



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

4/19/2023

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.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 6 (gf)

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

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

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

SMALL PLATES

ROMAINE | 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 14.95

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

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 & Housemade Chips 17.5

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Grilled Zuckerman Farms Asparagus, Organic Lettuces, Piquillo Peppers,
Shaved Fennel, Crispy Shallots, Ricotta Salata, Dijon-Tarragon Vinaigrette 17.95

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

WILD PRAWNS SALAD | Little Gems, Roasted Beets, Shaved Fennel, Toasted Almonds, Feta, Sherry Vinaigrette, Avocado Crema
18.75 (gf)

PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Puree, Cotija Cheese,
Shredded Lettuce & Lime Creme Fraiche 16

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Pantofolina Roll, Remoulade Sauce & Housemade Chips 17

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

FORK & KNIFE MEATBALL SANDWICH | Beeler's Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce,
Fontina Cheese, Baguette & Hand Cut Fries 15.5

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

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 | Add Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetables 9 | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 9 | Grilled Wild Prawns (4) 15.75 |
Side Grilled King Salmon 14 | 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"
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)

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

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