


**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 Bourbon,  
St. Elder Elderflower,  
Taylor's Velvet Falernum,  
St. 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,  
Peach 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 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

10/05/2024

**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, Parmesan, Croutons, Boquerones 13

ORGANIC BABY LETTUCES | Apples, Grapes, Toasted Pecans, Blue Cheese, Herb-Balsamic 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, Tomatoes, Harissa Broth, Parsley, Grilled Bread 19

SPICY WILD PRAWNS | Coconut Milk-Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 18

ROASTED BRUSSELS SPROUTS | Hobb's Applewood Smoked Bacon, Lemon Olive Oil, Extra Virgin Olive Oil 12.5 (gf)

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**

PUMPKIN RISOTTO | Roasted Butternut Squash, Spinach, Crispy Sage, Toasted Walnuts, Parmesan 23 (v) (available vegan)

ORECCHIETTE PASTA | Wild Prawns, House-made Pork Sausage, Swiss Chard, Calabrian Chile,  
White Wine-Tomato Sauce, Parmesan 28

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Cauliflower Purée, Roasted Amarosa Potatoes, Swiss Chard, Caper-Almond Salsa Verde 27(gf)

GRILLED DUROC PORK CHOP | Hobb's Bacon Braised Savoy Cabbage, Whipped Sweet Potatoes,  
Ginger-Apple Sauce 34 (gf)

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 WAGYU 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 ORDERING\*

**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)