

**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,  
Pear 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

**COLD SMALL PLATES**

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

**CHILE SPICED ALMONDS** | with Sea Salt 5 (v)(gf)

**MARINATED CASTELVETRANO OLIVES** |

with Lemon & Herbs 6 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 TUNA TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa  
& Kennebec Chips 18.95

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

**FALL SALAD** | Spinach, Endive, Coraline Chicory, Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 13.5 (gf)

**ROASTED ORGANIC BEET SALAD** | Little Gems, Arugula, Pears, Shaved Fennel, Feta Cheese, Toasted Almonds,  
Sherry Vinaigrette 13.5 (gf)

**HOT SMALL PLATES**

TODAY'S SOUP | 9.5

**TRUFFLED HAND CUT FRIES & AIOLI** 7.95 (v)

"**MAC & CHEESE**" | Hobb's Applewood Smoked Bacon, Fiscalini Old World Aged Cheddar, Swiss, Parmesan, Rustichella D'Abruzzo  
Macaroni, Bread Crumbs 16

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 13.95

**BEELER'S NATURAL PORK & VEAL MEATBALLS** | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 14.25

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

**APPLEWOOD SMOKED BABY BACK RIBS (4)** | Arugula Salad, House Made BBQ Sauce 787 16.5

**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 Kennebec Chips 16.95

**HEARTIER FARE**

**RISOTTO** | Roasted Winter Squash, Spinach, Candied Walnuts, Crispy Sage, Parmesan 21 (v) (available vegan) (gf)

**RUSTICHELLA D'ABRUZZO GARGANELLI 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** | Root Vegetable Hash, Cauliflower Purée, Roasted Cauliflower-Caper Vinaigrette 25 (gf)

**BEELER'S APPLEWOOD SMOKED DUROC PORK CHOP** | Whipped Sweet Potatoes, Bacon Braised Cabbage, Pear Jam,  
Grain Mustard Sauce 29.5 (gf)

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

"**CASSOULET**" | Liberty Farms Duck Leg Confit, Duck-Pistachio Sausage, Cannellini Beans, Ham Hocks,  
Applewood Smoked Bacon 28.5

**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 8 (gf) | Mascarpone Polenta 6.5 (v)(gf) | Grilled Mary's Chicken Breast 8.5 | 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**

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

**SUNDAY NIGHTS**

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

**MONDAY NIGHTS**

Buttermilk Fried Mary's  
1/2 Chicken with Mashed Potatoes,  
Gravy & Buttermilk Biscuit 24

**TUESDAY NIGHTS**

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