SAMPLE MENU
SUBJECT TO CHANGE

REVEL
KITCHEN & BAR

LUNCH MENU

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

REVEL 'RIGINALS

TRAINING WHEELS 15
Pueblo Viejo Tequila, St. Germain, Fresh Grapefruit, Taylor's Velvet Falernum, Orange Bitters

IT'S COMPLICATED 16
Michter's Rye, Carpano Antica, Cocchi Torino, Gum Syrup, Del Maguey Vida Mezcal, Peychauds & Orange Bitters

KENTUCKY CALYPSO 16
Buffalo Trace Bourbon, St. Germain, Fresh Lime, Taylor's Velvet Falernum, St. George Absinthe

IN GIVERNY 14.5
Wheatley Vodka, St. Germain, 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 14
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 15.5
Del Maguey Vida Mezcal, Carpano Antica Vermouth, Fernet Branca, Amaro Nonino, Tres Agaves Nectar, Angostura & Peychaud's Bitters

RUM DIARIES 15.5
Diplomatico Rum, Pere Magloire Calvados, St. Elizabeth Allspice Dram, Fresh Lemon, Honey-Ginger Syrup

THE BELAFONTE 16
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 16
Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters

(gf) denotes gluten free,
(v) denotes vegetarian.
(vg) denotes vegan

Revel uses local, sustainable, organic and natural ingredients whenever possible.

Not Responsible for lost or stolen items

10/23/26

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.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 8 (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 8 (vg)

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 10.5 (gf)

MARINATED CASTELVETRANO OLIVES | With Lemon & Herbs 9 (gf, vg)

ARTISANAL CHEESE

GRAND NOIR BLUE
Bavaria Germany, Double Cream Pasteurized Cow's Milk, Honeyed Walnuts, Sweet & Salted Caramel Finish 7.5

VACHEROUSSE D'ARGENTAL
France, Pear Jam, Pasteurized Cow's Milk, Delicate, Buttery & Mild 7.5

HONEY BEE GOUDA
Holland, Port-Soaked Apricots, Goat's Milk, Slightly Sweet, Smooth & Nutty 7.5

ALL THREE 21

SMALL PLATES

ROASTED BEETS | Avocado Crema, Almond Salsa Verde, Feta Cheese 13.5 (gf)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 14

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 14.5 (v)

TODAY'S SOUP | 11.5

TRUFFLED HAND CUT FRIES & AIOLI | 9 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chili Glaze & Blue Cheese Aioli 17

BLISTERED SHISHITO PEPPERS | Lime-Cilantro Yogurt, Cotija Cheese 14

SASHIMI GRADE AHI TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chili Oil, Avocado-Cilantro Salsa, Housemade Chips 21

SPICY WILD PRAWNS | Coconut Milk-Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 19

STEAMED MUSSELS | Chorizo, Tomatoes, Piquillo Peppers, Saffron White-Wine Broth, Parsley, Grilled Bread 20

BLACKENED WILD PRAWN TOSTADAS | Black Bean Puree, Tomatillo Sauce, Avocado-Lime Crema, Cotija Cheese 19

SLIDERS

MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 20

FRIED JIDORI CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Housemade Chips 20.5

HEARTIER FARE

TODAY'S PASTA SPECIAL | A.Q.

GRILLED WILD PRAWNS SALAD | Organic Butter Lettuces, Fuyu Persimmons, Pomegranate Seeds, Shaved Fennel, Quinoa, Ricotta Salata, Apple Cider Vinaigrette 22

FRESH FISH OF THE DAY | A.Q.

GRILLED JIDORI CHICKEN BREAST SALAD | Organic Baby Lettuces, Endive, Apples, Grapes, Toasted Almonds, Blue Cheese, Herb - Balsamic Vinaigrette 21

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Challah Roll, Remoulade Sauce & Housemade Chips 19

GRILLED JIDORI CHICKEN BREAST SANDWICH | Brie Cheese, Apple Chutney, Arugula, Garlic Aioli, Grilled Levain Bread, Housemade Chips 21

RISOTTO | Roasted Mushrooms, Delicata Squash, Spinach, Grana Padano, Crispy Sage 25.5 (v) (available vegan) (gf)

FORK & KNIFE MEATBALL SANDWICH | Duroc Pork & Veal Meatballs, Spicy Calabrian Chili-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 17.5

RUSTICHELLA D'ABRUZZO EGG PAPPARDELLE | Snake River Farms Beef & Beelers Pork Bolognese, Grana Padano 29

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 39.5

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Hand Cut Fries 19.5
Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Add Avocado 2.75

SIDES

Seasonal Vegetables 9.5 | Arugula Salad 9 (v)(gf) | Grilled Jidori Chicken Breast 12 | Grilled Wild Prawns (4) 16.5 | Side Grilled King Salmon 17 | **Revel**ation Hot Sauce 2 (house made, at your own risk) (v)(gf)

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE ORDERING

SUNDAY NIGHTS
"Sunday Fish Fry"
Crispy Fried Local Cod, Papa's Cole Slaw, Remoulade, Hand Cut Fries 24

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

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

WINES ON TAP

		6OZ GLASS	9OZ CARAFE	18OZ CARAFE
2023	**CHARDONNAY** Tolosa, Edna Ranch, Edna Valley	13	19.5	39
2025	**ROSÉ OF CARIGNANE** Horse & Plow, Sebastopol, Mendocino	13	19.5	39
NV	**PINOT NOIR** Pali, Santa Barbara	13	19.5	39
2022	**CABERNET SAUVIGNON** Vinum, 'The Insider', Paso Robles	13	19.5	39

SPARKLING WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
NV	**BRUT ROSÉ** Ribeauvillé, Alsace, France	14	21	56
NV	**PROSECCO** Drusian, Valdobbiadene, Italy	12	18	48
NV	**BRUT EXCELLENCE** Sharffenberger, Mendocino County	14	21	56
NV	**BLANC DE NOIRS** Schramsberg, North Coast			75
NV	**CHAMPAGNE BRUT GRANDE RESERVE** Chateau de Bligny, France	20	30	80

ROSÉ WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2025	**ROSÉ DOMAINE LE GALANTIN** Bandol, France	15.5	23.5	62
2025	**ROSÉ OF PINOT NOIR** Balletto, Russian River Valley	13	19.5	52

WHITE WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2024	**RIESLING** Kruger-Rumpf, Nahe, Germany	14	21	56
2022	**RIESLING** Dönnhoff Tonschiefer, Nahe, Germany			59
2025	**SAUVIGNON BLANC** Ghost Block, Yountville, Napa Valley	15	22.5	60
2024	**SAUVIGNON BLANC** Tinpot Hut, Marlborough, New Zealand	14.5	22	58
2025	**SAUVIGNON BLANC** Rombauer, Napa Valley	14	21	56
2025	**CHABLIS** Domaine Gueguen, Bourgogne, France			65
2025	**SANCERRE** Domaine Jean Jaques Auchere, Loire Valley, France	18	27	72
2023	**PINOT GRIGIO** Eisacktal Valle Isarco, Alto Adige, Italy	16.5	25	66
2025	**VERMENTINO** Gallura DOCG Superiore, Sardegna, Italy	14	21	56
2024	**GRÜNER VELTLINER** Gobelsburg, Kamptal, Austria	14	21	56
2023	**BOURGOGNE** Laboure-Roi, France	16.5	25	66
2025	**CHARDONNAY** Truchard, Carneros	16	24	64
2024	**CHARDONNAY** Flowers, Sonoma Coast			68
2023	**CHARDONNAY** Ramey, Russian River			82
2023	**CHARDONNAY** DuMOL, Wester Reach, Russian River			99
2023	**CHARDONNAY** DuMOL, Chloe, Russian River			90
2024	**CHARDONNAY** Rombauer, Carneros	19	28.5	76

RED WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2023	**PINOT NOIR** Forager, Sonoma Coast	14	21	56
2021	**PINOT NOIR** Louis Latour, Mercurey, Burgundy, France			58
2022	**PINOT NOIR** Etude Estate Grown, Grace Benoist Ranch Carneros			74
2022	**PINOT NOIR** Hitching Post, 'Cork Dancer', Santa Barbara	16	24	64
2023	**PINOT NOIR** Flowers, Sonoma Coast			103
2024	**PINOT NOIR** Failla, Sonoma Coast			68
2024	**PINOT NOIR** Pisoni Estate, Santa Lucia Highlands			175
2021	**PINOT NOIR** Navarro, Anderson Valley, Mendocino			76
2024	**PINOT NOIR** Lineage Estate, Green Valley, Russian River			85
2023	**TEMPRANILLO** Malcaracter, DO Ribera del Duero, Spain	14	21	56
2024	**NEBBIOLO** Giacomo Fenocchio, Langhe, Piemonte, Italy			64
2022	**MERLOT** Keenan, Ghisletta, Carneros	17	25.5	68
2022	**MERLOT** Pride Mountain Vineyards, Napa - Sonoma			132
2024	**MALBEC** Siete Fincas, Mendoza, Argentina	12	18	48
2022	**MONTEPULCIANO** Torre dei Beati, d'Abruzzo DOC, Italy	18	27	72
2022	**ZINFANDEL OLD VINE** Bedrock, California	14	21	56
2023	**ZINFANDEL** Turley, Fredericks, Sonoma			103
2023	**CABERNET FRANC** Garzon Reserva, Uruguay	12.5	19	50
2021	**CHIANTI CLASSICO** San Vincenti, Gaiole, Italy	16	24	64
2023	**SANGIOVESE** Noelia Ricci, Emilia-Romagna DOC, Italy	15	22.5	60
2023	**CABERNET SAUVIGNON** Architect, Alexander Valley	14	21	56
2023	**CABERNET SAUVIGNON** Scattered Peaks, Napa Valley	18	27	72
2021	**CABERNET SAUVIGNON** Besoain, Maipo Alto, Chile			48
2020	**CABERNET SAUVIGNON** Jordan, Alexander Valley			117
2022	**CABERNET SAUVIGNON** Paradigm, Oakville			125
2021	**CABERNET SAUVIGNON** Silver Oak, Alexander Valley			171

CORKAGE FEE $25.00 PER 750ML