



Hepi's Restaurant & Bar

Vail, Colorado

Lunch Menu

Summer 2018
11:30 am to 3:00 pm

Soups

SOUP DU JOUR	Cup	\$7.00
	Bowl	\$8.00
*HUNGARIAN GOULASH SOUP	Cup	\$8.50
	Bowl	\$9.50

FRENCH ONION SOUP	Cup	\$7.00
	Bowl	\$8.00
*SPLIT PEA SOUP <i>with Frankfurters</i>	Cup	\$8.00
	Bowl	\$9.00

Salads

*PEPI'S HOUSE SALAD	\$13.75
<i>Mixed field greens, candied walnuts, feta cheese, avocado, Mandarin orange segments and Balsamic vinaigrette.</i>	
CAESAR SALAD	\$13.00
<i>Romaine lettuce tossed with our homemade Caesar dressing with croutons and grated parmesan cheese.</i>	
add Grilled Chicken Breast	\$19.00
add 4 oz. Beef Tenderloin	\$25.00
*ISRAELI COUSCOUS SALAD WITH SALMON	\$18.00
<i>Israeli Couscous, Mandarin orange segments, roasted red peppers, butter lettuce, fresh parsley, mint, feta cheese and honey lemon dressing.</i>	

*BUTTER LETTUCE BEET SALAD	\$15.00
<i>Roasted red and golden beets, Manchego cheese, candied walnuts, pancetta and smoked apple vinaigrette.</i>	
*GEMISCHTER SALAT TELLER	\$17.00
<i>Assorted cold marinated salads.</i>	
*HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE	\$16.00
<i>Marinated tomato wedges, Burrata cheese, spiced sunflower seeds, baby arugula and broken vinaigrette.</i>	
*COBB SALAD	\$18.00
<i>Grilled chicken breast, bacon bits, blue cheese crumbles and avocado slices.</i>	

Hamburgers

BUILD YOUR OWN BURGER	
8 oz. Beef	\$13.50
8 oz. Bison	\$16.00
<i>Served on a pretzel bun!</i>	

TOPPINGS FOR BURGERS	\$1.00 ea
<i>Cheese (Swiss, cheddar, American, blue cheese)</i>	
<i>Sautéed mushrooms</i>	
<i>Sautéed onions</i>	
<i>Sliced jalapeños</i>	
<i>Bacon</i>	
<i>Sliced avocado</i>	

Sandwiches

CHICKEN CLUB SANDWICH	\$16.00
<i>Grilled 6 oz. chicken breast on a pretzel bun with homemade coleslaw, tomato, bacon slices and avocado.</i>	
GRILLED REUBEN SANDWICH	\$16.00
<i>Pastrami, Swiss cheese and sauerkraut on marble rye bread. Served with French fries.</i>	

SOUP AND SANDWICH COMBO	\$16.00
<i>Choice of 1/2 turkey Panini or Reuben sandwich with a cup of Soup du Jour.</i>	
GRILLED PANINI TURKEY CLUB	\$16.00
<i>Turkey breast, lettuce, tomato, onion and Swiss cheese on a grilled Panini with avocado aioli. Served with French fries.</i>	

Pasta and Vegetarian Delights

PASTA MARINARA	\$16.00
<i>Sautéed tomatoes, garlic and fresh basil in our homemade marinara sauce with spaghetti and a touch of olive oil.</i>	
TRUFFLED GNOCCHI	\$16.00
<i>Skillet-seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved parmesan.</i>	

KÄSESPÄTZLE "ALLGÄUER ART"	\$16.00
<i>Homemade Spätzle, shredded Swiss and Gruyère cheese and crispy fried onions.</i>	
BUTTERNUT SQUASH RAVIOLI	\$16.00
<i>With brown butter and baby spinach.</i>	

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European Specialties

***VEAL OR PORK BRATWURST**
Yukon Gold mashed potatoes, red cabbage and sauerkraut.

ONE \$13.00
TWO \$16.00

***SMOKED BUFFALO BRATWURST** **\$17.00**
Mashed potatoes, sauerkraut and red cabbage.

HUNGARIAN VEAL GULASH **\$18.00**
Tender veal stew, Spätzle and red cabbage.

***JÄGER SCHNITZEL** **\$19.00**
Pork medallions, wild mushroom sauce, Spätzle and red cabbage.

***WIENER SCHNITZEL** **\$19.00**
4 oz. breaded Pork cutlet, roasted new potatoes and summer vegetables.

***FARMER'S PLATE** **\$19.00**
Roasted pork loin, leberkäse and buffalo bratwurst, garlic mashed potatoes and sauerkraut.

***LEBERKÄSE** **\$15.00**
Yukon Gold mashed potatoes and creamed spinach.

with fried egg **\$16.50**

Fish

BONELESS IDAHO TROUT **\$19.00**
Yukon Gold mashed potatoes, creamed spinach and lemon-caper butter sauce.

FISH TACOS **\$18.00**
Grilled tilapia, jasmine rice, pico de gallo, shredded cabbage and homemade salsa on a flour tortilla.

CRISPY CRAB CAKES **\$17.50**
Fresh homemade crab cakes, chipotle mayo and field greens.

BLUE MUSSELS **\$18.00**
1 lb. of blue mussels in our delicious broth made with onions, tomatoes, garlic, white wine and fresh herbs. Served with garlic bread.

Beverages

ESPRESSO **\$4.00**

COFFEE, MILK OR HOT TEA **\$3.00**

CAPPUCCINO **\$4.75**

HOT CHOCOLATE **\$3.50**

ICED TEA (BLACK) **\$3.00**

HOT COFFEE SPECIALS **\$8.00**

RASPBERRY, POMEGRANATE OR PEACH BOTTLED TEA **\$6.00**

HOT APPLE CIDER **\$3.50**

SODAS **\$3.00**

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

Alcoholic Beverages

DRAFT BEERS

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

BOTTLED BEERS

IMPORTED

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

DOMESTIC

Coors Light **\$5.00**
Budweiser **\$5.00**
Bud Light **\$5.00**
Michelob Ultra **\$5.00**
Miller Light **\$5.00**
Bonfire Brewery (local beer) **\$7.00**
Avery IPA **\$7.00**
Yeti Imperial Stout **\$8.00**
VBC Dirty Blonde Ale **\$7.00**
CO KOLCH **\$7.00**

NON-ALCOHOLIC BEER

Clausthaller **\$5.00**

There will be 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.

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.

