


REVEL IN THE FOOD | REVEL IN THE DRINK | REVEL IN THE FUN
REVEL 'RIGINALS
TRAINING WHEELS 14.5

Pueblo Viejo Tequila,
St. Elder Elderflower Liqueur,
Fresh Grapefruit,
Taylor's Velvet Falernum,
Orange Bitters

KENTUCKY CALYPSO 15.5

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylor's Velvet Falernum,
S.t George Verte Absinthe,
Fresh Lime

IN GIVERNY 14

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 13.5

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

CIGAR BOX 15

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

RUM DIARIES 15

Diplomatico Rum,
Pere Magloire Calvados,
St. Elizabeth Allspice Dram,
Fresh Lemon Juice, Honey-Ginger Syrup

THE BELAFONTE 15.5

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 15.5

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, Brandt Beef, Water 2
Table Fish, Mary's Poultry, Snake
River Farms, Hobbs Bacon
01/21/2025

OYSTERS ON THE HALF SHELL *

TODAY'S DAILY SELECTION

*Consumption of raw or undercooked meat, poultry,
shellfish or egg may increase your risk of fo odborne illness.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 7.5 (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7.5 (vegan)

DEVILED FARM EGGS |

Hobbs' Applewood Smoked Bacon & White Truffle Oil 9 (gf)

MARINATED CASTELVETRANO OLIVES |

With Lemon & Herbs 8.5 (gf, vegan)

SMALL PLATES

ROASTED BEETS | Avocado Crema, Almond Salsa Verde, Feta Cheese 13 (gf)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 13.5

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 14 (v)

TODAY'S SOUP | 11

TRUFFLED HAND CUT FRIES & AIOLI 9(v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 16.5

SASHIMI GRADE AHI TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa &
Housemade Chips 20

STEAMED MUSSELS | Chorizo, Tomatoes, Harissa Broth, Parsley, Grilled Bread 19.5

ROASTED BRUSSELS SPROUTS | Hobb's Applewood Smoked Bacon, Lemon Olive Oil, Extra Virgin Olive Oil 13 (gf)

SPICY WILD PRAWNS | Coconut Milk-Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 18.5

DI STEFANO BURRATA | Sun Dried Tomatoes, Balsamic Vinaigrette, Basil-Walnut Pesto, Micro Herbs, Grilled Levain Bread 19.5 (v)

SLIDERS

MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 19.5

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese,
Garlic Aioli, Napa Slaw & Housemade Chips 18.5

HEARTIER FARE

TODAY'S PASTA SPECIAL | A.Q.

GRILLED WILD PRAWNS SALAD | Little Gem, Citrus Segments, Shaved Fennel, Toasted Almonds, Ricotta Salata, Moscatel Vinai-
grette 21.5

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

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Baby Lettuces, Apples, Grapes, Toasted Pecans, Blue Cheese,
Herb-Balsamic Vinaigrette 19.5 (gf)

PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Pureé, Cotija Cheese,
Shredded Lettuce & Lime Creme Fraiche 17

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Ciabatta Roll, Remoulade Sauce & Housemade Chips 18

GRILLED MARY'S CHICKEN BREAST SANDWICH | Swiss Cheese, Apple Chutney, Garlic Aioli, Balsamic Glazed
Onions, Arugula, Grilled Country Bread, Housemade Chips 19

RISOTTO | Alba Mushrooms, Spinach, Sundried Tomatoes, Parmesan, Chives 24 (v) (available vegan) (gf)

FORK & KNIFE MEATBALL SANDWICH | Duroc Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina
Cheese, Baguette & Hand Cut Fries 17

ORECCHIETTE PASTA | Wild Prawns, House-made Pork Sausage, Swiss Chard, Calabrian Chile,
White Wine Tomato Sauce, Parmesan 29

BRANDT BEEF PRIME HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 39

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Hand Cut Fries 19

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

SIDES

Seasonal Vegetables 9.5 | Arugula Salad 9 (v)(gf) | Grilled Mary's Chicken Breast 11 | Grilled Wild Prawns (4) 16.5 |

Side Grilled King Salmon 17 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

Not Responsible for lost or stolen items *PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE ORDERING*

SUNDAY NIGHTS

"Sunday Fish Fry"
Beer-Battered Local Cod, Papa's Cole
Slaw, Remoulade, Hand Cut Fries 24

MONDAY NIGHTS

Buttermilk Fried Mary's
1/2 Chicken, Mashed Potatoes,
Gravy & Buttermilk Biscuit 26.5

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo,
Mussels, Cod & Saffron "Calasparra"
Rice 26 (gf)