

R BRUNCH

REFINERY ROOFTOP
saturday & sunday 11:30am-3:30pm

STARTERS

CRAB CAKE red pepper jam, piquillo sauce, arugula salad	26
CHICKEN WINGS buffalo, thai, or bbq sauce, miso ranch	20
MAC & CHEESE lil' shells, grafton cheddar, buttered crumbs, <i>ADD: bacon or truffle +4</i>	18
SPINACH DIP three cheese, grilled naan	17
RAMEN SPICED SHISHITO PEPPERS chicken based, miso ranch	14
CRISPY CALAMARI jalapeño, tartar sauce, marinara, lemon	21
BLACKENED MAHI MAHI TACOS avocado-lime slaw, chipotle mayo, queso fresco, lime	26
HUMMUS harissa chickpeas, cucumber, pita chips, naan bread	16
SEARED AHI TUNA baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy	22
BUTCHER'S MEATBALLS ricotta, grana padano, grilled focaccia	19
QUESADILLA monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers, <i>ADD: steak +6, chicken +4, shrimp +6</i>	18
PRETZEL BITES dipping sauces: cheddar, honey mustard	18
TOMATO BACON BISQUE goat cheese, sourdough croutons	13

FLATBREADS

MARGHERITA pomodoro, fresh mozzarella, parm	18
PEPPERONI pomodoro, spicy honey, pickled fresno peppers	19
TRUFFLE BIANCA grafton cheddar, mushrooms, grana padano, truffle oil, scallions	23
MEDITERRANEAN feta, kalamatas, cherry tomatoes, artichokes, red peppers, basil	19

SIDES

CACIO E PEPE TATER TOTS black pepper mayo	8
FRIES <i>ADD: truffle +4</i>	8
YUCCA FRIES chipotle aioli	10
HOUSE-MADE CHIPS	5



<<< scan this code with your phone camera for allergen info



EXECUTIVE CHEF: FERNANDO SANTIAGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BRUNCH FAVORITES

two scrambled eggs +10 | side of bacon +8

FRENCH TOAST anglaise sauce, whipped cream, mixed berries	21
SMOKED SALMON PLATTER cucumber, tomato, red onion, cream cheese, capers, lemon, hard egg, plain bagel	23
EGGS BENEDICT english muffin, ham, poached eggs, steamed baby spinach, pepper jam, side salad	25
BACON & EGG SANDWICH cholula aioli, pepper jack, brioche, fries	18
BRUNCH BURGER 8oz special blend, fried egg, garlic aioli, american, brioche, fries	26
AVOCADO TOAST jammy eggs, dried cherry tomato, watermelon radish, with a nice lil' salad	21
RED VELVET WAFFLE with fried chicken or fresh seasonal fruit	24

BRUNCH DRINKS large format, serves 6 \$75

PEACH BELLINI	15
MIMOSA	15
REFINED BLOODY MARY	15
HANGOVER REMEDY orange, lemon, ginger, honey, cayenne, <i>BOOZE IT UP +\$5</i>	12

SANDWICHES AND BURGERS

with a nice lil' salad or house-made chips

DOUBLE PATTY BURGER american cheese, caramelized onions, pickles, secret sauce, brioche bun	24
GRILLED CHICKEN WRAP gem lettuce, parmesan, caesar dressing	22
GRILLED CHEESE <i>ADD: tomato bacon bisque +6</i>	21
ROOFTOP CLUB grilled chicken, bacon, lettuce, tomato, basil aioli, sourdough	21

SLIDERS 18/44* * large format

BEEF SLIDERS american cheese, pickles, secret sauce	VEGGIE SLIDERS quinoa, corn, burrata, pepper jam, green goddess aioli
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SALADS ADD: chicken 7 | steak 10 | salmon 9

CAESAR gem lettuce, bagel croutons, parm, caesar dressing	16
ROASTED BEETS arugula, frissee, orange, roasted pecans, goat cheese, citrus vinaigrette	17
COBB mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette	17
ARTICHOKE baby arugula, tomatoes, shaved parmesan, radicchio, lemon vinaigrette	18
KALE quinoa, granny smith apple, red onions, golden raisins, apple cider vinaigrette	17