



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

REVEL 'RIGINALS

WHISKEY REBELLION 12.5
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.

COPA DORADO 14

Machetazo Mezcal Espadin, Tequila Ocho Blanco Dolin Genepy Tempus Fugit Crème de Cacao

IN GIVERNY 11.5

Wheatley Vodka, Bertina Elderflower Liqueur, Jasmine Tea Syrup,

Crème 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 11.5

Wheatley Vodka, Strawberry Pureé, Fresh Lemon, Demerara Syrup \*Our farm fresh cocktail, like our menu, changes with seasons. Locally sourced ingredients, fresh picked and delivered daily

FIDEL'S EPIPHANY 13

Selvarey White Rum, Fresh Lime Juice, St George Verte Absinthe, Small Hand Foods Gum Syrup, Fresh Mint & Cucumber

KENTUCKY CALYPSO 13.5

Buffalo Trace Bourbon, Bertina Elderflower, Taylors Velvet Falernum, St George Verte Absinthe, Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS 13

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

SOME OF OUR FARMS & RANCHES TO TABLE

Happy Boy Farms, Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, K&J Orchards, Water 2 Table Fish, Salmon Creek Pork, Mary's Poultry, Painted Hills, Liberty Farms Duck, Snake River Farms, Superior Lamb, Hobbs Bacon

OYSTERS ON THE HALF SHELL \*

MIYAGI | Tomales Bay, CA 1/2 dozen 24

SWEETWATER | Hog Island, CA 1/2 dozen 25.50

STARTERS

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

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 v

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 10.50

TODAY'S SOUP | 8.50

TRUFFLED HAND CUT FRIES & AIOLI 7.95 v

GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 16.50

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 11.50

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 15.75

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Kennebec Chips 15.75

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Spring Mix, Grilled Corn, Toy Box Cherry Tomatoes, Ricotta Salata & Basil Vinaigrette 15.75 (gf)

GRILLED KING SALMON SALAD | Chopped Romaine and Arugula, Shaved Red Onion, Toy Box Melon, Cucumbers, Feta, Toasted Pumpkin Seeds & Mint-Jalapeno Vinaigrette 17.50 (gf)

WILD PRAWNS SALAD | Arugula, Quinoa, Strawberries, Shaved Fennel, Toasted Almonds & Muscatel Vinaigrette 17.50 (gf)

RISOTTO | Alba Mushrooms, English Peas, Chives, Lemon Zest & Parmesan 19.99 (v) (gf) (Vegan on request)

FORK & KNIFE MEATBALL SANDWICH | Homestead Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 14.25

ORECCHIETTE PASTA | Delta Corn, Cherry Tomatoes, Snap Peas, Calabrian Chile & Basil Pesto 18 (v)

GRILLED SNAKE RIVER FARMS WAGYU BISTRO "STEAK FRITES" | Truffled Hand Cut Fries, Arugula & Red Wine Butter 28.99

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 14.75

Add Cheese 2.25 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50

SIDES

Broccolini 7 (gf) | Grilled Wild Prawns(4) 12 | Grilled Mary's Chicken Breast 6

Revelation Hot Sauce 2.00 (house made, at your own risk) | Arugula Salad 7 v (gf)

SINGLE USE MENU

A MASK IS REQUIRED TO ENTER THE BUILDING

PLEASE CONTINUE TO SOCIAL DISTANCE AND REMAIN 6 FEET APART FROM OTHERS.

THANK YOU FOR YOUR SUPPORT!

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 24 (gf)

MONDAY NIGHTS

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 23

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 24 (gf)