



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. George Washington sent a
militia to uphold the law, which was met
with little resistance.

CORPSE REVIVER NO.2
11.5

Junipero Gin, Combier,
Cocchi Americano,
St. George Absinthe & Fresh Lemon

IN GIVERNY 11.5

Wheatley Vodka,
Bertina 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 11.5

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.

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 under-
cooked 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 *

BEAU SOLEIL | New Brunswick, CAN, 1/2 dozen 21
PENN COVE | Samish Bay, WA, 1/2 dozen 18

COLD SMALL PLATES

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.95 (gf)
CHILE SPICED ALMONDS | with Sea Salt 5 (gf)
MARINATED OLIVES | with Lemon & Herbs 6 v (gf)
HUMMUS | Paprika Oil, Toasted Sesame Seeds, & Crostini 7 (v)
AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)
LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 10.50

HOT SMALL PLATES

TODAY'S SOUP | 9.50
TRUFFLED FRIES & AIOLI 7.95 (v)
NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil & Parmesan 13
PEI MUSSELS | Chorizo, Tomato, Calabrian Chili, White Wine Butter Sauce, Garlic, Shallots, Parsley, Hand Cut Fries 16

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | 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 & Hand Cut Kennebec Chips 15.75

HEARTIER FARE

GRILLED KING SALMON SALAD | Organic Greens, Farro, Grapefruit, Delicata Squash, Shaved Fennel, Feta Cheese,
Champagne Vinaigrette 20
SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 15.50
Add Cheese 2.25 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50
CERTIFIED ANGUS BEEF HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula & Red Wine Butter 29

ARTISANAL CHEESE

GORGONZOLA DOLCE
Italy, Honeyed Walnuts, Pasteurized Cow's Milk, Creamy & Sweet 6.50
FROMAGER D'AFFINOIS
France, Local Pear Jam, Pasteurized Cow's Milk, Silky, Buttery & Luscious 6.50
MANCHEGO EL TRIGAL RESERVA
Spain, Port Soaked Apricots, Pasteurized Sheep's Milk, aged for more than a year, Nutty, Full Flavored & Complex 6.50
ALL THREE 18

SIDES

Roasted Brussel Sprouts 7 (gf) | Grilled Wild Prawns (4) 12.50 | Grilled Mary's Chicken Breast 8.50
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.

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)