



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

REVEL 'RIGINALS

PERFECT STORM 12.5
Selvarey Rum, Bertina Elderflower Liqueur, Grapefruit Juice, Cane Syrup & Sparkling Brut Rose

THIRSTY MONK 12
St George Botanical Gin, Yellow Chartreuse, Honey, & Fresh Lemon Juice

BLOODY MARY 11.5
Wheatley Vodka, Housemade Bloody Mary Mix Seasonal Garnish

IN GIVERNY 11.5
Wheatley Vodka, Bertina 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 11.5
Wheatley Vodka, Pear Puree, 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 13.5
Buffalo Trace Bourbon, Bertina Elderflower, Taylors Velvet Falernum, St George Verte Absinthe, Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS 13
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, Water 2 Table Fish, Salmon Creek Pork, Mary's Poultry, Snake River Farms, Superior Lamb, Hobbs Bacon

OYSTERS ON THE HALF SHELL

HAMMERSLEY | Hammersley Inlet, WA, 1/2 dozen 18
CAPITAL OYSTER | Harstine Island, WA, 1/2 dozen 21

STARTERS

CHILE SPICED ALMONDS | with Sea Salt 5 (gf)
DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.95 (gf)
MARINATED OLIVES | with Lemon & Herbs 6 v (gf)
HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7 v
TODAY'S SOUP | 9.50

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 10.50
GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.50

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)

TRUFFLED HAND CUT FRIES & AIOLI 7.95 v

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 13

PEI MUSSELS | Romesco Sauce, Chorizo, White Wine, Shallots, Parsley & Hand Cut Fries 16

APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad & House Made BBQ Sauce 14.50

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 15.75

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Kennebec Chips 15.75

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Arugula, Endive, Apples, Grapes, Toasted Almonds, Blue Cheese, Balsamic Vinaigrette 16.50 (gf)

GRILLED KING SALMON SALAD | Organic Lettuce, Farro, Roasted Sweet Potatoes, Delicata Squash, Roasted Beets, Feta Cheese, Apple Cider Vinaigrette 20

WILD PRAWNS SALAD | Baby Kale, Roasted Beets, Shaved Fennel, Avocado, Walnuts, Goat Cheese, Sherry Vinaigrette 18.75 (gf)

FALL RISOTTO | Roasted Cauliflower, Swiss Chard, Butternut Squash, Pumpkin Seed Pesto & Parmesan 20 (v) (available vegan)

FORK & KNIFE MEATBALL SANDWICH | Homestead Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 14.25

ORECCHIETTE PASTA | Prawns, Hand Made Sausage, Green Cauliflower, Calabrian Chile, Parmesan & Tomato-White Wine Sauce 24

CRISPY LOCAL COD SANDWICH | Challah Roll, Pickled Red Cabbage, Remoulade Sauce & Kennebec Chips 15.75

GRILLED CERTIFIED ANGUS HANGER "STEAK FRITES" | Truffled Hand Cut Fries, Arugula & Red Wine Butter 29

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 15.50
Add Cheese 2.25 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50

BRUNCH

"REVEL MESS" | Fried Mary's Chicken Breast, Buttermilk Biscuit & House Made Homestead Pork Sausage Gravy 16

CHILAQUILES | Over Easy Farm Eggs(2), Pulled Chicken, Tomatillo Salsa, Lime Creme Fraiche & Cotija Cheese 16

ADD TWO SUNNY SIDE UP EGGS OR TWO POACHED EGGS TO ANY DISH 4

SIDES

Roasted Brussel Sprouts 7 (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)

SUNDAY NIGHTS
Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 24 (gf)

MONDAY NIGHTS
Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 23

TUESDAY NIGHTS
Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 24 (gf)