



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

REVEL 'RIGINALS

ROSE & MAESTRO 15
Four Roses Small Batch,
Diplomatico Rum,
Yellow Chartreuse, Lemon Juice,
Honey-Ginger Simple Syrup,
Angostura
An unlikely couple that was meant to
be. Worlds apart but delightful together

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 12
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.

AYVA GARDEN 13
Bombay Sapphire Gin,
Taylor's Velvet Falernum,
INNA Quince Shrub,
Fresh Lemon Juice,
Demerara Syrup, Angostura
Bitters

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

BARREL AGED

OUT OF BOUNDS 13.5
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, Marin Sun
Farms, Liberty Farms Duck, Snake
River Farms, Hobbs Bacon

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.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 6 (gf)

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon &
White Truffle Oil 7.95 (gf)

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

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

MENU SUBJECT TO CHANGE

SMALL PLATES

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11.50

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

TODAY'S SOUP | 9.5

TRUFFLED HAND CUT FRIES & AIOLI 8.5 (v)

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

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

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.95 (dairy free) (available gf)

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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 & Kennebec Chips 16.95

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Lettuces, Cherry Tomatoes, Local Corn, Roasted Red Pepper, Ricotta
Salata, Basil Vinaigrette 17.95 (gf)

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

WILD PRAWNS SALAD | Baby Spinach, Quinoa, Shaved Fennel, Strawberries, Feta Cheese, Toasted Almonds,
Strawberry Muscatel Vinaigrette 18.75 (gf)

PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Pureé, Cotija Cheese,
Shredded Lettuce & Lime Creme Fraiche 15.5

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Pantofolina Roll, Remoulade Sauce & Kennebec Chips 16.5

RISOTTO | Grilled Corn, English Peas, Basil Pesto, Parmesan 21 (v) (available vegan) (gf)

FORK & KNIFE MEATBALL SANDWICH | Beeler's Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce,
Fontina Cheese, Baguette & Hand Cut Fries 14.95

RUSTICHELLA D'ABRUZZO CASARECCIA PASTA BOLOGNESE | Slow Cooked Snake River Farms Beef,
Beeler's Natural Pork, Tomato Ragout, Parmesan 22

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 34

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 16
Add Cheese 2.5 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 4.5 | Add Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetables - 9 (gf) | Grilled Wild Prawns(4) 15.75 | Grilled Mary's Chicken Breast 9

Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 8 (v) (gf)

REVEL LOGO BASEBALL HAT 20

MENU SUBJECT TO CHANGE

SUNDAY NIGHTS

"Sunday Fish Fry"
Beer-Battered 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)