


**REVEL IN THE FOOD | REVEL IN THE DRINK | REVEL IN THE FUN**
**REVEL 'RIGINALS**
**TRAINING WHEELS 14.5**

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

**KENTUCKY CALYPSO 15.5**

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

**IN GIVERNY 14**

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 13.5**

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

**CIGAR BOX 15**

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

**RUM DIARIES 15**

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

**THE BELAFONTE 15.5**

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 15.5**

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, Mary's  
Poultry, Snake River Farms, Hobbs  
Bacon  
1/21/2025

**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 9 (gf)

CHILE SPICED ALMONDS | with Sea Salt 7.5 (gf)

MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 8.5 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds, & Crostini 7.5 (v)

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 14 (v)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 13.5

SASHIMI GRADE TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 20

ROASTED BEETS | Avocado Crema, Almond Salsa Verde, Feta Cheese 13 (gf)

DI STEFANO BURRATA | Sun Dried Tomatoes, Balsamic Vinaigrette, Basil-Walnut Pesto, Micro Herbs, Grilled Levain Bread 19.5 (v)

**HOT SMALL PLATES**

TODAY'S SOUP | 11

TRUFFLED FRIES & AIOLI 9 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 16.5

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 15.5

STEAMED MUSSELS | Chorizo, Tomatoes, Harissa Broth, Parsley, Grilled Bread 19.5

SPICY WILD PRAWNS | Coconut Milk- Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 18.5

ROASTED BRUSSELS SPROUTS | Hobb's Applewood Smoked Bacon, Lemon Olive Oil, Extra Virgin Olive Oil 13 (gf)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 24.5 (gf)

**SLIDERS**

MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 19.5

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Housemade Chips 18.5

**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 19.5 (gf)

GRILLED WILD PRAWNS SALAD | Little Gem, Citrus Segments, Shaved Fennel, Toasted Almonds, Ricotta Salata, Moscatel Vinaigrette 21.5

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Housemade Fries 19

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 39

**ARTISANAL CHEESE**

CAMBOZOLA BLACK LABEL | Germany, Honeyed Walnuts, Pasteurized Cow's Milk, Delicate, Buttery & Mild 7.5

SAINT ANDRE TRIPLE CREME | France, Pear Jam, Pasteurized Cow's Milk, Decadent, 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 9.5 | Arugula Salad 9 (v)(gf) | Grilled Mary's Chicken Breast 11 | Grilled Wild Prawns (4) 16.5 | Side Grilled King Salmon 17 | 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"  
Beer-Battered Local Cod, Papa's Cole  
Slaw, Remoulade, Hand Cut Fries 24

**MONDAY NIGHTS**

Buttermilk Fried Mary's  
1/2 Chicken, Mashed Potatoes,  
Gravy & Buttermilk Biscuit 26.5

**TUESDAY NIGHTS**

Paella with Wild Prawns, Chorizo,  
Mussels, Cod & Saffron "Calasparra"  
Rice 26 (gf)