

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,  
S.t 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 \***

**HAMMERSLEY** | Hammersley Inlet, WA, 1/2 dozen 18

**CAPITAL** | Harstine Island, WA, 1/2 dozen 21

**COLD SMALL PLATE**

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

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

**FALL SALAD** | Organic Arugula, Endive, Apples, Grapes, Toasted Almonds, Blue Cheese, Balsamic Vinaigrette 12 (gf)

**BABY KALE** | Roasted Beets, Avocado, Shaved Fennel, Walnuts, Goat Cheese, Sherry Vinaigrette 12 (gf)

**GENERAL SANTOS AHI TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.50

**HOT SMALL PLATES**

**TODAY'S SOUP** | 9.50

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

**"SHRIMP & GRITS"** | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms & Sherry Sauce 17.50 (gf)

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 13

**NATURAL PORK & VEAL MEATBALLS** | Calabrian Chile Tomato Sauce, Basil, Parmesan & Grilled Bread 13

**PEI MUSSELS** | Romesco Sauce, Chorizo, White Wine, Shallots, Parsley & Hand Cut Fries 16

**APPLEWOOD SMOKED BABY BACK RIBS (4)** | Arugula Salad & House Made BBQ Sauce 14.50

**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**

**FALL RISOTTO** | Roasted Cauliflower, Swiss Chard, Butternut Squash, Pumpkin Seed Pesto & Parmesan 20 (v) (available vegan)

**ORECCHIETTE PASTA** | Wild Prawns, Hand-Made Pork Sausage, Green Cauliflower, Calabrian Chile, Parmesan & Tomato-White Wine Sauce 24

**GRILLED KING SALMON** | Roasted Delicata Squash, Red Potato - Kale Hash, Carrot Ginger Purée, Fennel & Pomegranate Seeds 32

**ROASTED MARY'S 1/2 CHICKEN** | Celery Root Purée, Fingerling Potatoes, Swiss Chard, Mushroom Conserva 23

**APPLEWOOD SMOKED DUROC PORK CHOP** | Butternut Squash Purée, Braised Cabbage & Bacon, Pear Chutney 27.50

**BRAISED NATURAL BONELESS SHORT RIBS** | Mascarpone Polenta, Gremolata & Zinfandel Sauce 26 (gf)

**CERTIFIED ANGUS BEEF HANGER "STEAK FRITES"** | Hand-Cut Truffled Fries, Arugula & Red Wine Butter 29

**SNAKE RIVER FARMS NATURAL BEEF BURGER** | Challah Roll & Hand Cut Fries 15.50

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

**SIDES**

Roasted Brussel Sprouts 7 (gf) | Mascarpone Polenta 6.50 (v)(gf) | Anson Mills White Grits 7 (v)(gf)

Grilled Mary's Chicken Breast 8.50 | Grilled Wild Prawns (4) 12.50 | Arugula Salad 7 (v)(gf) |

Revelation Hot Sauce 2.00 (house made, at your own risk) (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)