

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

**REVEL 'RIGINALS**

**TRAINING WHEELS 13**  
 Pueblo Viejo Tequila,  
 St. Elder Elderflower Liqueur,  
 Fresh Grapefruit,  
 Taylor's Velvet Falernum,  
 Orange Bitters

**WHISKEY REBELLION 13**  
 Rittenhouse Rye, Nardini Amaro,  
 Suze Gentian  
 \*Pennsylvanian rebels tested the strength of our newly founded nation as they rose up in opposition to whiskey tax. George Washington sent a militia to uphold the law, which was met with little resistance.

**IN GIVERNY 13**  
 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 12**  
 Wheatley Vodka,  
 Strawberry Purée, Fresh Lemon,  
 Demerara Syrup  
 \*Our farm fresh cocktail, like our menu, changes with seasons. Locally sourced ingredients, fresh picked and delivered daily.

**CIGAR BOX 14**  
 Del Maguey Vida Mezcal,  
 Carpano Antica Vermouth,  
 Fernet Branca, Amaro Nonino,  
 Tres Agaves Nectar,  
 Angostura & Peychaud's Bitters

**RUM DIARIES 14**  
 Diplomatico Rum,  
 Pere Magloire Calvados,  
 St. Elizabeth Allspice Dram,  
 Fresh Lemon Juice, Honey Syrup

**BARREL AGED**

**OUT OF BOUNDS 14**  
 Buffalo Trace Bourbon,  
 Amaro CioCiaro,  
 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, Beelers Pork, Mary's Poultry, Snake River Farms, Hobbs Bacon  
 04/18/2023

**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**

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

**CHILE SPICED ALMONDS** | with Sea Salt 6 (v)(gf)

**MARINATED CASTELVETRANO OLIVES** | with Lemon & Herbs 7 v (gf)

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

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

**AVOCADO BRUSCHETTA** | Pickled Peppers, Crispy Onions & Sea Salt 12.95 (v)

**DI STEFANO BURRATA** | Organic Strawberries, Basil Oil, Balsamic Reduction, Maldon Sea Salt, Crostini 17.5

**SASHIMI GRADE AHI TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 18.95

**ROMAINE** | Anchovy Vinaigrette, Grana Padano, Croutons, & Boquerones 11.5

**ASPARAGUS SALAD** | Grilled Zuckerman Farms Asparagus, Organic Lettuces, Piquillo Peppers, Shaved Fennel, Crispy Shallots, Ricotta Salata, Dijon-Tarragon Vinaigrette 14

**HOT SMALL PLATES**

**TODAY'S SOUP** | 9.5

**TRUFFLED HAND CUT FRIES & AIOLI** 8.5(v)

**SPICY WILD PRAWNS** | Coconut-Curry Sauce, Calabrian Chilies, Chermoula 17.5

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 14.5

**BEELER'S NATURAL PORK & VEAL MEATBALLS** | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 14.5

**MANILA CLAMS** | Applewood Smoked Bacon, Marble Potatoes, Garlic, White Wine, Cream, Parsley, Grilled Bread 18.5

**SLIDERS**

**LOCAL DIXON 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, Hand Cut Housemade Chips 17.5

**HEARTIER FARE**

**RISOTTO** | Roasted Mushrooms, Snap Peas, Parmesan, Chives 22 (v) (available vegan) (gf)

**ORECCHIETTE PASTA** | Wild Prawns, Housemade Pork Sausage, Calabrian Chilies, Swiss Chard, Tomato Sauce, Parmesan 27

**TODAY'S FRESH FISH SPECIAL** | A.Q.

**ROASTED MARY'S 1/2 CHICKEN** | Leek Soubise, Roasted Marble Potatoes, Grilled Asparagus, Romesco Sauce (contains nuts) 26

**BEELER'S DUROC PORK CHOP** | Fennel Purée, Parmesan Polenta Cake, Bloomsdale Spinach, Almond Pepernota 32.5

**BRAISED NATURAL BONELESS SHORT RIBS** | Mascarpone Polenta, Gremolata, Today's Vegetables, Zinfandel Sauce 32 (gf)

**BRANDT BEEF PRIME BAVETTE "STEAK FRITES"** | Grilled Soy-Tahini Rubbed Prime Bavette Steak, Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

**SNAKE RIVER FARMS NATURAL BEEF BURGER** | Challah Roll, Hand Cut Fries 17

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

**SIDES**

Seasonal Vegetables 9 | Mascarpone Polenta 8 (v)(gf) | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 9 |

Grilled Wild Prawns (4) 15.75 | Side Grilled King Salmon 16 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

**REVEL LOGO BASEBALL HAT 20**

Not Responsible for lost or stolen items.

**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 with Mashed Potatoes,  
 Gravy & Buttermilk Biscuit 25

**TUESDAY NIGHTS**

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

**ARTISANAL CHEESE**

**POINT REYES BAY BLUE**  
 CA, Honeyed Walnuts, Pasteurized Cow's Milk,  
 Reminiscent of Stilton, Salted Caramel Finish 7

**FROMAGER D'AFFINOIS**  
 France, Strawberry Jam, Pasteurized Cow's Milk,  
 Velvety, Aromatic & Rich 7

**EL TRIGAL MANCHEGO**  
 Spain, Port-Soaked Apricots, Aged 14 months  
 Pasteurized Sheep's Milk, Complex, Well-Rounded & Buttery 7

**ALL THREE 20**

**SUBJECT TO CHANGE**

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