

FOOD MENU

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: \$4 Avocado: \$3.50

- **NEW!!** Foie Gras Reuben 25
Half sandwich with seared, confit-spiced Sonoma Foie Gras
- Reuben..... 18.95
Pastrami, sauerkraut, melted swiss, crazy russian dressing and toasted rye
- The Toasted Slaw #19 18.95
Pastrami, coleslaw, swiss (not melted), crazy russian dressing and toasted rye
- Swiss & Mustard18.95
Pastrami, swiss, toasted rye and Gulden's mustard

SOUPS & SALADS

- Old Fashioned Chicken Soup w/Chicken Dumplings.....8
- Tomato Soup (*Vegetarian*).....12
Served with provolone griddled cheese sandwich
- Mixed Greens Salad (*with house balsamic vinaigrette*).....4
- Original Pastrami Chopped Salad 15
Warm pastrami morsels, romaine, avocado, tomatoes, shredded swiss cheese, egg, pickled carrots & onions, warm rye toast and honey mustard dressing served on the side
- **NEW!!** Warm Kale and Herbed Chicken Salad 14
Rissolé root vegetables, toasted almonds, dried cranberries, shredded fuji apples, toasted farro, balsamic goat cheese vinaigrette. Salad is tossed. Served with toasted sourdough

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 Brussel Sprouts upgrade \$5.00

***Add seared foie gras \$16.00**

- Mole Burger (*Contains Peanuts) 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

FRIED CHICKEN WINGS

- Orange-Bourbon Hot Wings.....9
Served with blue cheese dressing (*\$2.00 extra dressing*)
- Hot Wings.....9
Tossed in a tapatio-butter hot wing sauce; served with ranch
- Spicy Thai Peanut Wings (*Contains Peanuts).....9

BITES & SIDES

- French Fries.....6
- Garlic Fries (*perplexingly austere*).....7
- Goofy Fries, 10
(*Garlic fries with Refuge cheese sauce & pastrami*)
- Gratinéed Mac & Cheese9
- Cole Slaw.....6
- Brussel Sprouts.....8
Roasted with bacon and caramelized onions
- House Pickled Vegetables7
Chef's selection of tangy & slightly sweet chilled pickled vegetables a must have with pastrami!

ALTERNATIVE BURGERS

- Turkey Burger..... 13
Ground turkey thigh meat, smothered with caramelized onions, melted swiss. Served with fries
- Veggie Garden Burger 15
Seared vegetable patty, melted provolone, avocado, lettuce, tomato, onion and romesco sauce, served with fries
- The Lettuce Wrap (Cheddar Burger) 15
Lettuce wrapped burger patty, cheddar cheese, vine-ripened tomatoes, pickle and red onion. Served with side salad

SPECIALTIES & FAVORITES

- Kiev Style Chopped Chicken Liver 10
Russian Jewish nirvana served with seared rye toast, whole grain mustard, and cornichons
- Herbed Chicken Sandwich 13
Seared, garlic marinated chicken breast w/ melted provolone, bacon, basil aioli, shredded romaine, tomato, onion, pickle, served on a toasted Italian roll.
- Barbacoa Nachos de Sinaloa..... 12
Braised beef, cheddar, queso fresco, salsa verde, black olives, sour cream, cilantro, jicama, pickled jalapeños, and red onion
- **NEW!!** Tacos de Carnitas..... 11
Seared crispy carnitas, queso fresco, chipotle mayo, pico de gallo (jalapeno, cilantro, red onion, lime juice, tomato) and tortilla.
- 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
- **NEW!!** Brie & Mushroom Casse Croute..... 13
Mushrooms, melted brie, aioli, tomato and oregano open-faced-sandwich on a French baguette. Served with green salad
- **NEW!!** Cambozola & Pear Casse Croute 13
Melted Cambozola, tomato marmalade, julienne spinach, toasted almond slices, shredded pear open-faced-sandwich on a French baguette. Served with a green salad.

PHILLY CHEESESTEAKS

Our steaks are custom-made, straight outta Philly. Served on the famous Amoroso'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 ***Add seared foie gras \$16.00**

- Cheesesteak Parmesan..... 15
Roasted garlic-tomato sugo, provolone, fresh oregano, and of course parmesan cheese
- Wit Cheesesteak 15
WIT Caramelized onions, WIT cherry peppers, WIT Refuge Cheese Sauce
- French Onion Dip (swiss cheese) 16
Rumor has it that this union of Paris and Philly caused such frenzy that the Liberty Bell was dropped and cracked
- Cheesesteak De Arbol 16
Guacamole, de arbol xtra spicy sauce, sour cream, red onion, lettuce, tomato, cilantro and cheddar cheese
- The Champ Cheesesteak 15
Mushroom-onion sautéé, roasted red bell peppers, provolone
- Western Cheesesteak..... 15
Bacon, fried onions, provolone cheese, BBQ sauce, cilantro, and ranch dressing

DESSERT

- Sparky's Root Beer Float (No free refills)..... 6
- Vanilla Ice Cream..... 5
- Superlative Bread Pudding..... 7
Bourbon caramel sauce, and whipped cream
***Add Vanilla Ice Cream, \$3**
- Chocolate Pot De Crème4

***Allergen Statement: While we do our best to accommodate all allergies, we cannot guarantee an allergen-free experience. Due to the manual nature of our kitchen and procurement from outside vendors, ingredients may come in contact wheat, peanuts, tree nuts, soy, eggs, milk, and shellfish. For more information, please speak to a manager**

DRAUGHT, WINE AND CIDERS

DRAUGHT BEER LIST

WARMING FLIGHT 4oz/ea	17
PROPOLIS CHAGA, <i>PORT TOWNSEND, WA 25cl</i>	9
8% ABV, Farmhouse Stout brewed with Oats, Chaga Mushroom and Black Walnut Hull, washed in a Cognac Vat	
PÕHJALA MUST KULD, <i>ESTONIA, 25cl</i>	11
7.8% ABV, A Rich Porter with smooth honey notes. Brewed with lactose for that extra silky texture. Enjoy on its own or as a dessert at the end of a decadent Refuge meal	
AGAINST THE GRAIN BREWERY 70K, <i>LOUISVILLE, KY 25cl</i> ..	11
13.1% ABV, Imp. Stout in Angel's Envy barrels; the bourbon and oak flavors perfectly compliment the massive flavors in this mega stout. You don't swim in this beer, it swims in you!	
RADEBERGER PILSNER, <i>GERMANY, 40cl/1Ltr</i>	6/13
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	
ALMANAC PEACH SOURNOVA, <i>SAN FRANCISCO, CA 25cl</i>	11
5.8% ABV, Sour ale aged in oak barrels with nectarines and peaches. This bright, tart, and super fruity space juice is out-of-this-world tasty	
PROPOLIS ELDERBERRY, <i>PORT TOWNSEND, WA, 25cl</i>	11
7.5% ABV, Flemish-style Ale aged in tempranillo barrels with elderberries.	
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	
MIDDLE BROW NEKO, <i>CHICAGO, IL 25cl</i>	7
5% ABV, Rye ginger saison that compounds light flavor straw like notes with complex & herbaceous ginger and rye notes	
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	
FIELDWORK RADLANDS IPA, <i>BERKELEY, CA 40cl</i>	7
6.8% ABV, Notes of generic fruit punch, grapefruit, peach juice, and a mélange of citrus, fun little ditty of malt character that oozes sweet orange bread and honey soaked grains	
HOUBLON CHOUFFE, <i>BELGIAN, 25cl</i>	9
9% ABV, The Gnome brings us this wonderful Triple Double IPA, Belgian style triple brewed with a nod to the States	
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	
ST FEUILLIEN CUVÉE DE NOËL, <i>BELGIAN 25cl</i>	8
9% ABV, Strong Ale; very subtle bitterness that is the dominant flavor in this harmonious ale that strikes a perfect balance between all the different ingredients	
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	
BAIRD YABAI YABAI, <i>JAPAN, 25cl</i>	11
7.5% ABV, Scotch Ale; soft fruit esters and warm fusel alcohols on the nose with notes of notes of molasses, caramel apples, rum cake and maple syrup	
ST. BERNARDUS CHRISTMAS ALE, <i>BELGIAN 25cl</i>	10
10% ABV, Winter Ale with deep dark colors a creamy, thick head and a full, almost velvety taste with a fruity nose. Brewed annually for the holiday season	

ARTISAN SOFT DRINKS

House-made Black Cherry Soda (No free refills).....	4
Fresh Brewed Black Iced Tea.....	4
Virgil's Root Beer (No free refills)	4
Saratoga Springs Sparkling Water (No free refills) ...	3.5
Orange Juice (No free refills)	4
Home Made Lemonade (No free refills).....	3
Coke, Diet Coke, Orange Fanta or Sprite.....	2.5



REFUGE
pastrami • belgian beer • burgers

WHITE WINES

PROSECCO, ADAMI GARBEL.....	10 gls/40 btl
Aromas of ripe fruit such as pear, melon, and yellow apple, pleasantly tart and full- flavored with admirable balance	
SAUVIGNON BLANC, MARGERUM	11 gls/33 btl
Flavors of apple, wet stone and a touch of peach nectar engage with a lovely long persistent finish that lingers.	
RIESLING, DR. LOOSEN.....	11 gls/33 btl
Dense mineral character, with a vibrant citrus aroma	
CHARDONNAY, SEAN MINOR	10 gls/40 btl
Aromas of apricot, apple, and honeydew. Tropical fruit notes with green apple flavors and medium body mouth feel	

RED WINES

RED BLEND, DOMAINE DE BEAURENARD	11gls/43 btl
Grenache, Syrah, Mourvèdre and Cinsault; Nice nose of red fruit with a touch of spices including notes of pepper and rosemary. Lovely fruit and spices on the palate with hint of liquorice	
CABERNET SAUVIGNON, FELINO.....	12 gls/48 btl
A fresh and aromatic red with blackcurrant, fresh flower and light stem character. Medium body, firm and silky tannins & crisp finish	
PINOT NOIR, CATALPA.....	11 gls/42 btl
Aromas of blueberry jam with hints of caramel and chocolate. Well balanced with smooth tannins and intense red fruit notes	

BOTTLED CIDERS AND PERRIES

ASPALL DRY CIDER 330ML, <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	
ASPALL PERRONELLE'S BLUSH 330ML, <i>ENGLISH</i>	9
5.7% ABV, Attractive apple and blackberry define a sweetish palate, with good acid balance and a long soft fruit finish	
CIDER RIOT EVERYDAY BERRY 330ML, <i>AMERICAN</i>	8
6% ABV, Semi-dry fruit-forward cider, bright rosé hue, rich with ripe berry aromas and flavors and bright tart notes	
WASHINGTON GOLD CIDER 330ML, <i>AMERICAN</i>	6
5.5% ABV, Bright and crisp with a touch of golden sweetness. Made with hand-picked Golden Delicious Apples from the heart of Washington State	
ETHIC GRAVITUDE CIDER 500ML, <i>AMERICAN</i>	20
7% ABV, Sparking and fully dry, delicate and graceful with lively acidity. With notes of apricot and rose petal dance with refreshing chalky minerality	
101 CACTUS ROSE 330ML, <i>AMERICAN</i>	9
6.9% ABV, Cactus Pears, Opal Basil, Hibiscus and Lemon Peel	
101 I.P.C. (INDIA PALE CIDER) 330ML, <i>AMERICAN</i>	9
6.9% ABV, Blend of Amarillo, Cascade, Nelson, and Simcoe hops) adds a rich earthy texture, followed by a secondary hopping of 100% Citra hops. Tart, fragrant, naturally sparkling, and explosive with citrus notes	
101 MOSAIC PERRY 330ML, <i>AMERICAN</i>	9
5% ABV, sour pear cider with mosaic hops	
CIDER RIOT LA LUNA 500ML, <i>AMERICAN</i>	29
7.1% ABV, A blend of English bittersweet aged in French and American oak barrels. This dry cider has notes of wood, vanilla, the characteristic jamon like character of English cider apples, and a full tannic finish	
CIDER RIOT! 1763 500ML, <i>AMERICAN</i>	29
7.5% ABV, Slightly hazy amber-orange with a hint of pink oddly enough. Almost still (little carbonation, just a bit of foam). Smells of high tannin apples, a slight earthy funk, and a touch of honey	

AFTER DINNER DRINKS

Underberg Digestive	4
44% ABV, Herbal ingredients from 43 different countries and premium quality alcohol gives Underberg its soothing digestive properties	
Supers. Country Pumpkin Mead 750ml Btl/3oz.....	65/6
12% ABV, If you are in love with the flavors of Autumn, Country Pumpkin this is the craft beverage you have been searching for	
B Nektar Zombie Killer 500ml btl/3oz.....	19/6
12% ABV, Mead made with Michigan tart cherry juice, apple cider and star thistle honey	
Cold Hand Prunus Nigra 3oz	6
18.5% ABV, This is a cherry wine inspired by port. Mature in red wine barrels for one year. Powerful cherry explosion with lots of tannins	

