



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

## REVEL 'RIGINALS

## TRAINING WHEELS 14

Pueblo Viejo Tequila,  
St. Elder Elderflower Liqueur,  
Fresh Grapefruit,  
Taylor's Velvet Falernum,  
Orange Bitters

## KENTUCKY CALYPSO 15

Buffalo Trace Revel Select  
Barrel #9 Bourbon,  
St. Elder Elderflower,  
Taylor's Velvet Falernum,  
S.t George Verte Absinthe,  
Fresh Lime

## IN GIVERNY 13.5

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 13

Wheatley Vodka,  
Strawberry 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 14.5

Del Maguey Vida Mezcal,  
Carpano Antica Vermouth,  
Fernet Branca, Amaro Nonino,  
Tres Agaves Nectar,  
Angostura & Psychaud's Bitters

## RUM DIARIES 14.5

Diplomatico Rum,  
Pere Magloire Calvados,  
St. Elizabeth Allspice Dram,  
Fresh Lemon Juice, Honey-Ginger Syrup

## THE BELAFONTE 15

St. George Terroir Gin,  
Cocchi Americano, Fresh Lemon,  
Pineapple Gum

\*An homage to American actor and  
musician Harry Belafonte, who  
popularized Caribbean music in  
America through a series of musical  
films and recordings in the 1950's.

## BARREL AGED

## OUT OF BOUNDS 15

Buffalo Trace Revel Select  
Barrel #9 Bourbon,  
Amaro CioCiario,  
Black Walnut Bitters

(gf) denotes gluten free,  
(v) denotes vegetarian.

Revel uses local,  
sustainable, organic and natural  
ingredients whenever possible.

## SOME OF OUR FARMS &amp; RANCHES TO TABLE

Stonybrook Canyon Farm, Capay,  
County Line, Knoll Farms, Brandt  
Beef, Water 2 Table Fish, Mary's  
Poultry, Snake River Farms, Hobbs  
Bacon

07/26/2024

## CHARCUTERIE BOARD

Prosciutto di Parma, Charlitos Salami Campo Seco, Salami Picante &  
Molinari Coppa, Cornichons, Whole Grain Mustard, Crostini 21

## 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

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon &  
White Truffle Oil 8.5 (gf)

CHILE SPICED ALMONDS | with Sea Salt 7 (v)(gf)

MARINATED CASTELVETRANO OLIVES |

with Lemon & Herbs 8 (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 13.5 (v)

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

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 13

ORGANIC BABY LETTUCES | Strawberries, Shaved Fennel, Toasted Pecans, Feta Cheese, Strawberry Muscatel Vinaigrette 14 (gf)

DI STEFANO BURRATA | Organic Stone Fruit, Sweet Salty Walnuts, Balsamic Syrup, Basil Oil, Maldon Salt, Micro Herbs, Crostini 19

## HOT SMALL PLATES

TODAY'S SOUP | 10.5

TRUFFLED HAND CUT FRIES & AIOLI 8.5(v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 16

STEAMED MUSSELS | Chorizo, Oakland United Beerworks New Oakland Glow Pilsner, Tomato, Parsley, Grilled Bread 19

CRISPY WILD PRAWNS | Spanish Sofrito Sauce, Chimichurri 18

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 15

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

## SLIDERS

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, Housemade Chips 18

## HEARTIER FARE

RISOTTO | Roasted Mushrooms, Spinach, Chives, Parmesan 23 (v) (available vegan) (gf)

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

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Garlic Mashed Potatoes, Baby Carrots, Leek Soubise, Shiitake Mushroom-Cipollini Onion Confit 27(gf)

GRILLED DUROC PORK CHOP | Parmesan Polenta Cake, Fennel Purée, Piquillo Pepper-Local Corn Relish 34

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Today's Vegetables,  
Zinfandel Sauce 34 (gf)

BRANDT BEEF PRIME HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 38

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll, Hand Cut Fries 18.5

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 10.5 |

Grilled Wild Prawns (4) 15.75 | Side Grilled King Salmon 16 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

Not Responsible for lost or stolen items.

\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER\*

## 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)