



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

REVEL 'RIGINALS

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.

CORPSE REVIVER NO.2 11.50

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

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,
Blueberry 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 13.50

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
St. George Verte Absinthe,
Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS 13.50

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 *

BEAUSOLEIL | New Brunswick, BC 1/2 dozen 24
FANNY BAY | Fanny Bay, BC, CAN 1/2 dozen 18

COLD SMALL PLATES

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.95 (gf)
CHILE SPICED ALMONDS | with Sea Salt 5 (gf)
MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 6 v (gf)
HUMMUS | Paprika Oil, Toasted Sesame Seeds, & Crostini 7 (v)
AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)

GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.95

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11

HOT SMALL PLATES

TODAY'S SOUP | 9.50
TRUFFLED FRIES & AIOLI 7.95 (v)
MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 13.50
NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil & Parmesan 13.50
PEI MUSSELS | Lime-Curry Coconut Milk Sauce, Grilled Bread 16.50
APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad, House Made BBQ Sauce 16.50

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 17.50
FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Hand Cut Kennebec Chips 16.95

HEARTIER FARE

GRILLED WILD SALMON SALAD | Baby Spinach, Cantaloupe Melon, Feta Cheese, Blueberries, Watermelon, Mint & Golden Balsamic Vinaigrette 21 (gf)
GRILLED MARY'S CHICKEN BREAST SALAD | Heirloom Tomatoes, Cucumber, Feta, Kalamata Olives, Romaine, Red Onion, Red Wine Vinaigrette 17 (gf)
WILD PRAWNS SALAD | Arugula, Stone Fruits, Toasted Pecan, Blue Cheese, Peach Vinaigrette 18.75
SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 15.50
Add Cheese 2.50 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.00 | Add Avocado 2.50 | Grilled Onions 1.50
CERTIFIED ANGUS BEEF HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula & Red Wine Butter 29

ARTISANAL CHEESE

SAINT AGUR BLUE
France, Honeyed Walnuts, Pasteurized Cow's Milk, Smooth, Creamy & Rich 6.50
FROMAGER D'AFFINOIS DOUBLE CREAM
France, Local Strawberry Jam, Pasteurized Cow's Milk, Creamy, Earthy & Rich 6.50
HONEY BEE GOAT GOUDA
Netherlands, Port Soaked Apricots, Pasteurized Goat's Milk, Nutty with a Touch of Sweetness 6.50

SIDES

Blue Lake Green Beans- Gremolata 8 (gf) | Grilled Wild Prawns (4) 12.50 | Grilled Mary's Chicken Breast 8.50
Revelation Hot Sauce 2.00 (house made, at your own risk) | Arugula Salad 7 (v) (gf)

PRICES AND MENU SUBJECT
TO CHANGE

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 26 (gf)

MONDAY NIGHTS

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 24

TUESDAY NIGHTS

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