



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

REVEL 'RIGINALS

ROSE & MAESTRO 15

Four Roses Small Batch, Diplomatico Rum, Yellow Chartreuse, Lemon Juice, Honey-Ginger Simple Syrup, Angostura

An unlikely couple that was meant to be, Worlds apart but delightful together.

LET IT BEE 13

Redemption Rye, Averna Amaro, Fresh Lemon, Honey

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

AYVA GARDEN 13

Bombay Sapphire Gin, Taylor's Velvet Falernum, INNA Quince Shrub, Fresh Lemon Juice, Demerara Syrup, Angostura Bitters

KENTUCKY CALYPSO 13.5

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

BARREL AGED

OUT OF BOUNDS 13.5

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, Salmon Creek Pork, Mary's Poultry, Marin Sun Farms, Liberty Farms Duck, Snake River Farms, Hobbs Bacon

OYSTERS ON THE HALF SHELL *

TODAY'S OYSTERS

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 Onions & Sea Salt 12.5 (v)

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

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

HOT SMALL PLATES

TODAY'S SOUP | 9.5

TRUFFLED FRIES & AIOLI 7.95 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 13.5

BEELER'S NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil & Parmesan 13.5

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.5 (dairy free) (available gf)

APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad, House Made BBQ Sauce 16.5

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 & Hand Cut Kennebec Chips 16.95

HEARTIER FARE

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

GRILLED MARY'S CHICKEN BREAST SALAD | Little Gems, Roasted Organic Beet, Arugula, Pears, Shaved Fennel, Feta, Toasted Almonds, Sherry Vinaigrette 17 (gf)

WILD PRAWNS SALAD | Spinach, Endive, Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 18.75 (gf)

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 16 Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Add Avocado 2.75 | Grilled Onions 2

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 34

ARTISANAL CHEESE

POINT REYES BAY BLUE CA, Honeyed Walnuts, Pasteurized Cow's Milk, Earthy, Sweet & Creamy 6.5

BELLETOILE TRIPLE CREAM BRIE France, Local Pear Jam, Pasteurized Cow's Milk, Buttery, Mild & Rich 6.5

CAMPO DE MONTALBAN Spain, Port Soaked Apricots, Pasteurized Goat's, Sheep's and Cow's Milk, Slightly Nutty, Buttery & Complex 6.5

SIDES

Seasonal Vegetables - Gremolata 8 (gf) | Grilled Wild Prawns (4) 13.5 | Grilled Mary's Chicken Breast 8.5

Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 7 (v) (gf)

REVEL LOGO BASEBALL HAT 20

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)