15.00

Oven-roasted golden and red baby beets, crisp apple slices, baby arugula, blue cheese, glazed walnuts and Balsamic vinaigrette.

Hamburgers

BUILD YOUR OWN BURGER

\$13.50

8 oz. beef patty on a sesame seed bun.

TOPPINGS

\$1.00 each

Cheese (Swiss, cheddar, American, blue cheese)

Sautéed mushrooms

Sliced jalapeños

Bacon

Sliced avocado

Sautéed onions

Sandwiches

SOUP AND SANDWICH COMBO

\$16.00

Choice of 1/2 turkey panini or Reuben sandwich with a cup of soup du jour.

GRILLED REUBEN SANDWICH

\$16.00

Pastrami, Swiss cheese, sauerkraut, yellow mustard on marble rye bread and French fries.

FRENCH DIP SANDWICH

\$16.00

Top round roast beef, Swiss cheese on a sesame bun with au jus and French fries.

GRILLED TURKEY PANINI CLUB

\$16.00

Smoked turkey breast, lettuce, tomato, onion, Swiss cheese, avocado aioli and French fries.

Pasta and Vegetarian Delights

KÄSESPÄTZLE

\$16.00

Homemade spätzle, shredded Swiss and Gruyere cheese and fried onions.

TRUFFLED GNOCCHI

\$16.00

Skillet-seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved Parmesan.

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 European Specialties

***VEAL OR PORK BRATWURST**

Yukon Gold mashed potatoes, red cabbage, sauerkraut and gravy.

ONE \$13.00**TWO \$16.00*****SMOKED BUFFALO BRATWURST**

Yukon Gold mashed potatoes, red cabbage, sauerkraut and gravy.

\$16.50**BÜNDNER TELLER**

Air-dried meat (beef) from Graubünden, Gruyere cheese and German rye bread.

\$17.50**JÄGER SCHNITZEL**

Pork medallions, wild mushroom sauce, spätzle and red cabbage.

\$18.00**LEBERKÄSE**

Yukon Gold mashed potatoes and creamed spinach. with a fried egg

\$16.00**\$17.00****STEAK TARTARE**

Spiced raw ground sirloin and German rye bread.

\$18.00**HUNGARIAN VEAL GOULASH**

Tender veal stew, spätzle and red cabbage.

\$18.00**WIENER SCHNITZEL**

4 oz. breaded veal cutlet, French fries and stir-fried vegetables.

\$19.00

 Fish

BONELESS IDAHO TROUT

Yukon gold mashed potatoes, creamed spinach and lemon-caper butter sauce.

\$19.00**FISH TACOS**

Grilled tilapia, Jasmine rice, pico de gallo, shredded cabbage, homemade salsa and a flour tortilla.

\$17.50**CRISPY CRAB CAKES**

Fresh homemade crab cakes, Chipotle aioli and baby greens.

\$17.00

 Beverages

ESPRESSO**\$4.00****COFFEE, MILK OR HOT TEA****\$2.50****CAPPUCCINO****\$4.75****HOT CHOCOLATE****\$3.50****ICED TEA (BLACK)****\$3.00****HOT COFFEE SPECIALS****\$8.00****RASPBERRY, POMEGRANATE OR PEACH BOTTLED TEA****\$5.50****HOT APPLE CIDER****\$3.50****SODAS****\$3.00**

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist and Ginger Ale

 Alcoholic Beverages

DRAFT BEERS

<i>Paulaner Pilsner</i>	Pint	\$6.00
<i>Hacker-Pschorr Munich Dunkel</i>	Pint	\$6.00
<i>Paulaner Weisse</i>	Pint	\$6.00
<i>Deschutes Mirror Pond</i>	Pint	\$6.00
	1/2 liter	\$7.00

BOTTLED BEERS**IMPORTED**

<i>Heineken</i>	\$6.00
<i>Corona</i>	\$6.00
<i>Amstel Light</i>	\$6.00
<i>Stella Artois</i>	\$6.00
<i>Ayinger "Celebrator"</i>	\$8.00
<i>Doppelback</i>	
<i>Stiegl Lager</i>	\$8.00
<i>Sam Smith Cider</i>	\$8.00
<i>Chimay Blue</i>	\$12.00

DOMESTIC

<i>Coors Light</i>	\$5.00
<i>Budweiser</i>	\$5.00
<i>Bud Light</i>	\$5.00
<i>Michelob Ultra</i>	\$5.00
<i>Miller Light</i>	\$5.00
<i>Bonfire Brewery (local beer)</i>	\$7.00
<i>Avery IPA</i>	\$7.00
<i>Yeti Imperial Stout</i>	\$8.00
<i>Prost Märzen</i>	\$7.00

NON-ALCOHOLIC BEER

Clausthaller **\$5.00**

There will be a \$3.00 side order charge and a \$5.00 split meal charge.

All Gluten-Free items are marked with an Asterisk.

Please be advised that our Caesar Salad and Steak Tartare contain raw egg products.

Please no cell phones. No separate checks please.

Thank you for dining with us.

- Your hosts, Pepi and Sheika Gramshammer.

Hotel - Gasthof Gramshammer

A Place with Austrian Gemütlichkeit and American comfort!



Owned and managed by Pepi and Sheika Gramshammer.

Pepi, an international ski racer and member of the Austrian “Super” Ski Team from 1955 to 1960, and Sheika, a dancer in Las Vegas and model in New York, came to the United States in 1959. Pepi and Sheika arrived in Vail in 1962 and shortly thereafter opened Pepi’s Restaurant, well known for its international cuisine.

*Our Austrian born hosts welcome you
to their establishment.*

Sheika + Pepi

From standard and deluxe hotel rooms to apartments and penthouse suite.

