

**SAMPLE MENU.  
ITEMS AND PRICES  
SUBJECT TO CHANGE.**



DINNER 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 &  
Psychaud'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 & Psychaud'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  
9/16/2023

**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 (v)(gf)

**MARINATED CASTELVETRANO OLIVES** |  
with Lemon & Herbs 7 (gf) vegan

**ROASTED BEETS** | Avocado Crema, Almond Salsa Verde,  
Feta Cheese 12.5 (gf)

**HUMMUS** | Paprika Oil, Toasted Sesame Seeds & Crostini 7 vegan

**AVOCADO BRUSCHETTA** | Pickled Peppers, Crispy Onions & Sea Salt 12.95 (v)

**SASHIMI GRADE BLUE FIN TUNA TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa  
& Housemade Chips 19.5

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

**ORGANIC BABY LETTUCES** | Organic Local Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 14 (gf)

**HOT SMALL PLATES**

**TODAY'S SOUP** | 9.5

**TRUFFLED HAND CUT FRIES & AIOLI** 8.5(v)

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

**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

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 15.5

**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**

**RISOTTO** | Roasted Butternut Squash, Spinach, Crispy Sage, Candied Walnuts, Parmesan 22 (v) (available vegan) (gf)

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

**RUSTICHELLA D'ABRUZZO TAGLIATELLE PASTA** | Snake River Farms Beef & Duroc Pork Bolognese, Parmesan 24

**TODAY'S FRESH FISH SPECIAL** | A.Q.

**ROASTED MARY'S 1/2 CHICKEN** | Amarosa Potatoes, Swiss Chard, Roasted Cauliflower Purée, Caper Salsa Verde 26.5 (gf)

**GRILLED DUROC PORK CHOP** | Whipped Sweet Potatoes, Braised Cabbage & Hobb's Bacon, Gingered Applesauce,  
Port-Rosemary Reduction 32.5

**BRAISED NATURAL BONELESS SHORT RIBS** | Mascarpone Polenta, Gremolata, Today's Vegetables,  
Zinfandel Sauce 32 (gf)

**BRANDT BEEF PRIME BAVETTE "STEAK FRITES"** | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

**SNAKE RIVER FARMS NATURAL BEEF BURGER** | Challah Roll, Hand Cut Fries 18

Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Avocado 2.75 | Grilled Onions 2

**SIDES**

Seasonal Vegetables 9 | Mascarpone Polenta 8 (v)(gf) | 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)

**REVEL LOGO BASEBALL HAT 20**

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 with Mashed Potatoes,  
Gravy & Buttermilk Biscuit 25.5

**TUESDAY NIGHTS**

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