

FOOD MENU

SOUPS & SALADS

- Chicken Noodle Soup8
Chicken sausage, fresh pasta, mire poix, peas, chicken stock with dill garnish
- **"NEW"** Butternut Squash and Bosc Pear Bisque.....8
Served with pear-apricot chutney (combined with soup) and toasted pepitas
- Tomato Soup (*Vegetarian*).....8
Served with provolone griddled cheese sandwich
- Mixed Greens Salad (*with house balsamic vinaigrette*).....4
- Poached Pear Salad..... 11
Mixed greens, red wine poach pear and cherries, candied walnuts, orange segments, bacon; drizzled with balsamic reduction and cambazola dressing
- Original Pastrami Chopped Salad 15
Warm pastrami morsels, romaine, avocado, tomatoes, shredded swiss cheese, egg, pickled veggies, warm rye toast and honey mustard dressing served on the side (**Veg Option**)

SPECIALTIES & FAVORITES

- The Wheel Dog 12
Little known cult hero, Old West bandit, and murderer, Texie Wheelgun, would do anything to satisfy his ferret-like appetite. A seared beef hot dog with bacon, cheddar, fajita veg, tomato, and cilantro might have saved your life in 1871
- Turkey Burger 10
Ground turkey thigh meat, smothered with caramelized onions, melted swiss. Served with fries
- Barbacoa Nachos de Sinaloa 12
Braised beef, cheddar, queso fresco, salsa verde, black olives, sour cream, cilantro, jicama, pickled jalapeños, and red onion
- Seared Tilapia Sandwich..... 14
Spiced seared Tilapia filet, tartar sauce, fried onions, romaine, vine-ripened tomatoes, cilantro, guacamole, and side of fries
- Spinach Artichoke Dip 11
Spinach & artichoke folded into a warm creamy parmesan-pepper jack béchamel sauce and gratineed golden brown with panko bread crumbs with house fried tortilla chips
- Casse Croûte (Break Bread) 13
Melted brie, aioli, tomatoes, sautéed mushroom and onion, sourdough, served with a green salad
- Veggie Garden Burger 12
Seared vegetable patty, melted provolone, avocado, lettuce, tomato, onion and romesco sauce, served with fries

BITES & SIDES

- French Fries.....5
- Garlic Fries (*perplexingly austere*)..... 6.5
- Goofy Fries, 10
(*Garlic fries with Refuge cheese sauce & pastrami*)
- Porky Papas (*perplexingly porky*).....9
Fries tossed with carnitas style pulled pork, bbq sauce, diced red onions, ranch dressing and garnished with the obligatory fresh picked cilantro
- Classic Coleslaw6
- Gratinéed Mac & Cheese9
- Brussels Sprouts8
Roasted with bacon and caramelized onions
- House Pickled Vegetables.....7
Chef's selection of tangy & slightly sweet chilled pickled vegetables. A must have with pastrami!
- Kiev Style Chopped Chicken Liver 10
Russian Jewish nirvana served with seared rye toast, whole grain mustard, and cornichons
- **"NEW"** Orange Bourbon Hot Wings7
Served with blue cheese dressing (*\$2.00 extra dressing*)
- Hot Wings.....7
Fried chicken wings tossed in a traditional hot wing sauce; served with ranch, carrots and celery
- **"NEW"** Spicy Thai Peanut Wings.....7
Fried chicken wings mild served with sliced scallions, carrots and celery

PHILLY CHEESESTEAKS

Our steaks are custom-made, straight outta Philly. Served on the famous Galasso's Roll and served with a side of fries

CHOICE OF CHICKEN OR BEEF

- Add:** Garlic Fry upgrade: \$2.00 - Goofy fry upgrade: \$6.00
Avocado: \$3.50
- Cheesesteak Parmesan..... 13
Roasted garlic-tomato sugo, provolone, fresh oregano, and of course parmesan cheese
 - Wit Cheesesteak 13
WIT Caramelized onions, WIT cherry peppers, WIT Refuge Cheese Sauce
 - O.G. Cheesesteak..... 12
Choice of Beef or Chicken with provolone cheese
 - French Onion Dip (swiss cheese) 15
Rumor has it that this union of Paris and Philly caused such frenzy that the Liberty Bell was dropped and cracked
 - Cheesesteak De Arbol 15
Guacamole, de arbol xtra spicy sauce, sour cream, red onion, lettuce, tomato, cilantro and cheddar cheese
 - The Champ Cheesesteak 13
Mushroom-onion sautéé, roasted red bell peppers, provolone
 - Western Cheesesteak..... 13
Bacon, fried onions, provolone cheese, BBQ sauce, cilantro, and ranch dressing

FRESH GROUND CHUCK BURGERS

Natural Certified Angus Beef, flattop-seared, (~7oz). All burgers are cooked slightly pink, "medium well" and served with a side of fries

Add: Garlic fry upgrade: \$2.00 or Goofy fry upgrade: \$6.00

Egg over easy: \$2.00 Bacon \$2.00 Caramelized Onions \$2.00

or Avocado: \$3.50 Brussels Sprouts upgrade \$5.00

- Mole Burger 16.5
Mole sauce, bacon, cheddar, pickled jalapeños, red onions, cilantro and sliced pickles
- Brie Burger 18
Beef burger with brie cheese, mushrooms, tomatoes and aioli
- Cheddar Burger 14
Cheddar cheese, tomatoes, romaine, and red onions
- Ohio Burger 14
Slightly sweet, circa late 1800's Akron, OH; caramelized onions with muenster cheese *Medium well only
- Pastrami Burger 17.5
Beef burger, sliced pastrami, melted swiss, sauerkraut and russian dressing served on a burger bun

PASTRAMI PATHOS

Custom-trimmed, by hand, from the 'heart of the navel'. Served seductively warm on toasted rye bread with pickles and pickled onions **Half sandwiches available for \$9.50**

Add: Chopped Liver: \$6 Avocado: \$3.50

- Reuben..... 17.95
Pastrami, sauerkraut, melted swiss, crazy russian dressing and toasted rye
- The Toasted Slaw #19 17.95
Pastrami, coleslaw, swiss (not melted), crazy russian dressing and toasted rye
- Swiss & Mustard17.95
Pastrami, swiss, toasted rye and Gulden's mustard

DESSERT

- Vanilla Ice Cream.....5
- **"NEW"** Pumpkin Crème Brulee..... 4
- Superlative Bread Pudding.....7
Bourbon caramel sauce, and whipped cream
***Add Vanilla Ice Cream, \$3**
- Chocolate Pot De Crème4
- Root Beer Float.....7
- Young's Chocolate Stout Float9

DRAUGHT, WINE AND CIDERS

DRAUGHT BEER LIST

ALLAGASH WHITE, <i>PORTLAND, ME 25cl</i>	6
5% ABV, Brewed with a generous portion of wheat and spiced with coriander and orange peel, this beer is very refreshing	
RADEBERGER PILSNER, <i>GERMANY, 40cl</i>	6
4.8% ABV, A pilsner style beer characterized by its dazzling and refreshing taste and has long been enjoyed by German nobility	
SHIPYARD SMASHED PUMPKIN, <i>PORTLAND, ME 40cl</i>	6
9% ABV, A big bodied beer, light coppery orange, aroma of pumpkin and nutmeg with sweetness and spicy finish	
SHADY OAK GRAZING GOOD, <i>SANTA ROSA, CA 25cl</i>	11
5.1%ABV, Farmhouse Ale aged in fresh gin barrels w/brett added. Light lemon grass tartness with great refreshing acidity	
CURRENT STATE OF AFFAIRS, <i>TAHOE CITY, CA 25cl</i>	11
7% ABV, Barrel Aged Saison with Black Currants; sourish medium-bodied with dark malt flavor and fruity finish	
ST. FEUILLIEN SAISON, <i>BELGIAN 25cl</i>	9
6.9% ABV, Best Saison in the world 2009, tart citrus followed by crisp hops, plenty of warm spice and a nice honeysuckle finish	
NORTH COAST PRANQSTER, <i>FORT BRAGG, CA 40cl</i>	7
7.6% ABV, Creamy, Belgian style blonde, citrusy and creamy a Four-time world beer championship gold winner	
TRIPEL KARMELIET, <i>BELGIAN, 33cl</i>	10
8.3% ABV, Elegant orange peel, restrained spice, benchmark triple, served in the Fleur de Lys glass	
HOUBLON CHOUFFE, <i>BELGIAN, 25cl</i>	9
9% ABV, The Gnome brings us this wonderful Tripel Double IPA, Belgian style tripel brewed with a nod to the States	
PERENNIAL KEITH'S KORNER, <i>ST. LOUIS, MI 25cl</i>	8
6.2% ABV, IPA brewed with Golden Promise & Munich I & Dry-Hopped with Motueka & Denali. Tropical notes, taste lemon and fresh cut grass. Light carbonation and bittersweet aftertaste	
HERMITAGE AYE YAI YAI, <i>SAN JOSE, CA 25cl</i>	6
9.9%ABV, American Triple IPA, medium-full body, strong juicy hops giving way to bitterness and malty finish	
STONE OLD GUARDIAN, <i>ESCONDIDO, CA 25cl</i>	8
11% ABV, Barley Wine dry-hopped with Pekko hops; notes of stone fruit, orange, lemon, mint & toffee	
KWAK, <i>BELGIAN 33/70cl</i>	9/18
8.4% ABV, Deep amber ale, creamy colored head, mellow, fruity and malty aroma, served in the coachmen's glass	
LA TRAPPE DUBBEL, <i>DUTCH, 25cl</i>	9
9.4% ABV, Deep brown color and attractive beige froth, use of caramel malt gives it a gentle caramelized quality	
ST. BERNARDUS ABT 12, <i>BELGIAN, 25cl</i>	10
10.5% ABV, "THE BEAST" rich full body, notes of chocolate and roasted malt, one of the top beers world-wide annually	
EINSTOK PORTER, <i>ICELAND 25cl</i>	6
6% ABV, Dark and rich porter with clear notes of espresso and dark chocolate, smooth & easy to drink	
MIDNIGHT SUN BREWING BAR FLY, <i>ANCHORAGE, AK 25cl</i> .	11
11.6% ABV, Smoked Imperial Stout brewed with smoked malt, molasses & brown sugar, aged in oak bourbon barrels	
AVERY RUMPKIN, <i>BOULDER, CO 6oz</i>	10
18% ABV, Imperial Pumpkin Ale brewed with pumpkin puree and a blend of five spices. Aged in Rum barrels for six months	

ARTISAN SOFT DRINKS

House-made Black Cherry Soda.....	4
Fesh Brewed Black Iced Tea	3
Sparky's Root Beer or Root Beer Float.....	4/7
Bruce Cost Unfiltered Ginger Ale.....	4
Orange'n Cream Soda	4
Saratoga Springs Mineral Water	3
Orange Juice.....	3
Lemonade.....	3
Coke, Diet Coke or Sprite	2.5

AFTER DINNER DRINKS

Underberg Digestive	4
44% ABV, The careful balance of choice herbal ingredients from 43 different countries and premium quality alcohol gives Underberg its soothing digestive properties	
B. Nektar Necromangocon 6oz	7
6% ABV, This delicious, light to medium-bodied mead is made with mango juice, honey, and black pepper	

WHITEWINES

PROSECCO , ADAMI GARBEL.....	10 gls/30 btl
Aromas of ripe fruit such as pear, melon, and yellow apple, pleasantly tart and full- flavored with admirable balance	
WHITE BLEND , BILLHOOK	9 gls/27 btl
A Blend of Viognier, Roussanne, Marsanne, Grenache Blanc brings crisp citrus aromas and refreshing flavors of pear, apple and figs	
ARTISAN WHITE , SKYLINE	10 gls/30 btl
Blend of Riesling and Sauvignon Blanc, this wine balances it's richness with bright acidity, tropical and citrus fruit	
ROSE , LUMEN.....	10 gls/30 btl
Explosive cranberry, strawberry, and watermelon fruit on the nose and palate, with firm acidity and a dose of minerality	
CHARDONNAY , SEAN MINOR	12 gls/36 btl
Aromas of apricot, apple, and honeydew. Tropical fruit notes with green apple flavors and medium body mouth feel	

RED WINES

RED BLEND , ANCIENT PEAKS.....	12 gls/36 btl
Syrah 55%, Zinfandel 27%, Petite Sirah 13% and Petit Verdot 5% loaded with toasty oak, baking spice, cedar and tobacco aromas with flavors of boysenberry, blueberry, black cherry and cocoa	
SANGIOVESE , LUNA.....	12 gls/36 btl
Aromas of violets, sweet vanilla and a hint of white pepper with big flavors of cherries and dark bramble berries	
PINOT NOIR , LA FOLETTE	12 gls/36 btl
Aromas of blueberry jam with hints of caramel and chocolate. Well balanced with smooth tannins and intense red fruit notes	
CABERNET SUAVIGNON , DESRUPTION	11 gls/33 btl
Notes of cassis and black cherry complimented by fresh sage and tobacco; a generous palate backed up by the ripe tannins	

BOTTLED CIDERS AND PERRIES

ASPALL DRY CIDER 330 ML , <i>ENGLISH</i>	9
6.8% ABV, Made from a blend of different "base" ciders, lifting aroma and flavor, ripe apples in the aroma with rustic earthiness	
SOUTH CITY ORIGINAL BLEND 355 ML , <i>AMERICAN</i>	7
5.5%ABV, This semi-sweet, dry finishing cider is known for it's easy drinkability without being overly sweet	
EMBARK AMERICAN HOPPED CIDER 355 ML , <i>AMERICAN</i>	8
6.4% ABV, Dry-hopped with Cascade, Centennial & Columbus. Brilliantly cider with just a touch of sweetness and hop aromas	
EMBARK BLUEBERRY PEACH CIDER 355ML , <i>AMERICAN</i>	8
5% ABV, Blend of Blueberries and Peaches are added to these farmhouse cider apples. Fermented with yeast trains for a balance	
PECKHAM'S MOUTERE CIDER 355 ML , <i>NEW ZEALAND</i>	10
5.6% ABV, An English style cider crafted from 100% heritage cider apples pressed, fermented and over wintered on the farm	
DUNKERTONS DRY ORGANIC CIDER 500 ML , <i>ENGLAND</i>	15
7% ABV, Slightly sparkling dry cider with a rustic cider apple feel	
DUNKERTONS SPARKLING PERRY 500 ML , <i>ENGLAND</i>	16
7.5% ABV, With an over-ripe pear fragrance, the taste is creamy with a good balance between initial sweetness and the dryness of the finish	
CLAQUE-PÉPIN CIDRE BOUCHÉ 750 ML , <i>FRENCH</i>	20
4.5% ABV, The tart flavors and the dry finish of the bittersweet fruit gives this cider an aromatic kick. Soft and structured, with a long finish	
LE BRUN CIDRE BRUT CIDRE DE BRETAGNE 375 ML , <i>FRENCH</i> ..	15
5.5% ABV, A crisp, well balanced and an interesting cider with light tartness, tannins, woody notes and strong finish	
ALL THE GOOD HOPPED CIDERS NAMES 500 ML , <i>AMERICAN</i>	11
6.9% ABV, Dry-hopped hard apple cider. Hints of citrus and grassy notes on the nose with the slight sweetness on the finish	



REFUGE
pastrami • belgian beer • burgers