

MENU SUBJECT TO CHANGE

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 *

TODAY'S DAILY SELECTION

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

COLD SMALL PLATES

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon &
White Truffle Oil 7.95 (gf)

CHILE SPICED ALMONDS | with Sea Salt 6 (v)(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)

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

DI STEFANO BURRATA | Strawberries, Balsamic Syrup, Basil Oil, Toasted Walnuts, Maldon Sea Salt, Grilled Bread 17.50

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

SPINACH SALAD | Quinoa, Shaved Fennel, Strawberries, Feta Cheese, Toasted Almonds, Strawberry Muscatel Vinaigrette 13.5 (gf)

ORGANIC GREEN SALAD | Organic Lettuces, Local Corn, Cherry Tomatoes, Roasted Red Pepper, Ricotta Salata,
Basil Vinaigrette 14 (gf)

HOT SMALL PLATES

TODAY'S SOUP | 9.5

TRUFFLED HAND CUT FRIES & AIOLI 8.5(v)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 19.5 (gf)

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

BEELER'S NATURAL PORK & VEAL MEATBALLS | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 14.5

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

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

RISOTTO | Grilled Corn, English Peas, Basil Pesto, Parmesan 21 (v) (available vegan) (gf)

RUSTICHELLA D'ABRUZZO CASARECCIA PASTA BOLOGNESE | Slow Cooked Snake River Farms Beef,
Beeler's Natural Pork, Tomato Ragout, Parmesan 22

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Roasted Amarosa Potatoes, English Peas, Spring Onion Sauce,
Castelvetro Olive Vinaigrette 26 (gf)

BEELER'S DUROC PORK CHOP | Jalepeño-Cheddar Polenta Cake, Snap Peas, Corn Puree, Piquillo Pepper Jam 31.5

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Zinfandel Sauce 30 (gf)

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

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll, Hand Cut Fries 16

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

SIDES

Seasonal Vegetables-Gremolata 9 (gf) | Mascarpone Polenta 8 (v)(gf) | Anson Mills White Grits 8 (v)(gf) | Grilled Mary's Chicken Breast 9
Grilled Wild Prawns (4) 15.75 | Arugula Salad 8 (v)(gf) | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

REVEL LOGO BASEBALL HAT 20

Not Responsible for lost or stolen items

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)

ARTISANAL CHEESE

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

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