



Hepi's  
Restaurant & Bar

Hail, Colorado

Winter 2011/2012

## Soups

<b>SOUP DU JOUR</b>	<b>Cup</b>	<b>\$6.00</b>
	<b>Bowl</b>	<b>\$6.50</b>
<b>HUNGARIAN GOULASH</b>	<b>Cup</b>	<b>\$7.50</b>
	<b>Bowl</b>	<b>\$8.50</b>

<b>FRENCH ONION</b>	<b>Cup</b>	<b>\$6.50</b>
	<b>Bowl</b>	<b>\$7.50</b>
<b>SPLIT PEA SOUP</b>	<b>Cup</b>	<b>\$7.00</b>
With Frankfurters	<b>Bowl</b>	<b>\$8.00</b>

## Salads

<b>PEPI'S HOUSE SALAD</b>	<b>\$12.50</b>
<i>Mixed field greens with feta cheese, glazed walnuts, Mandarin orange slices and avocado in a Balsamic vinaigrette.</i>	

<b>CAESAR SALAD</b>	<b>\$12.00</b>
<i>Romaine lettuce tossed in our homemade Caesar dressing with garlic croutons and parmesan cheese.</i>	

<b>With Grilled Chicken Breast</b>	<b>\$15.00</b>
<b>With 4 oz. Beef Tenderloin</b>	<b>\$18.00</b>

<b>COBB SALAD</b>	<b>\$16.00</b>
<i>With grilled chicken breast, bacon bits, blue cheese crumbles and avocado slices.</i>	

<b>WARM LAMB SALAD</b>	<b>\$18.00</b>
<i>Bibb lettuce and frisee salad tossed in a Dijon mustard dressing, with artichokes, cherry tomatoes, cucumbers, red onions and Kalamato olives. Topped with marinated lamb loin and feta cheese.</i>	

<b>TOMATO, CUCUMBER &amp; SWEET ONION SALAD</b>	<b>\$16.00</b>
<i>Sliced fresh tomatoes, cucumbers and sweet onions tossed in olive oil, fresh lemon juice and cumin salt. Topped with a cumin spiced shrimp skewer.</i>	

<b>ENSALADA VERDE</b>	<b>\$14.00</b>
<i>Arugula, frisee and romaine hearts tossed with apples, pears, strawberries, cherry tomatoes, peppers, green beans and avocado in sherry vinaigrette. Topped with Manchego cheese.</i>	

<b>SASHIMI SALAD "NICOISE"</b>	<b>\$16.50</b>
<i>Green beans, cherry tomatoes, red potatoes and hard boiled eggs tossed in a tangy dijon mustard dressing, topped with fresh sliced tuna sashimi.</i>	

<b>CHINESE CHICKEN SALAD</b>	<b>\$15.50</b>
<i>Chicken, roasted peanuts, scallions, celery and cilantro tossed with a salty-sweet-spicy dressing over romaine lettuce and topped with Mandarin orange slices.</i>	

<b>ROSEMARY CHICKEN SALAD "CAPRESE"</b>	<b>\$16.00</b>
<i>Fresh buffalo mozzarella with ripe vine tomatoes and grilled rosemary chicken.</i>	

<b>CHOPPED SALAD WITH MINT &amp; GRAPES</b>	<b>\$13.00</b>
<i>Romaine lettuce tossed with tomatoes, cucumbers, onion, corn, grapes and goat cheese, in a fresh mint and basil red wine vinaigrette.</i>	

<b>With Grilled Chicken Breast</b>	<b>\$16.00</b>
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## Hamburgers

<b>HAMBURGER ON A KAISER ROLL</b>	<b>\$13.00</b>
<i>Garnished with Bermuda onions, lettuce, tomatoes, pickles and French fries.</i>	

<b>VEGGIE BURGER</b>	<b>\$12.50</b>
<i>Served with French fries and stir-fried vegetables.</i>	

<b>CHEESEBURGER</b>	<b>\$14.00</b>
<i>With your choice of American, Cheddar, Swiss or Blue cheese and served with French fries.</i>	

<b>CHEDDAR BLT BURGER</b>	<b>\$15.00</b>
<i>Cheddar burger topped with bacon, lettuce, tomato and Russian dressing.</i>	

## Sandwiches

<b>SMOKED SALMON CLUB SANDWICH</b>	<b>\$16.00</b>
<i>On white toast with cream cheese, tomato, avocado slices, onions and capers.</i>	

<b>TUNA MELT</b>	<b>\$14.00</b>
<i>Tuna salad on an English muffin with tomatoes and melted cheddar cheese.</i>	

<b>PEPI'S DELI SANDWICH</b>	<b>\$14.00</b>
<i>Sliced roast beef, turkey breast and Swiss cheese on a Kaiser roll with Russian dressing, tomatoes, avocado slices and shredded iceberg lettuce.</i>	

<b>FRENCH DIP</b>	<b>\$14.50</b>
<i>With au jus and French fries.</i>	

<b>GRILLED REUBEN SANDWICH</b>	<b>\$14.00</b>
<i>Sliced pastrami or turkey breast with Swiss cheese and sauerkraut on marble rye bread, served with French fries.</i>	

<b>MEDITERRANEAN TURKEY SANDWICH</b>	<b>\$14.50</b>
<i>Focaccia bread spread with an olive, caper tapenade, topped with turkey breast, chopped egg, tomato and lettuce.</i>	

<b>VEGGIE SANDWICH</b>	<b>\$13.50</b>
<i>Focaccia bread spread with hummus, topped with lettuce, tomato, onion, sprouts and your choice of cheese.</i>	

## Pasta and Vegetarian Delights

<b>VEGETABLE STRUDEL</b>	<b>\$13.50</b>
<i>Assorted vegetables baked in a puff pastry, served with a mixed field salad.</i>	

<b>SEAFOOD RISOTTO</b>	<b>\$17.00</b>
<i>Mixed seafood in a spicy stewed tomato &amp; clam sauce tossed with creamy Arborio rice.</i>	

<b>GRILLED VEGETARIAN QUESADILLA</b>	<b>\$13.50</b>
<i>Served with sour cream and pico de gallo.</i>	

<b>CREPE FLORENTINE</b>	<b>\$13.50</b>
<i>Filled with creamed spinach and topped with melted cheddar cheese.</i>	

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 Pasta and Vegetarian Delights
 

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<b>KÄSESPÄTZLE "ALLGÄUER ART"</b> <i>Homemade spätzle with shredded Swiss cheese and topped with fried onions.</i>	<b>\$14.00</b>	<b>SAUSAGE RAGOUT</b> <i>Sweet and hot Italian sausage, tossed with vegetables in a rich, thick tomato ragout, served over fettuccini pasta.</i>	<b>\$16.50</b>
<b>LEEK MAC &amp; CHEESE</b> <i>Sautéed leeks folded in a luscious macaroni and cheese made with a nutty Manchego cheese.</i>	<b>\$14.00</b>	<b>PASTA PRIMAVERA "GREGORY"</b> <i>Fettuccini pasta tossed with seasonal vegetables and olive oil, topped with parmesan cheese.</i>	<b>\$14.00</b>
		<b>Add Prosciutto</b>	<b>\$17.00</b>

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 European Specialties
 

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<b>VEAL OR PORK BRATWURST</b> <i>Served with mashed potatoes, sauerkraut and red cabbage.</i>	<b>ONE \$12.00</b> <b>TWO \$15.00</b>	<b>BÜNDNER TELLER</b> <i>Air dried meat (beef) from Graubünden, served with Gruyere cheese and German rye bread.</i>	<b>\$17.00</b>
<b>BEER BRATWURST</b> <i>Served with spätzle, red cabbage and topped with fried onions.</i>	<b>\$15.50</b>	<b>WIENER SCHNITZEL</b> <i>4 oz. breaded veal cutlet, served with French fries and steamed vegetables.</i>	<b>\$18.50</b>
<b>SKILLET CHICKEN &amp; MUSHROOM POT PIE</b> <i>Chicken tossed with onion, mushrooms, baby peas and carrots, topped with country bread and baked in a skillet.</i>	<b>\$15.50</b>	<b>JÄGERSCHNITZEL</b> <i>Pork medallions sautéed in a wild mushroom sauce, served with spätzle and red cabbage.</i>	<b>\$17.50</b>
<b>ROASTED PORKLOIN</b> <i>Served with mashed potatoes, sauerkraut and red cabbage.</i>	<b>\$17.00</b>	<b>STEAK TARTARE</b> <i>Spiced raw ground sirloin. A house specialty, served with German rye bread.</i>	<b>\$17.00</b>
<b>HUNGARIAN VEAL GOULASH</b> <i>With spätzle and braised red cabbage.</i>	<b>\$17.50</b>	<b>FARMER'S PLATE</b> <i>A medley of smoked pork loin, roasted pork loin, and beer brat, served with mashed potatoes, sauerkraut and red cabbage.</i>	<b>\$17.50</b>

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 Fish
 

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<b>BONELESS IDAHO TROUT</b> <i>Served with a lemon-caper butter, mashed potatoes and creamed spinach.</i>	<b>\$17.00</b>	<b>FISH TACOS</b> <i>Grilled Tilapia filet with jasmine rice, pico de gallo and shredded cabbage in a flour tortilla, served with homemade salsa and chips.</i>	<b>\$16.50</b>
<b>STEAMED MUSSELS "PRINZ EDWARD"</b> <i>In a white wine broth with onions and tomatoes, served with garlic bread.</i>	<b>\$16.50</b>	<b>PRETZEL ENCRUSTED CRAB CAKES</b> <i>Served with a spicy jalapeño sauce.</i>	<b>\$15.50</b>

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 Beverages
 

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<b>ESPRESSO</b>	<b>\$4.00</b>	<b>COFFEE, MILK OR HOT TEA</b>	<b>\$2.50</b>
<b>CAPPUCCINO</b>	<b>\$4.75</b>	<b>HOT CHOCOLATE</b>	<b>\$3.50</b>
<b>ICED TEA (BLACK)</b>	<b>\$3.00</b>	<b>HOT COFFEE SPECIALS</b>	<b>\$8.00</b>
<b>RASPBERRY, POMEGRANATE OR PEACH BOTTLED TEA</b>	<b>\$5.50</b>	<b>HOT APPLE CIDER</b>	<b>\$3.50</b>
<b>SODAS</b> <i>Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale</i>	<b>\$3.00</b>		

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 Alcoholic Beverages
 

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<b>DRAFT BEERS</b>		<b>BOTTLED BEERS</b>		<b>NON-ALCOHOLIC BEER</b> <i>Paulaner Thomas Bräu</i>	<b>\$4.50</b>
<i>Paulaner Pilsner</i>	16 oz. <b>\$5.00</b>	<b>IMPORTED</b>			
<i>Paulaner Oktoberfest</i>	16 oz. <b>\$5.00</b>	<i>Heineken</i>	<b>\$5.00</b>	<b>DOMESTIC</b>	
<i>Paulaner Weisse</i>	16 oz. <b>\$5.00</b>	<i>Corona</i>	<b>\$5.00</b>	<i>Coors Light</i>	<b>\$4.25</b>
<i>Deschutes Mirror Pond</i>	16 oz. <b>\$5.00</b>	<i>Amstel Light</i>	<b>\$5.00</b>	<i>Budweiser</i>	<b>\$4.25</b>
	1/2 liter <b>\$6.00</b>	<i>Stella Artois</i>	<b>\$5.00</b>	<i>Bud Light</i>	<b>\$4.25</b>
		<i>Ayinger "Celebrator"</i>	<b>\$6.00</b>	<i>Michelob Ultra</i>	<b>\$4.25</b>
		<i>Doppelback</i>		<i>Miller Light</i>	<b>\$4.25</b>
				<i>Fat Tire</i>	<b>\$5.00</b>
					<b>No cell phones please</b>
					<b>Split charge \$5.00</b>
					<b>Side order \$3.00</b>

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE • NO SEPARATE CHECKS • PLEASE NOTE: Our dining room is a smoke-free environment

Thank you, your hosts Sheika and Pepi Gramshammer

# Hotel

40 deluxe rooms and suites with Austrian Gemutlichkeit and American comfort

# Dining

Main dining room serves American and International Cuisine

Antlers Room specializes in Wild Game Dinners

# Entertainment

Rod Powel in Pepi's Bar

# Shopping

Pepi Sports and Boutique

Ski Rentals

