



REVEL IN THE FOOD | REVEL IN THE DRINK | REVEL IN THE FUN

REVEL 'RIGINALS

TRAINING WHEELS 14

Pueblo Viejo Tequila,
St. Elder Elderflower Liqueur,
Fresh Grapefruit,
Taylor's Velvet Falernum,
Orange Bitters

KENTUCKY CALYPSO 15

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylor's Velvet Falernum,
S.t George Verte Absinthe,
Fresh Lime

IN GIVERNY 13.5

Wheatley Vodka,
St. Elder Elderflower Liqueur,
Jasmine Tea Syrup,
Creme de Violette, Fresh Lemon
*The name is an allusion to the floral
impressionist paintings of Claude
Monet, most of which were inspired by
his garden in Giverny, France.

FARM FRESH 13

Wheatley Vodka,
Peach Purée, Fresh Lemon,
Demerara Syrup, Angostura &
Psychaud's Bitters
*Our farm fresh cocktail, like our
menu, changes with seasons. Locally
sourced ingredients, fresh picked and
delivered daily.

CIGAR BOX 14.5

Del Maguey Vida Mezcal,
Carpano Antica Vermouth,
Fernet Branca, Amaro Nonino,
Tres Agaves Nectar,
Angostura & Psychaud's Bitters

RUM DIARIES 14.5

Diplomatico Rum,
Pere Magloire Calvados,
St. Elizabeth Allspice Dram,
Fresh Lemon Juice, Honey-Ginger Syrup

THE BELAFONTE 15

St. George Terroir Gin,
Cocchi Americano, Fresh Lemon,
Pineapple Gum

*An homage to American actor and
musician Harry Belafonte, who
popularized Caribbean music in
America through a series of musical
films and recordings in the 1950's.

BARREL AGED

OUT OF BOUNDS 15

Buffalo Trace Bourbon,
Amaro CioCiario,
Black Walnut Bitters

(gf) denotes gluten free,

(v) denotes vegetarian.

Revel uses local,
sustainable, organic and natural
ingredients whenever possible.

SOME OF OUR FARMS & RANCHES TO TABLE

Stonybrook Canyon Farm, Capay,
County Line, Knoll Farms, Brandt
Beef, Water 2 Table Fish, Mary's
Poultry, Snake River Farms, Hobbs
Bacon
10/05/2024

OYSTERS ON THE HALF SHELL *

TODAY'S DAILY SELECTION

*Consumption of raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

COLD SMALL PLATES

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 8.5 (gf)

CHILE SPICED ALMONDS | with Sea Salt 7 (gf)

MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 8 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds, & Crostini 7 (v)

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 13.5 (v)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 13

SASHIMI GRADE TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 19.5

ROASTED BEETS | Avocado Crema, Almond Salsa Verde, Feta Cheese 12.5 (gf)

HOT SMALL PLATES

TODAY'S SOUP | 10.5

TRUFFLED FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 16

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 15

STEAMED MUSSELS | Chorizo, Tomatoes, Harissa Broth, Parsley, Grilled Bread 19

SPICY WILD PRAWNS | Coconut Milk- Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 18

ROASTED BRUSSELS SPROUTS | Hobb's Applewood Smoked Bacon, Lemon Olive Oil, Extra Virgin Olive Oil 12.5 (gf)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 24 (gf)

SLIDERS

MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 18.95

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Housemade Chips 18

HEARTIER FARE

FISH OF THE DAY, GRILLED KING SALMON SALAD | A.Q.

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Baby Lettuces, Apples, Grapes, Toasted Pecans, Blue Cheese, Herb-Balsamic Vinaigrette 19 (gf)

GRILLED WILD PRAWNS SALAD | Baby Kale, Roasted Delicata Squash, Farro, Shaved Fennel, Pomegranate Seeds, Ricotta Salata, Champagne Vinaigrette 21

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Housemade Fries 18.5

Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Add Avocado 2.75 | Grilled Onions 2

BRANDT BEEF PRIME HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 38

CHARCUTERIE BOARD

Prosciutto di Parma, Salami Picante, Charlito's Salami Campo Seco, Molinari Coppa, Cornichons, Whole Grain Mustard, Crostini 21

ARTISANAL CHEESE

BIG ROCK BLUE | Central Coast CA., Honeyed Walnuts, Pasteurized Cow's Milk, Creamy, Salty & Mild 7.5

FROMAGER D'AFFINOIS | France, Peach Jam, Pasteurized Cow's Milk, Velvety, Aromatic, & Rich 7.5

HONEY BEE GOUDA | Holland, Port-Soaked Apricots, Pasteurized Goat's Milk, Slightly Sweet, Smooth, Nutty 7.5

ALL THREE 21

SIDES

Seasonal Vegetables 9 | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 10.5 | Grilled Wild Prawns (4) 15.75 |

Side Grilled King Salmon 16 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

Not responsible for lost or stolen items.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER

SUNDAY NIGHTS

"Sunday Fish Fry"
Local Cod, Papa's Cole Slaw, Remoulade,
Hand Cut Fries 23

MONDAY NIGHTS

Buttermilk Fried Mary's
1/2 Chicken, Mashed Potatoes,
Gravy & Buttermilk Biscuit 25.5

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo,
Mussels, Cod & Saffron "Calasparra"
Rice 25 (gf)