



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 14.5

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,

Strawberry 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 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 14.5

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
5/12/2024

CHARCUTERIE BOARD

Prosciutto di Parma, Charlitos Salami Trufa Seca, Salami Picante &
Molinari Coppa, Cornichons, Whole Grain Mustard, Crostini 21

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.

STARTERS

CHILE SPICED ALMONDS | with Sea Salt 7 (gf)

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

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

TODAY'S SOUP | 10.5

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

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

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

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

TRUFFLED HAND CUT FRIES & AIOLI 8.5 v

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

STEAMED MUSSELS | Chorizo, East Bros. Bo Pilsner, Tomato, Parsley, Grilled Bread 19

CRISPY WILD PRAWNS | Spanish Sofrito Sauce, Chimichurri 18

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 18

HEARTIER FARE

TODAY'S PASTA SPECIAL | A.Q.

GRILLED MARY'S CHICKEN BREAST SALAD | Wild Arugula, Roasted Corn, Piquillo Peppers, Ricotta Salata, Toasted Almonds, Basil Vinaigrette 19 (gf)

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

WILD PRAWNS SALAD | Organic Baby Lettuces, Strawberries, Shaved Fennel, Toasted Pecans, Feta Cheese, Strawberry Muscatel Vinaigrette 21 (gf)

RISOTTO | Roasted Mushrooms, Spinach, Chives, Parmesan 23 (v) (available vegan) (gf)

FORK & KNIFE MEATBALL SANDWICH | Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 16.5

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

GRILLED MARY'S CHICKEN BREAST SANDWICH | Swiss Cheese, Apple Chutney, Garlic Aioli, Balsamic Glazed Onions, Arugula, Grilled Country Bread, Housemade Chips 18

RUSTICHELLA D'ABRUZZO PAPPARDELLE PASTA | Snake River Farms Beef & Duroc Pork Bolognese, Parmesan 24

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll, Hand Cut Fries 18.5

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

BRUNCH

"REVEL MESS" | Fried Mary's Chicken Breast, Buttermilk Biscuit, House Made Duroc Pork Sausage Gravy 16.95

HUEVOS RANCHEROS | Over Easy Farm Eggs (2), Braised Pork Shoulder, Tomatillo Salsa, Black Bean Puree, Lime Creme Fraiche, Cotija Cheese, Corn Tortillas, Avocado, Pico de Gallo 18

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

ADD TWO SUNNY SIDE UP EGGS OR TWO POACHED EGGS TO ANY DISH 6

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)

SUNDAY NIGHTS

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 25.5

TUESDAY NIGHTS

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