

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

**REVEL 'RIGINALS**

**WHISKEY REBELLION 12.5**  
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.

**CORPSE REVIVER NO.2 11.5**

Junipero Gin, Combier, Cocchi Americano, St. George Absinthe & Fresh Lemon

**IN GIVERNY 11.5**

Wheatley Vodka, Bertina 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 11.5**

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

**FIDEL'S EPIPHANY 13**

Selvarey White Rum, Fresh Lime Juice, St. George Verte Absinthe, Small Hand Foods Gum Syrup, Fresh Mint & Cucumber

**KENTUCKY CALYPSO 13.5**

Buffalo Trace Bourbon, Bertina Elderflower, Taylors Velvet Falernum, S.t George Verte Absinthe, Fresh Lime Juice

**BARREL AGED**

**OUT OF BOUNDS 13**

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

**SOME OF OUR FARMS & RANCHES TO TABLE**

Happy Boy Farms, Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, K&J Orchards, Water 2 Table Fish, Salmon Creek Pork, Mary's Poultry, Painted Hills, Liberty Farms Duck, Snake River Farms, Superior Lamb, Hobbs Bacon

**OYSTERS ON THE HALF SHELL \***

**PICKERING PASSAGE** | Totten, WA, 1/2 dozen 18

**MIYAGI** | Tomales Bay, CA, 1/2 dozen 24

**COLD SMALL PLATES**

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

**CHILE SPICED ALMONDS** | with Sea Salt 4.25 (v)(gf)

**MARINATED OLIVES** | with Lemon & Herbs 5.25 (v)(gf)

**HUMMUS** | Paprika Oil, Toasted Sesame Seeds, & Crostini 6.95 (v)

**AVOCADO BRUSCHETTA** | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)

**LITTLE GEMS** | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 10.50

**FALL SALAD** | Organic Arugula, Endive, Apples, Grapes, Toasted Almonds, Blue Cheese, Balsamic Vinaigrette 12 (gf)

**BABY KALE** | Roasted Beets, Avocado, Shaved Fennel, Walnuts, Goat Cheese, Sherry Vinaigrette 12 (gf)

**GENERAL SANTOS AHI TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 16.99

**HOT SMALL PLATES**

**TODAY'S SOUP** | 8.50 (gf)

**TRUFFLED HAND CUT FRIES & AIOLI** 7.95 (v)

**"SHRIMP & GRITS"** | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms & Sherry Sauce 16.25 (gf)

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 11.50

**NATURAL PORK & VEAL MEATBALLS** | Calabrian Chile Tomato Sauce, Basil, Parmesan & Grilled Bread 12.50

**PEI MUSSELS** | Romesco Sauce, Chorizo, White Wine, Shallots, Parsley & Hand Cut Fries 16

**APPLEWOOD SMOKED BABY BACK RIBS (4)** | Arugula Salad & House Made BBQ Sauce 12.50

**SLIDERS**

**MEDITERRANEAN LOCAL LAMB SLIDERS** | Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 15.75

**FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS** | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Hand Cut Kennebec Chips 15.75

**HEARTIER FARE**

**FALL RISOTTO** | Roasted Cauliflower, Swiss Chard, Butternut Squash, Pumpkin Seed Pesto & Parmesan 20 (v) (available vegan)

**ORECCHIETTE PASTA** | Wild Prawns, Hand-Made Pork Sausage, Green Cauliflower, Calabrian Chile, Parmesan & Tomato-White Wine Sauce 22

**GRILLED WILD SALMON** | Farro, Roasted Mushrooms, Kale, Roasted Delicata Squash, Cauliflower Purée, Brown Butter and Sage Walnuts 32

**ROASTED MARY'S 1/2 CHICKEN** | Celery Root Purée, Fingerling Potatoes, Swiss Chard, Mushroom Conserva 23

**APPLEWOOD SMOKED DUROC PORK CHOP** | Butternut Squash Purée, Braised Cabbage & Bacon, Pear Chutney 27.25

**BRAISED NATURAL BONELESS SHORT RIBS** | Mascarpone Polenta, Gremolata & Zinfandel Sauce 24.99 (gf)

**CERTIFIED ANGUS BEEF HANGER "STEAK FRITES"** | Hand-Cut Truffled Fries, Arugula & Red Wine Butter 28.99

**SNAKE RIVER FARMS NATURAL BEEF BURGER** | Challah Roll & Hand Cut Fries 14.75  
Add Cheese 2.25 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50

**SIDES**

Blue Lake Beans 7 (gf) | Mascarpone Polenta 6.50 (v)(gf) | Anson Mills White Grits 7 (v)(gf) Grilled Mary's Chicken Breast 8.50 |

Grilled Wild Prawns (4) 12.50 | Arugula Salad 7 (v)(gf) | Revelation Hot Sauce 2.00 (house made, at your own risk) (v)(gf)

**SINGLE USE MENU**

**A MASK IS REQUIRED TO ENTER THE BUILDING- AVAILABLE FOR \$2  
PLEASE CONTINUE TO SOCIAL DISTANCE AND REMAIN  
6 FEET APART FROM OTHERS.**

**THANK YOU FOR YOUR SUPPORT!**

**SUNDAY NIGHTS**

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 24 (gf)

**MONDAY NIGHTS**

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 23

**TUESDAY NIGHTS**

Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 24 (gf)