

# FOOD MENU

## SOUP & SALADS

- **"NEW"** Butternut Squash and Bosc Pear Bisque .....8  
Served with pear-apricot chutney (combined with soup) and pepitas
- Beef and Barley Soup .....9  
Veal Stock, green beans, mirepoix, tomatoes and cilantro
- Mixed Green Salad with 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, honey mustard dressing served on the side

## SPECIALTIES & FAVORITES

- Spinach Artichoke Dip .....11  
Spinach & artichoke folded into a warm creamy parmesan and pepper jack béchamel sauce, and gratineed golden brown with panko bread crumbs. Served with tortilla chips
- **NEW** Spicy Thai Peanut Chicken Wings .....7  
Served with sliced scallions, carrots & celery
- Classic Buffalo Chicken Wings .....7  
Served with celery & carrot sticks, and ranch
- Kiev Style Chopped Chicken Liver .....10  
Russian Jewish nirvana served with seared rye toast, whole grain mustard, and cornichons.
- Barbacoa Nachos de Sinaloa .....12  
Braised beef, cheddar, queso fresco, salsa verde, black olives, sour cream, cilantro, jicama, pickled jalapeños, and diced red onion (muy explosivo!)
- 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.
- Seared Tilapia Sandwich .....14  
Spiced seared Tilapia filet, tartar sauce, fried onions, romaine, vine-ripened tomatoes, cilantro, & guacamole. Fries on the side.
- Carnitas BBQ Pulled Pork Sandwich .....13  
Cole slaw, fried onion, ranch and served with French fries
- **NEW** Crumbled Italian Sausage Sandwich .....12  
This one will make you wanna slap your Grandma! Straight up East Coast. House-made Italian pork sausage, bell peppers, onions, provolone. Served with green salad & balsamic dressing.
- Casse Croûte (Break Bread) .....13  
Melted brie, aioli, tomatoes, sautéed mushroom and onion, sourdough, served with a green salad

## 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:** Avocado \$3.50, Bacon \$2.00, Caramelized Onions \$2.00  
Garlic fry upgrade: ..... \$2.00 Goofy fry upgrade: ..... \$6.00  
Mac & Cheese upgrade: .... \$5.00 Brussels Sprouts upgrade: . \$5.00  
Over Easy egg: ..... \$2.00

- Mole Burger .....16.50  
Authentic peanut mole sauce, bacon, cheddar, pickled jalapeños, red onions, cilantro, pickles
- Cheddar Burger .....14  
Cheddar cheese, vine-ripened tomatoes, romaine lettuce, and red onion on side
- Brie Burger .....18  
Brie cheese, mushroom-onion sauté, tomatoes, oregano, & aioli
- Ohio Burger .....14  
Slightly sweet, circa late 1800's Akron, OH; caramelized onions with muenster cheese  
*\*Medium well only*
- Pastrami Burger .....17.50  
Beef burger, sliced pastrami, melted swiss, sauerkraut, russian dressing, burger bun
- Turkey Burger .....10  
Swiss cheese and caramelized onions served with fries

## BITES & SIDES

- French Fries .....5
- Garlic Fries (perplexingly austere) .....6.5
- Goofy Fries .....10  
*(Garlic fries, Refuge cheese sauce & pastrami)*
- **NEW** Porky Papas .....9  
French fries, BBQ pulled pork, diced red onions, cilantro and drizzled with ranch dressing
- Classic Coleslaw .....4
- Gratinéed Mac & Cheese (w/truffle oil) .....9  
(Add bacon \$2.00)
- Brussels Sprouts .....8  
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!

## PHILLY CHEESESTEAKS

*Our steaks are custom-made, straight outta Philly. Served on the Classic Roll with a side of fries.*

### CHOICE OF CHICKEN OR BEEF

- Add:** Avocado: \$3.50  
Garlic fry upgrade: ..... \$2.00 Goofy fry upgrade: ..... \$6.00  
Mac & Cheese upgrade: .... \$5.00 Brussels Sprouts upgrade: . \$5.00  
Over Easy egg: ..... \$2.00
- Cheesesteak Parmesan .....13  
Roasted garlic-tomato sugo, provolone, fresh oregano, and of course parmesan
  - Wit Cheesesteak .....13  
*WIT* Caramelized onions, *WIT* cherry peppers, *WIT* Refuge Cheese Sauce
  - French Onion Dip (swiss cheese) .....15  
Rumor has it that this union of Paris and Philly caused such a frenzy that the Liberty Bell was dropped and cracked.
  - Cheesesteak De Arbol .....15  
Guacamole, De Arbol sauce, sour cream, red onion, lettuce, tomato, cilantro, cheddar cheese (Warning: Spicy!)
  - The Champ Cheesesteak .....13  
Mushroom-onion sauté, roasted red bell peppers, provolone
  - Western Cheesesteak .....13  
Bacon, fried onions, provolone cheese, BBQ sauce, cilantro, and ranch dressing

## 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: \$6.00 Avocado: \$3.50
- Reuben .....17.95  
Pastrami, sauerkraut, melted swiss, crazy russian dressing, toasted rye
  - The Toasted Slaw #19 .....17.95  
Pastrami, coleslaw, swiss (not melted), crazy russian dressing, toasted rye
  - Swiss & Mustard .....17.95  
Pastrami, swiss, toasted rye, Gulden's mustard

## DESSERT

- Superlative Bread Pudding .....7  
Bourbon caramel sauce, whipped cream
- Chocolate Pot De Crème .....3  
Decadent chocolate custard topped with whipped cream
- White Chocolate Pot De Crème .....4  
The servers are obsessed with this desert! Find out why!
- Ice Cream .....5  
Strawberry, Vanilla Bean, Chocolate, Sea Salt Caramel.
- Root Beer Float .....7
- Young's Chocolate Stout Float .....9
- Underberg .....4  
44% ABV, Premium quality digestive, made with select herbs from over 43 countries, gluten free, kosher
- Black Currant W/ Apple Brandy .....8 3oz/35 btl  
18.5% ABV, Pressing, fermenting, and blending to ring forth the vital flavors of the fruit. Sweet complement to dessert.

# DRAUGHT, WINE AND CIDERS

## DRAUGHT BELGIAN & MICRO BREW

25cl = 8.5oz, 33cl = 11.2oz, 40cl = 13.5oz

<b>SUPER SPOOKY FLIGHT - 4oz/ea,</b>	<b>14</b>
B. NEKTAR ZOMBIE KILLER, <i>AMERICAN MEAD</i> , 6oz	7
6% ABV blend with cherry apple cider, sweet, extremely addicting	
LUCIFER, <i>BELGIAN STRONG PALE ALE</i> 25cl	10
8% ABV, note of dry pineapple, grass, and candied citrus peel	
MODERN TIMES CITY OF THE DEAD, <i>AMERICAN, STOUT</i> , 25cl	6
7.5% ABV, bourbon barrel aged stout loaded with coffee beans	
<b>NIGHTMARE FLIGHT- 4oz/ea,</b>	<b>14</b>
MIKKELLER BLACK HOLE, <i>DANISH, STOUT</i> , 25cl	11
13% ABV, intense bitter sweet stout with dark malts and chocolate	
UNIBROUE MAUDITE, <i>BELGIAN, DARK STRONG ALE</i> , 25cl	9
8% ABV, flavors of caramel, brown sugar, dark fruits, and spices	
ELYSIAN NIGHT OWL PUMPKIN ALE, <i>AMERICAN</i> , 25cl	6
6.7% ABV, fermented with nutmeg, clove, cinnamon, ginger and allspice	
AFFLIGEM BLOND, <i>BELGIAN</i> 33cl	8
6.8% ABV, Blonde ale, eminently drinkable, subtle earthy hops	
GRAPEFRUIT SCHOFFERHOFFER, <i>GERMAN, HEFE</i> , 40cl	6
2.5% ABV, creamy, malty, grapefruity and refreshing--easy to drink	
A.I. LA NIÑA FRESA, <i>AMERICAN, FARMHOUSE</i> , 25cl	7
4.75% ABV, Anyone who loves tart pineapple juice, look no further!	
HIGHWATER BREAKFAST, <i>AMERICAN, SOUR</i> , 25cl	11
7% ABV, aged 1 year in wine barrels w/ the finest fruits; super sour!	
DUCHESSE DE BOURGOGNE, <i>BELGIAN, SOUR RED</i> , 25cl	11
6.5% ABV, 11 IBU, Flanders sour red ale, subtle smoke, & cherry	
THE BREWERY AUTUMN MAPLE, <i>PLACENTIA, CA</i> 25cl	9
9% ABV, Dark imperial Stout with cinnamon, nutmeg, and allspice	
LA CHOUFFE, <i>BELGIAN, FARMHOUSE ALE</i> , 25cl	9
8% ABV, hazy ale with a sweet malty aroma, honey and dry finish	
ALLAGASH WHITE, <i>AMERICAN</i> , 40cl	9
5% ABV, 28 IBU, Belgian style wit, sunny afternoon refresher	
FACTION ANOMALY, <i>AMERICAN, NITRO MILK STOUT</i> , 25cl	7
6.5% ABV, tastes like a creamy sweet stout, but appears blonde	
MODERN TIMES CRITICAL BAND, <i>AMERICA, IPA</i> , 40cl	8
6.7% ABV, Blast your palate with juicy tropical hoppy goodness	
ST. FEUILLIEN SAISON, <i>BELGIAN</i> 25cl	9
6.5% ABV, best saison in the world 2009, bright, crisp, complex	
C. S. UNDEAD PARTY CRASHER, <i>AMERICAN, STOUT</i> 25cl	10
11% ABV, Brewed with holy water, smokey, malty & slightly sweet	
REVISION BREWING IPA, <i>AMERICAN, IPA</i> , 40cl	9
6.5% ABV, Straight forward west coast classic IPA, grassy & hoppy!	
RADEBERGER PILS, <i>GERMAN, PILSNER</i> , 40cl	6
4.8% ABV, clean, crisp and refreshing, light body easy to drink	
TRIPLE KARMELIET, <i>BELGIAN, TRIPEL</i> , 33cl	10
8% ABV, 16 IBU, orange zest, malty backbone & restrained spice	
KWAK, <i>BELGIAN, STRONG ALE</i> , 33cl	10
8% ABV, true Belgian amber served in the coachman glass	
BRUERY MASH COCONUT, <i>AMERICAN, IMP ALE</i> , 25cl	11
13.1% ABV, classic bourbon barrel-aged barleywine w/ coconuts	
ST. BERNARDUS ABT 12, <i>BELGIAN</i> , 25cl	10
10.5% ABV, dark strong ale, notes of chocolate and roasted malt	

**We currently offer about 100 selections representing 15 countries, covering most styles**

## ARTISAN SOFT DRINKS

Lemonade	3
Orange Juice	4
Fresh Brewed Iced Tea	4
Stewart's Orange N Cream Soda	4
Sparky's Artisan Root Beer	4
House-made Black Cherry Soda (no free refills)	4
Bundaberg Ginger Beer	4
Saratoga Sparkling Water	3.5

**THE REFUGE:** 1143 Crane Street Menlo Park  
 Monday – Friday Lunch 11:30 – 2:30  
 Monday – Friday Dinner 5:00 – 9:00 (10:00 Friday)  
 Saturday – Sunday: Noon – 9:00 (10:00 Saturday)  
 (650) 319-8197 [www.refugesc.com](http://www.refugesc.com)

## WINES

MIMOSA OR BELLINI	9 gls
PROSECCO, S.OSLVALDO	8 gls/32 btl
Italy, fully sparkling, fresh and youthful with a long finish	
VINHO VERDE, ARCA NOVA	7 gls/27 btl
Portugal, fruity and fresh. Clean and pleasant aromas add a rich and interesting bouquet. Green apple is the most evident.	
SAUV BLANC, SAVEE SEA	9 gls/36 btl
New Zealand, a palate that's fresh and juicy with a lingering finish	
CHARDONNAY, SADDLEBACK	12 gls/48 btl
Napa Valley, oaky, with a refreshing style and finesse to please	
PINOT NOIR, LA FOLETTE	12 gls/42 btl
North Coast, aromas of blueberry jam w/ hints of caramel & cocolate	
MALBEC, ARMONIA	8 gls/30 btl
Argentina, violets and dark fruits aromas, well-balanced	
RED BLEND, RES FORTES	12 gls/45 btl
French, A blend of 60% Grenache Noir, 10% Syrah and 30% tank aged Mourvedre, rich well-balanced wine.	
CAB. SAUVIGNON, RUSTENBERG	11 gls/44 btl
South Africa, dark berry fruit, well structured, fine grained tannins	

## BOTTLED CIDERS AND PERRIES

DUNKERTON'S ORGANIC BLACK FOX CIDER, 500ml	15
6.9% ABV, ENGLISH, this elusive black fox is a medium-dry cider	
DUNKERTON'S DRY ORGANIC CIDER, 500ml	15
6.9% ABV, ENGLISH, a organically grown, Herefordshire hard cider	
DUNKERTON'S ORGANIC PERRY, 500ml	16
6.9% ABV, ENGLISH, a 5 variety perry from organically grown pears	
FARNUM HILL DOORYARD CIDER, 750ml	19
5.7% ABV, AMERICAN, Bright acid over broad bitterness, unique!	
THE ANVIL BOURBON CIDER, 12oz	5
6% ABV, clean aromatic presence with a layered smoky finish	
THE PITCHFORK PEAR CIDER, 12oz	5
6% ABV, semi-sweet, apple crisp start and creamy pear finish	
FINN RIVER SPARKLING PEAR (G F)500ml	20
6.5% ABV, hand crafted semi-sweet sparkling pear cider	
CRISPIN CIDER (G F), 12oz	6
5.5% ABV, AMERICAN, balanced, crisp, delicious apple cider	
CRISPIN BLACKBERRY CIDER (G F), 12oz	6
5.5% ABV, AMERICAN, refreshing, crisp, blackberry and pear cider	
DRAGON BREATH CIDER (G F) 500ml	7
6% ABV, light, fruity, semi-sweet apple cider spiced with ginger	
WOODCHUCK PEAR CIDER, (G F) 12oz	6
4% ABV, AMERICAN, smooth and refreshing, cool and crispy taste	
ASPALL DRY CIDER, 330ml	9
6.8% ABV, ENGLISH, clean & crisp w/ a refreshing full apple flavor	
ASPALL PERRONELLE'S BLUSH CIDER, 330ml	9
5.7% ABV, ENGLISH, blended with blackberry juice, Est. 1728	
GOLDEN STATE MIGHTY DRY CIDER, 500ml	7
6.8% ABV, AMERICAN, Tart & dry w/ a superb amount of balance	

## MEAD

B. NEKTAR NECROMANGOCON, 500ml, AMERICAN	19
6% ABV, brewed with mango & black pepper, sweet base with bursting fruity aroma, balanced with dank pepper & spice.	



**REFUGE**  
 pastrami • belgian beer • burgers