

FOOD MENU

SOUPS & SALADS

- **"NEW"** Beef and Barley Soup.....10
Veal Stock, green beans, mirepoix and tomatoes
- Tomato Soup (*Vegetarian*).....10
Served with provolone griddled cheese sandwich
- Mixed Greens Salad (*with house balsamic vinaigrette*).....4
- Original Pastrami Chopped Salad15
Warm pastrami morsels, romaine, avocado, tomatoes, shredded swiss cheese, egg, pickled veggies, warm rye toast and honey mustard dressing served on the side.
- **"NEW"** Seared Thai Prawn Salad15
Butter-seared prawns, shredded red and Napa cabbage, fried rice stick noodles, toasted peanuts and sesame seeds, Thai basil, scallions, cilantro and Thai citrus dressing

SPECIALTIES & FAVORITES

- Kiev Style Chopped Chicken Liver10
Russian Jewish nirvana served with seared rye toast, whole grain mustard, and cornichons
- The Wheel Dog13
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 Burger13
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
- **"NEW"** Carnitas Nachos12
Carnitas, cheddar, queso fresco, chipotle mayo, pico de gallo (jalapeno, cilantro, red onion, lime juice, tomato), avocado, sliced radish
- Seared Tilapia Sandwich.....14
Spiced seared Tilapia filet, tartar sauce, fried onions, romaine, vine-ripened tomatoes, cilantro, guacamole, and side of fries
- Spinach Artichoke Dip11
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
- Veggie Garden Burger15
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.....15
Roasted garlic-tomato sugo, provolone, fresh oregano, and of course parmesan cheese
- Wit Cheesesteak15
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 Arbol16
Guacamole, de arbol xtra spicy sauce, sour cream, red onion, lettuce, tomato, cilantro and cheddar cheese
- The Champ Cheesesteak15
Mushroom-onion sautéed, roasted red bell peppers, provolone
- Western Cheesesteak.....15
Bacon, fried onions, provolone cheese, BBQ sauce, cilantro, and ranch dressing

BITES & SIDES

- French Fries.....6
- Garlic Fries (*perplexingly austere*)7
- Goofy Fries,10
(*Garlic fries with Refuge cheese sauce & pastrami*)
- 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!

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, carrots and celery
- **"NEW"** Agave-Chipotle Wings.....9
Served with coriander crèma, carrot and celery sticks.
- Spicy Thai Peanut Wings9

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 Burger16.5
Mole sauce, bacon, cheddar, pickled jalapeños, red onions, cilantro and sliced pickles
- Brie Burger18
Beef burger with brie cheese, mushrooms, tomatoes and aioli
- Cheddar Burger14
Cheddar cheese, tomatoes, romaine, and red onions
- Ohio Burger14
Slightly sweet, circa late 1800's Akron, OH; caramelized onions with muenster cheese *Medium well only
- Pastrami Burger17.5
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.....18.95
Pastrami, sauerkraut, melted swiss, crazy russian dressing and toasted rye
- The Toasted Slaw #1918.95
Pastrami, coleslaw, swiss (not melted), crazy russian dressing and toasted rye
- Swiss & Mustard18.95
Pastrami, swiss, toasted rye and Gulden's mustard

DESSERT

- Sparky's Root Beer Float (No free refills)6
- Salted Caramel, Vanilla or Chocolate Ice Cream....5
- Superlative Bread Pudding.....7
Bourbon caramel sauce, and whipped cream
***Add Vanilla Ice Cream, \$3**
- Chocolate Pot De Crème4
- Young's Chocolate Stout Float9
- 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

IPA FLIGHT 4oz/ea	13
CORONADO COCO CHAOS IPA, <i>CORONADO, CA 25cl</i>	6
6.5% ABV, Unfiltered IPA brewed with Mosaic and Southern Cross hops, with a huge addition of toasted coconut for a lingering tropical flavor	
FIELDWORK BETWEEN 2 PINES IPA, <i>BERKELEY, CA 40cl</i>	7
7% ABV, Brewed with Simcoe, Centennial and Amarillo hops; notes of guava, peach, lemongrass and grapefruit	
MIKKELLER ROUND TOWER, <i>SAN DIEGO, CA 25cl</i>	8
9% ABV, Double dry-hopped New England style IPA brewed with experimental hop HBC 682	

REFUGE FLOOKY-ZU PILS, <i>SAN CARLOS, 40cl</i>	6
5% ABV, Here is our Classic German Style Pilsner; Brewed with Hallertau Mittelfruh hops; Crisp, refreshing and highly drinkable	
ALLGASH 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	
ST. LOUIS FRAMBOISE, <i>BELGIAN, 25cl</i>	10
4.5% ABV, Raspberry Lambic, with 25% of fresh raspberry juice and natural sugar added. Sweet-tart explosion, light and zingy	
BRUERY TERREUX FRUCHT, <i>PLACENTIA, CA, 25cl</i>	9
4.5% ABV, Tart Berliner Weisse w/ raspberries added—Aged in the largest oak foeders in the U.S. Low ABV, high flavor	
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	
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	
GILMAN B. FERME NOIRE, <i>BERKELEY, CA 25cl</i>	7
7.5% ABV, Dark Saison with Brett; Dark color, light body/flavor. Subtle stone fruit, light roasted malty flavors Mild funky/earthy notes from house cultured bretta yeast and dry finish	
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	
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	
PELICAN ABUELA'S CASITA, <i>PACIFIC CITY, OR 25cl</i>	7
6% ABV, Chocolate Stout; Robust chocolate flavors with hints of cinnamon come from Tanzanian cocoa nibs and Vietnamese cinnamon. Brewed with traditional corn and lactose	
HIGH WATER APHOTIC PORTER, <i>CHICO, CA 25cl</i>	8
9.3% ABV, Baltic porter 1/3 aged in 18yr Elijah Craig barrels, 1/3 in Brandy barrels, and 1/3 in stainless steel	
CAMINO BREWING CAFÉ CON LECHE, <i>SAN JOSE, CA 25cl</i>	7
6.5% ABV, Milk Stout made with single origin Ethiopian coffee from Chromatic in San Jose, CA. light body and sweetness <i>(Try it as a float with salted caramel ice cream)</i>	

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
Virgils Cream Soda (No free refills).....	4
Gus Pomegranate (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 or Sprite.....	2.5

WHITE WINES

<i>PROSECCO, ADAMI GARBEL</i>	10 gls/40 btl
Aromas of ripe fruit such as pear, melon, and yellow apple, pleasantly tart and full- flavored with admirable balance	
<i>SAUVIGNON BLANC, MAURITSON</i>	11 gls/33 btl
Aromas of white peach flesh, papaya, and delicate white blossom, notes of candied grapefruit and flavors of melon and lime zest	
<i>ROSE, SCAIA</i>	9 gls/36 btl
Gorgeous fruit flavors of summer and what you get in the is pure rose petals, tangerine, strawberry and a crisp fruity finish	
<i>PINOT GRIS, THE ORCHARD</i>	10 gls/40 btl
Crisp, with a distinct minerality on the palate, this wine is in honor of the homesteaders past, present and future	
<i>CHARDONNAY, SEAN MINOR</i>	10 gls/40 btl
Aromas of apricot, apple, and honeydew. Tropical fruit notes with green apple flavors and medium body mouth feel	

RED WINES

<i>SWARTLAND PINOTAGE, PAINTED WOLF</i>	12 gls/48 btl
Packed with ripe blueberry and mulberry flavors, exotic spice and creamy vanilla with evident ripe tannins and a long lingering finish	
<i>CABERNET SUAVIGNON, LA FLOR</i>	10 gls/40 btl
Bright purple in color with an aroma full of fresh red fruits and light floral notes on the palate	
<i>SYRAH, ANDREW MURRAY</i>	10 gls/40 btl
Simultaneously bold and balanced, rich and smooth, fruit forward. The aromas and flavors are dominated by black cherry, raspberry, white pepper, forest floor and toasty oak and frothy	
<i>PINOT NOIR, LA FOLETTE</i>	12 gls/48 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	
DUNKERTONS ORGANIC BLACK FOX 500ML, <i>ENGLAND</i>	15
6.9% ABV, Deliciously robust cider leaving your mouth full of lively sweet and tangy after tastes with light golden honey hues	
DUNKERTONS SPARKLING PERRY 500ML, <i>ENGLAND</i>	16
6.9% ABV, With an over-ripe pear fragrance, the taste is creamy with a good balance between initial sweetness and the dryness of the finish	
DUNKERTONS DRY ORGANIC CIDER 500ML, <i>ENGLAND</i>	15
6.9% ABV, Slightly sparkling dry cider with a rustic cider apple feel, medium bodied with low tartness	
LE BRUN CIDRE BRUT CIDRE DE BRETAGNE, 375ML, <i>FRENCH</i> ..	21
5.5% ABV, A crisp, well balanced and an interesting cider; the aromas of sweet ripe apples but drier as the taste lingers on	
REVEL CIDER HOP X, 500ML, <i>CANADIAN</i>	17
6.5%ABV, Dry hopped with 'Hop X,' a brand new Ontario hop varietal. Flavors and aromas of orange, strawberry, and lychee	
REVEL CIDER SPIRIT OF THE WOODS, 500ML, <i>CANADIAN</i>	17
6.5%ABV, Gin Barrel Aged for notes of clove, vanilla and citrus rind	
BLACKBIRD BERRY CIDER 330ML, <i>AMERICAN</i>	9
5.5% ABV, American-style berry flavored cider, blended with the juices of black currants and elderberries. It's a little sweet and a bunch tart	
COMMON BLACKBERRY SANGRIA 355 ML, <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	
COMMON PINEAPPLE GUAVA 355ML, <i>AMERICAN</i>	6
6.5% ABV, Crisp and refreshing gold cider with the right amount of tart	

AFTER DINNER DRINKS

Underberg Digestive	4
44% ABV, Herbal ingredients from 43 different countries and premium quality alcohol gives Underberg its soothing digestive properties	
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	