

*****NOW OPEN SUNDAYS & MONDAYS FOR PRIVATE PARTIES*****

APPETIZERS & SPECIALTIES

Garlic Fries w/Hot Chile Mayo	6
Goofy Fries.....	8
Cheddar sauce, chopped pastrami, garlic	
House Pickled Vegetables (chilled)	6
Tangy and slightly sweet. Must have with pastrami.	
Porky Papas.	10
Fries topped with pulled pork braised in our signature BBQ sauce, drizzled with house ranch	
Matzo Ball Soup	7
Rich chicken stock, chicken dumplings, carrot, celery, onion	
Bean Soup.....	8
Chicken stock, cheddar, sour cream, cilantro	
Cheesy Spinach Artichoke Dip.....	8
Served with crunchy bread	
Forager's Mushroom Tart.....	12
Brie cheese, braised greens, beet puree, thyme	
Chopped Chicken Liver	10
Rye croutons, cornichons, grain mustard	
Thai Scallop Appetizer	15
Seared scallops, jasmine rice, peanuts, coconut, red bell pepper, cucumber, scallion, semi-spicy peanut sauce, orange gastrique	
The Original Pastrami Chopped Salad	12
Chopped pastrami, romaine, avocado, tomato, shredded Swiss cheese, egg, pickled veg, honey mustard vin (on side), rye toast points	
Gratineed Macaroni & Cheese	9
Gemelli spiral pasta, cheddar sauce, truffle oil, bread crumbs	

20% gratuity may be added to parties of 8 or more and/or split checks. 3 Credit Cards Max Per Table.
www.refugesc.com

THE BEST PASTRAMI

All of our ultra-tender pastrami is created in-house, from the 'heart of the navel', custom trimmed then hand-carved thick, & served seductively warm on fresh rye bread w/New (Week-Old) pickles & pickled onions.

Add Fries: \$3, Chopped liver: \$5, Avocado: \$2
 Ranch, Spicy Mayo, Russian Dressing: \$1.50

- Reuben (Most Popular) 16
 Pastrami, sauerkraut, melted swiss, russian dressing, toasted rye
- The Toasted Slaw #19..... 16
 Pastrami, coleslaw, swiss (not melted), russian dressing, toasted rye
- Swiss & Mustard..... 14
 Pastrami, swiss, toasted rye, Gulden's Mustard

RIBEYE CHEESESTEAKS

All of our Ribeye cheesesteaks are shaved fresh daily and served on a fresh baked French Roll, served with a side of fries. Chicken no longer offered.

Extras: Garlic fry upgrade: \$1.25
 Add avocado or caramelized onions: \$2
 Ranch, Spicy Mayo, Russian Dressing: \$1.50

- O.G. Philly Joe..... 12
 Provolone cheese and meat (for the purist)
- The Wit Cheesesteak..... 12
 Caramelized onions, cherry peppers, house-made cheddar cheese sauce
- The Champ Cheesesteak..... 12
 Mushrooms, red bell peppers & provolone

BURGERS

All burgers are ground in house, daily, and have a weight of about 9oz. We use our own blend of Natural Certified Angus Beef. Fries included. All burgers cooked slightly pink/medium well.

Extras: garlic fry upgrade: \$1.25, bacon, caramelized onions, or avocado: \$2

Ranch, Spicy Mayo, Russian Dressing: \$1.50

- Cheddar Burger 14
 Traditional garnish on side
- Ohio Burger.....14
 Slightly sweet, circa late 1800's Akron, OH; caramelized onions w/muenster
**medium well only*
- Brie Burger 15
 Beef burger with brie, mushrooms, aioli
- Pastrami Burger 17
 Beef burger, sliced pastrami, melted swiss, sauerkraut, russian dressing, burger bun

SWEET ENDINGS

Pot de Crème (\$10 for both)	6
Chocolate or butterscotch	
ROOT BEER Float	7
Superlative Bread Pudding	8
Bourbon caramel sauce and whipped cream	
*Add Vanilla Ice Cream \$2.75	
Young's Beer Float.....	11
*Please inquire about our dessert beer pairings.	

BEVERAGES

House-made black cherry soda	3.5
Sparky's Artisan Root Beer	4
Brewed-to-order coffee	4
Underberg Digestive	4

DRAUGHT BELGIANS & UNIQUE MICROS

Keep up with new additions on facebook & twitter

LA BLANCHE by ST. FEUILLEN	7
Surprisingly light given the 6.3% ABV, coriander and ginger pepperyness mellowed out by grassy citrus notes	
ALLAGASH WHITE	6
5% ABV, medium bodied wheat beer, delicate spice, Maine's response to Belgium, sunny afternoon refresher	
ALLAGASH BIG LITTLE BEER	7
5.5% ABV, brewed with Mt. Hood & Nelson Sauvignon hops, brewed with brett, aged in oak for two months	
DESCHUTES "THE STOIC"	8
11% ABV, strong pilsner, aged in pinot noir & rye whiskey barrels, slight tangy finish balances the forward ethanol	
ST. MARTIN BRUINE	8
8% ABV, smooth malty brown ale, notes of toasted caramel and chocolate covered raisin, clean bubbly finish	
TEXAS RANGER CHIPOTLE PORTER	10
6.6% ABV, brewed by Mikkeller at De Proef, smokey red pepper, burnt chocolate, smoke spice finish	
HOPRUITER by SCHELDEBROUWERIJ	8
8% ABV, rustic, Belgian yeast-driven flavors, assertive American hoppiness, dry hopped with two noble varieties	
MAES PILS	6
4.9% ABV, classic German style pilsner, made in Belgium, faint aroma of toasted almond, truly a session beer	
SAXO BLONDE	9
8% ABV, gold medal winner of 2002 World Beer Championship, made with organic pilsner and malts	
NORTH COAST PRANQSTER	6
7.6% ABV, creamy, Belgian style blonde, brewed locally at Fort Bragg, four-time world beer championship gold winner	
TRIPLE KARMELIET	9
8% ABV, elegant orange peel, restrained spice, our most popular, served in the fleur de lys glass	
ST. FEUILLIEN SAISON	9
6.5% ABV, world beer awards "best saison in the world 2009" tart citrus followed, crisp hops, plenty of warm spice	
ST. BERNARDUS ABT 12	9
10.5% ABV, "THE BEAST" rich full body, must have	
KONINGSHOEVEN (LA TRAPPE QUADRUPEL)	9
10% ABV, big deep amber rich warming flavor, lush body, hints of caramel, very well might be the best we've got	

BIG HUNT	10
6.5% ABV, Mikkeller & Moonlight collaboration, amber ale brewed with pine needles, minty, lingering hops	
UINTA DUBHE	7
9.2% ABV, imperial black IPA brewed in Utah with hemp	
INVASION IPA	8
7% ABV, Mikkeller and Drake's collaboration, flavors of grapefruit and caramel, pine resin, brilliant hops	
DUCHESSE DE BOURGOGNE	11
6.5% ABV, Flanders tart red cherry ale, slightly smoky, hint of vanilla, "a true living legend"	

BOTTLED BEER

"RESERVE LIST" AVAILABLE UPON REQUEST

NON ALCOHOLIC SAGRES	8
GLUTEN FREE ST PETER'S SORGHUM (16 oz)	14
YOUNGS DOUBLE CHOCOLATE STOUT	6
5.2% ABV, stout infused with velvety chocolate and smooth vanilla, highly recommended as a beer float	
MORPHO HERBAL ALE (22 oz)	12
6% ABV, brewed with hibiscus and bay leaf, carbonation almost non existent, herbaceous nose, slightly tart finish	
RODENBACH	8
5.2% ABV, red Flanders ale aged in oak vats for two years, crisp thirst quenching tartness, bright red fruit flavor	
BAIRD SHIZUOKA NATSUMIKAN (633 ml)	24
6.5% ABV, Brewed with fresh natsumikans, "aromatic, effervescent, dryly acidic and unabashedly refreshing"	
LA CHOUFFE	10
8% ABV, farmhouse ale, experience the power of the gnome! 1 person has disliked this one, He had no tongue.	
CHIMAY TRIPLE WHITE	11
8% ABV, full flavored wheat beer has smooth aromatic warm spices, taste why it's so famous	
CHIMAY RED	11
7% ABV, the original Chimay, dark red color, soft fruit, warm spice notes, silky smooth, creamy head	
DUVEL	9
8.5% ABV, classic, light, golden, silky, pilsner Urquell-ish, lovely carbonation, world class & renowned	
GOOSE ISLAND PEPE NERO (650 ml)	16
6% ABV, dark rye farmhouse ale brewed with peppercorn, perfect beer pairing for pastrami	

KWAK	11
8% ABV, clear amber ale, "French kissing carbonation", slightly sweet, served in the "coachman glass"	
LEFFE BLONDE	7
6.6% ABV, pours golden amber, "Ozone after rain", banana flambé, extremely nostalgic, can't drink just one	
LA RULLES TRIPEL	12
8.4% ABV, hazy copper in color, candied orange peel, spice, warming heat, balanced for easy drinking	
DELERIUM TREMENS	11
9% ABV, Belgian strong ale, hazy gold, subtle sweetness, ex-champion, "flying pink elephants galore"	
HOEGAARDEN	6
4.9% ABV, classic light witbier, made with coriander and orange peel, adult lemonade for those hot summer days	
DE DOLLE ARABIER	11
8% ABV, blonde ale brewed with floral Nugget hops, lively carbonation leaves the palate clean and begging for more.	
ST. LOUIS FRAMBOISE (375 ml)	14
4.5% ABV, raspberry Lambic, sweet-tart explosion, light and zingy, all day refreshment	
BELZEBUTH	11
13% ABV, strong deep golden ale, boozy aroma, candied fruit, brioche topped with brandy marinated cherries	

FINE WINES

INKA, SAUV BLANC	9
Refreshing acidity, brilliant minerality, gentle floral finish	
ROLAND LAVANTUREUX, CHARDONNAY	13
Medium body, aged in stainless steel, crisp green apple	
DOMAINE DU SALVARD, PINOT NOIR	11
Simple yet elegant Cheverny, mineral driven with a bright fruit presence, long lasting acid, versatile food wine	
KERMIT LYNCH, COTES DU RHONE	10
comprised of mostly Grenache and Syrah, balanced notes of smoke, earth, and dark ripe fruit	
FABRE MONTMAYOU GRAN RESERVA, CAB	12
Cabernet Sauvignon aged in French oak, notes of blackberry and mint, hearty mouth feel, silky tannins	
MUSCARDINI, SANGIOVESE	14
Notes of cured meat, succulent dark fruit and warm spice peer through this young full bodied Sonoma Italian native	