

REVEL

KITCHEN & BAR

DESSERTS

SWEETS BY ESIN

CHOCOLATE PEANUT BUTTER TART

Peanut Praline, Caramel Sauce & Whipped Cream 9.50

Suggested Pairing: Le Reviseur VSOP 14.5

BUTTERSCOTCH PUDDING

Salted Caramel & Chocolate Shortbread 9.50

Suggested Pairing: Broadbent "Rainwater" Madeira 7

STICKY TOFFEE APPLE CAKE

Toffee Sauce & Whipped Cream 9.50

LEMON MERINGUE TART

Graham Cracker Crust & Raspberry Sauce 9.50

ARTISANAL CHEESE

GORGONZOLA DOLCE

Italy, Honeyed Walnuts, Pasteurized Cow's Milk, Creamy
& Sweet 6.50

FROMAGER D'AFFINOIS

France, Local Pear Jam, Pasteurized Cow's Milk, Silky,
Buttery & Luscious 6.25

MANCHEGO EL TRIGAL RESERVA

Spain, Port Soaked Apricots, Pasteurized Sheep's Milk
Aged for more than a year, Nutty, Full Flavored & Complex 6.25

CHOICE OF TWO 12.5 CHOICE OF THREE 16.99

COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP MONKEY SEE-MONKEY DO 3.50

DECAF DRIP VITA BELLA 3.50

ILLY ESPRESSO OR DECAF ESPRESSO 3.50

ILLY CAPPUCCINO REG OR DECAF 4.25

ILLY LATTE REG OR DECAF 4.75

DAMMANN HOT TEAS 4.50

SINGLE USE MENU

A MASK IS REQUIRED TO ENTER THE BUILDING.

THANK YOU FOR YOUR SUPPORT!