



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

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.

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, Strawberry 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

CIGAR BOX 14

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

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

OYSTERS ON THE HALF SHELL *

MENU SUBJECT TO CHANGE

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 7.95 (gf)

CHILE SPICED ALMONDS | with Sea Salt 6 (gf)

MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 7 v (gf)

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

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 12.95 (v)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11.5

SASHIMI GRADE AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 18.95

HOT SMALL PLATES

TODAY'S SOUP | 9.5

TRUFFLED FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 14.5

BEELER'S NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil & Parmesan 14.5

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.95(dairy free) (available gf)

MENU SUBJECT TO CHANGE

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 | Organic Lettuces, Cherry Tomatoes, Local Corn, Roasted Red Pepper, Ricotta Salata, Basil Vinaigrette 17.95 (gf)

WILD PRAWNS SALAD | Baby Spinach, Quinoa, Shaved Fennel, Strawberries, Feta Cheese, Toasted Almonds, Strawberry Muscatel 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

MENU SUBJECT TO CHANGE

BIG ROCK BLUE

CA, Honeyed Walnuts, Pasteurized Cow's Milk, Earthy, Mild & Buttery 7

FROMAGER D'AFFINOIS DOUBLE CREAM BRIE

France, Strawberry Jam, Pasteurized Cow's Milk, Velvety, Aromatic & Rich 7

PICO MELERO AGED ARTISAN SHEEP MILK CHEESE

Spain, Port Soaked Apricots, Unpasteurized Sheep's Milk, Manchego-Style, Aged Over 9 Months, Mature, Nutty & Toasted Finish 7

ALL THREE 20

SIDES

Seasonal Vegetables - Gremolata 9 (gf) | Grilled Wild Prawns (4) 15.75 | Grilled Mary's Chicken Breast 9

Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 8 (v) (gf)

REVEL LOGO BASEBALL HAT 20

MENU SUBJECT TO CHANGE

SUNDAY NIGHTS

"Sunday Fish Fry" 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

TUESDAY NIGHTS

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