



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 &
Peychaud'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 & Peychaud'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 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, Mary's
Poultry, Snake River Farms, Hobbs
Bacon

7/26/2024

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 fo odborne illness.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 7 (gf)

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

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

MARINATED CASTELVETRANO OLIVES | With Lemon & Herbs 8 (gf) vegan

SMALL PLATES

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

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

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 13.5 (v)

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

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

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

CRISPY WILD PRAWNS | Spanish Sofrito Sauce, Chimichurri 18

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

TODAY'S PASTA SPECIAL | A.Q.

WILD PRAWNS SALAD | Organic Baby Lettuces, Strawberries, Shaved Fennel, Toasted Pecans, Feta Cheese, Strawberry Muscatel
Vinaigrette 21 (gf)

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

GRILLED MARY'S CHICKEN BREAST SALAD | Wild Arugula, Roasted Corn, Piquillo Peppers, Ricotta Salata, Toasted
Almonds, Basil Vinaigrette 19 (gf)

PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Pureé, Cotija Cheese,
Shredded Lettuce & Lime Creme Fraiche 16.5

CRISPY LOCAL COD SANDWICH | Pickled Red Cabbage, Pantofolina Roll, Remoulade Sauce & Housemade Chips 17

GRILLED MARY'S CHICKEN BREAST SANDWICH | Swiss Cheese, Apple Chutney, Garlic Aioli, Balsamic Glazed
Onions, Arugula, Grilled Country Bread, Housemade Chips 18

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

FORK & KNIFE MEATBALL SANDWICH | Duroc Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina
Cheese, Baguette & Hand Cut Fries 16.5

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

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 | Add Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetables 9 | 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 ORDERING*

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 25.5

TUESDAY NIGHTS

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