



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

REVEL 'RIGINALS

ROSE & MAESTRO 15

Four Roses Small Batch, Diplomatico Rum, Yellow Chartreuse, Fresh Lemon, Honey-Ginger Simple Syrup, Angostura Bitters
An unlikely couple that was meant to be, Worlds apart but delightful together

WHISKEY REBELLION 13

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.

IN GIVERNY 12

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, Pear Purée, Fresh Lemon, Demerara Syrup
*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 & Peychaud's Bitters

BARREL AGED

OUT OF BOUNDS 13.5

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, Marin Sun Farms, Liberty Farms Duck, Snake River Farms, Hobbs Bacon
10/04/2022

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.

MENU SUBJECT TO CHANGE

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 6 (gf)

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

MARINATED CASTELVETRANO OLIVES | With Lemon & Herbs 7 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7 v

MENU SUBJECT TO CHANGE

SMALL PLATES

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11.50

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

TODAY'S SOUP | 9.5

MENU SUBJECT TO CHANGE

TRUFFLED HAND CUT FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 14.5

SASHIMI GRADE AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 18.95

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.95 (dairy free) (available gf)

SLIDERS

MENU SUBJECT TO CHANGE

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 & Kennebec Chips 17.5

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Lettuces, Endive, Grapes, Apples, Sweet-Salty Walnuts, Blue Cheese, Balsamic Vinaigrette 17.95 (gf)

FISH OF THE DAY, GRILLED KING SALMON SALAD | A.Q.

WILD PRAWNS SALAD | Little Gems, Roasted Beets, Shaved Fennel, Toasted Almonds, Feta, Sherry Vinaigrette, Avocado Crema 18.75 (gf)

PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Puree, Cotija Cheese, Shredded Lettuce & Lime Creme Fraiche 15.5

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Pantofolina Roll, Remoulade Sauce & Kennebec Chips 16.5

RISOTTO | Roasted Butternut Squash, Spinach, Crispy Sage, Parmesan 21 (v) (available vegan) (gf)

FORK & KNIFE MEATBALL SANDWICH | Beeler's Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 14.95

ORECCHIETTE PASTA | Wild Prawns, Housemade Pork Sausage, Calabrian Chilies, Swiss Chard, Tomato Sauce, Parmesan 27

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 34

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 16
Add Cheese 2.5 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 4.5 | Add Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetables - 9 (gf) | Grilled Wild Prawns(4) 15.75 | Grilled Mary's Chicken Breast 9 | Side Grilled King Salmon 18
Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 8 (v) (gf)

MENU SUBJECT TO CHANGE

REVEL LOGO BASEBALL HAT 20

SUNDAY NIGHTS

"Sunday Fish Fry"
Beer-Battered 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

TUESDAY NIGHTS

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