

SAMPLE MENU. ITEMS AND PRICES SUBJECT TO CHANGE



MID AFTERNOON MENU

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

REVEL 'RIGINALS

TRAINING WHEELS 13.50

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

KENTUCKY CALYPSO 14

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
S.t George Verte Absinthe,
Fresh Lime Juice

IN GIVERNY 13

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,
Peach 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

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

RUM DIARIES 14

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

BARREL AGED

OUT OF BOUNDS 14

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, Snake River
Farms, Hobbs Bacon

09/15/2023

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

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 8.5 (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 BLUE FIN TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 19.5

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 15.5

SPICY WILD PRAWNS | Coconut-Curry Sauce, Chermoula 17.5 (dairy free) (gf)

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 14.5

STEAMED MUSSELS | Chorizo, East Bros. Bo Pilsner, Tomato, Parsley, Grilled Bread 18.5

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 Housemade Chips 18

HEARTIER FARE

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

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Baby Lettuces, Organic Local Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 18 (gf)

WILD PRAWNS SALAD | Gems, Roasted Beets, Shaved Fennel, Toasted Almonds, Feta, Sherry Vinaigrette, Avocado Crema 18.75 (gf)

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

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 18

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 36

ARTISANAL CHEESE

GRAND NOIR BLUE

Germany, Honeyed Walnuts, Pasteurized Cow's Milk, Creamy, Silky & Bold 7

BREBIROUSSE D' ARGENTAL

France, Peach Jam, Pasteurized Sheep's Milk, Decadent, Mild & Aromatic 7

HONEY BEE GOUDA

Holland, Port-Soaked Apricots, Pasteurized Goat's Milk Slightly Sweet, Smooth, Nutty 7

ALL THREE 20

SIDES

Seasonal Vegetables 9 | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 9.5 | Grilled Wild Prawns (4) 15.75 |

Side Grilled King Salmon 16 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

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, Mashed Potatoes,
Gravy & Buttermilk Biscuit 25.5

TUESDAY NIGHTS

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