

# FOOD MENU

## SOUPS & SALADS

- Chicken Noodle Soup .....8  
Chicken sausage, house-made noodles, mire poix, peas, chicken stock with dill garnish
- **"NEW"** Baked Potato Bisque .....8  
Sour cream, chives, crispy potato skins, cheddar and bacon
- 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

- Kiev Style Chopped Chicken Liver ..... 10  
Russian Jewish nirvana served with seared rye toast, whole grain mustard, and cornichons
- 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

## 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 sautéed, roasted red bell peppers, provolone
  - Western Cheesesteak..... 13  
Bacon, fried onions, provolone cheese, BBQ sauce, cilantro, and ranch dressing

## 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 pulled pork, bbq sauce, red onions, ranch dressing and garnished with fresh picked cilantro
- Classic Coleslaw .....6
- Gratinéed Mac & Cheese .....9
- 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!
- **"NEW"** Seared Foie Gras Appetizer ..... 18  
Seared confit spice foie gras served on seared brioche, glazed apples, sautéed chanterelles, demi-glace, upland cress
- **"NEW"** Orange Bourbon Hot Wings .....7  
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

## 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 & Mustard ..... 17.95  
Pastrami, swiss, toasted rye and Gulden's mustard

## DESSERT

- Vanilla Ice Cream..... 5
- Superlative Bread Pudding..... 7  
Bourbon caramel sauce, and whipped cream  
**\*Add Vanilla Ice Cream, \$3**
- Chocolate Pot De Crème .....4
- Root Beer Float.....7
- Young's Chocolate Stout Float .....9
- Pedro Ximenez Sherry, Jerez **4oz** .....6
- 15% ABV, Aromas and flavors of raisins and browns spices. Long finish with accents of orange marmalade and honey

# DRAUGHT, WINE AND CIDERS

## DRAUGHT BEER LIST

<b>HOPPY NEW YEAR FLIGHT 4oz/ea</b> .....	<b>16</b>
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	
FIELDWORK HAZY TRAIN, <i>BERKELEY, CA 40cl</i> .....	7
6.9% ABV, Fresh juice notes followed by sticky dank hop and bright citrus aromas with flavors of fresh cut fruit	
KNEE DEEP RU-DEEP-2, <i>AUBURN, CA 25cl</i> .....	7
8.5% ABV, Double IPA; The aroma and flavors will give you citrus and pine with a slight malt sweetness that finishes dry	
BHBC NIGHT RYDER, <i>PASO ROBLES, CA 25cl</i> .....	6
8.6% ABV, This imperial black rye IPA imparts huge pine and spicy rye complexity with subtle malty sweetness	
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	
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	
LIBERTINE FRAMBOISE, <i>MORRO BAY, CA 25cl</i> .....	11
6.2% ABV, Fruity and fun Raspberry Sour Ale. The acidity and color from the raspberries along with a sour and dry finish make this beer a gift to drink	
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	
TRIPLE KARMELIET, <i>BELGIAN, 33cl</i> .....	10
8.3% ABV, Elegant orange peel, restrained spice, benchmark triple, served in the Fleur de Lys glass	
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	
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	
PELICAN CAPTAIN OF THE COAST, <i>PACIFIC CITY, OR 25cl</i> ....	8
9.5% ABV, Scotch Ale; notes of chocolate covered cherries, toasted oak, spice and vanilla in the aroma	
BAIRD JUBILATION ALE, <i>JAPAN, 25cl</i> .....	10
6.5% ABV, This celebratory Brown Ale is brewed with fully ripened figs candied in Japanese red sugar and cinnamon twigs culled from a Japanese Nikki tree	
PERENNIAL FANTASTIC VOYAGE, <i>ST LOUIS, MO 25cl</i> ....	11
8.8% ABV, Imperial Milk Stout; Loads of coconut, lactose and black malt balance each other to provide flavors reminiscent of chocolate covered coconut with a finish smooth like silk sheets	
EINSTOK PORTER, <i>ICELAND 25cl</i> .....	7
6% ABV, Dark and rich porter with clear notes of espresso and dark chocolate, smooth & easy to drink	
GOOSE ISLAND PERE JACQUES, <i>CHICAGO, IL 25cl</i> .....	8
8.7% ABV, Brewed with loads of malt and Belgian yeast, Pere Jacques is a wonderfully fruity, malty Abbey Dubbel Ale	
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	

## ARTISAN SOFT DRINKS

House-made Black Cherry Soda (No free refills) .....	4
Fresh Brewed Black Iced Tea .....	4
Sparky's Root Beer (No free refills) .....	4
Bruce Cost Unfiltered Ginger Ale (No free refills) .....	4
Orange'n Cream Soda (no free refills) .....	4
Saratoga Springs Sparkling Water (No free refills) .....	3.5
Orange Juice (No free refills) .....	4
Lemonade.....	3
Coke, Diet Coke or Sprite .....	2.5
Sparky's Root Beer Float (No free refills) .....	7

## WHITE WINES

<i>PROSECCO</i> , 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	
<i>SAUVIGNON BLANC</i> , QUIVERA .....	11 gls/33 btl
A style that will appeal to fans of both creamy, fruity richness and more austere notes of fresh grass, dry, herbal and juicy wine	
<i>PINOT GRIGIO</i> , PULLUS .....	10 gls/30 btl
Pours an almost pinkish rose hue and sports flavor notes of ripe pear and apricot that fade to underripe watermelon and underripe strawberry. The finish delivers hints of dried raisins and prunes.	
<i>RIESLING</i> , DR. LOOSEN.....	10 gls/30 btl
Refreshing and fruity, filled with plush red peach, cherry and white currant flavors, zesty acidity and creamy on the finish	
<i>CHARDONNAY</i> , SEAN MINOR .....	10 gls/30 btl
Aromas of apricot, apple, and honeydew. Tropical fruit notes with green apple flavors and medium body mouth feel	

## RED WINES

<i>RED BLEND</i> , RIBIERO SANTO.....	11 gls/33 btl
Combination of Touriga-Nacional, Tinta Roriz, & Alfrocheiro grapes, this combination produces a perfectly elegant & seductive traditional European red blend.	
<i>TERRE ROUGE</i> , SYRAH .....	12 gls/36 btl
Spicy and meaty in aroma, generously layered with flavors of black plums, blackberries and incredibly velvety tannins	
<i>PINOT NOIR</i> , 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	
<i>CABERNET SUAVIGNON</i> , 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	
EMBARK OLD MARAUDER CIDER 355 ML, <i>AMERICAN</i> .....	8
6.9%ABV, Red and Jongold apple varieties to create a hard cider that gives off crisp apple notes with a clean finish	
EMBARK THE BATCH CIDER 355ML, <i>AMERICAN</i> .....	8
5.5% ABV, Semi-sweet with a fresh apple aroma followed by a juicy, ripe apple finish make it hard to resist reaching for another	
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	
FINNRIVER BLACK CURRANT 500ML, <i>AMERICAN</i> .....	19
6.5% ABV, light, lovely cider with a purple blush that blends heirloom and organic dessert apples with the tart mysteries of black currant	
DUNKERTONS DRY ORGANIC CIDER 500ML, <i>ENGLAND</i> .....	15
7% ABV, Slightly sparkling dry cider with a rustic cider apple feel, medium bodied with low tartness	
DUNKERTONS SPARKLING PERRY 500ML, <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	
COMMON BLACKBERRY SANGRIA 355ML, <i>AMERICAN</i> .....	6
6.5%ABV, Fresh pineapple and guava mix? The result is a pale gold brew that is crisp and refreshing, with the right amount of tart	
COMMON PINEAPPLE GUAVA 355ML, <i>AMERICAN</i> .....	6
6.5%ABV, Tart sangria overtones with a sweet blackberry finish	
COMMON BLOOD ORANGE TANGERINE 355ML, <i>AMERICAN</i> .....	6
6.5% ABV, An artfully effervescent cider blended with blood orange and tangerine to inspire uncommon moments of friendship and fun	

## AFTER DINNER DRINKS

<b>Underberg Digestive</b> .....	<b>4</b>
44% ABV, The careful balance of choice herbal ingredients from 43 different countries and premium quality alcohol gives Underberg its soothing digestive properties	
<b>B. Nektar Necromangocon 6oz</b> .....	<b>7</b>
6% ABV, This delicious, light to medium-bodied mead is made with mango juice, honey, and black pepper	
<b>Pedro Ximenez Sherry, Jerez 4oz</b> .....	<b>6</b>
15% ABV, Aromas and flavors of raisins and browns spices. Long finish with accents of orange marmalade and honey	



**REFUGE**  
pastrami • belgian beer • burgers