



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

### REVEL 'RIGINALS

#### TRAINING WHEELS 14

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

#### KENTUCKY CALYPSO 15

Buffalo Trace Bourbon,  
St. Elder Elderflower,  
Taylor's Velvet Falernum,  
S.t George Verte Absinthe,  
Fresh Lime

#### IN GIVERNY 13.5

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 13

Wheatley Vodka,  
Peach Purée, Fresh Lemon,  
Demerara Syrup, Angostura &  
Peychaud's Bitters  
\*Our farm fresh cocktail, like our  
menu, changes with seasons. Locally  
sourced ingredients, fresh picked and  
delivered daily.

#### CIGAR BOX 14.5

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

#### RUM DIARIES 14.5

Diplomatico Rum,  
Pere Magloire Calvados,  
St. Elizabeth Allspice Dram,  
Fresh Lemon Juice, Honey-Ginger Syrup

#### THE BELAFONTE 15

St. George Terroir Gin,  
Cocchi Americano, Fresh Lemon,  
Pineapple Gum

\*An homage to American actor and  
musician Harry Belafonte, who  
popularized Caribbean music in  
America through a series of musical  
films and recordings in the 1950's.

### BARREL AGED

#### OUT OF BOUNDS 15

Buffalo Trace Revel Select  
Barrel #9 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, Mary's  
Poultry, Snake River Farms, Hobbs  
Bacon

09/08/2024

### 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

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

CHILE SPICED ALMONDS | with Sea Salt 7 (gf)

MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 8 v (gf)

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

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 13.5 (v)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 13

SASHIMI GRADE TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 19.5

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

### HOT SMALL PLATES

TODAY'S SOUP | 10.5

TRUFFLED FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 16

CRISPY WILD PRAWNS | Spanish Sofrito Sauce, Chimichurri 18

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 15

STEAMED MUSSELS | Chorizo, Oakland United Beerworks New Oakland Glow Pilsner, Tomato, Parsley, Grilled Bread 19

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 24 (gf)

### SLIDERS

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 18

### HEARTIER FARE

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

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Baby Lettuces, Apples, Grapes, Toasted Pecans, Blue Cheese, Herb-Balsamic Vinaigrette 19 (gf)

WILD PRAWNS SALAD | Arugula, Local Stone Fruit, Shaved Fennel, Sweet-Salty Walnuts, Ricotta Salata, Muscatel Vinaigrette 21 (gf)

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 18.5

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

BRANDT BEEF PRIME HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 38

### CHARCUTERIE BOARD

Prosciutto di Parma, Salami Picante, Charlito's Salami Campo Seco, Molinari Coppa, Cornichons, Whole Grain Mustard, Crostini 21

### ARTISANAL CHEESE

BIG ROCK BLUE | Central Coast CA., Honeyed Walnuts, Pasteurized Cow's Milk, Creamy, Salty & Mild 7.5

FROMAGER D'AFFINOIS | France, Peach Jam, Pasteurized Cow's Milk, Velvety, Aromatic, & Rich 7.5

HONEY BEE GOUDA | Holland, Port-Soaked Apricots, Pasteurized Goat's Milk, Slightly Sweet, Smooth, Nutty 7.5

ALL THREE 21

### SIDES

Seasonal Vegetables 9 | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 10.5 | Grilled Wild Prawns (4) 15.75 |

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

Not responsible for lost or stolen items.

\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER\*

#### 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, Mashed Potatoes,  
Gravy & Buttermilk Biscuit 25.5

#### TUESDAY NIGHTS

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