



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, Lemon Juice,
Honey-Ginger Simple Syrup,
Angostura
An unlikely couple that was meant to be, Worlds apart but delightful together

LET IT BEE 13
Redemption Rye, Averna Amaro,
Fresh Lemon, Honey

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.

AYVA GARDEN 13
Bombay Sapphire Gin,
Taylor's Velvet Falernum,
INNA Quince Shrub,
Fresh Lemon Juice,
Demerara Syrup, Angostura Bitters

KENTUCKY CALYPSO 13.5
Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
St George Verte Absinthe,
Fresh Lime Juice

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

Happy Boy Farms, Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, Water2Table Fish, Beelers Pork, Mary's Poultry, Snake River Farms, Marin Sun Farms Lamb, Hobbs, Brandt Beef,

OYSTERS ON THE HALF SHELL \*

TODAY'S OYSTERS

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 5 (gf)

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

MARINATED CASTELVETRANO OLIVES | With Lemon & Herbs 6 v (gf)

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

SMALL PLATES

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 12.5 (v)

TODAY'S SOUP | 9.5

TRUFFLED HAND CUT FRIES & AIOLI 7.95 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 13.5

SASHIMI GRADE AHI TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.95

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.5 (dairy free) (available gf)

APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad, House Made BBQ Sauce 16.5

SLIDERS

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 16.95

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Little Gems, Roasted Organic Beets, Arugula, Pears, Shaved Fennel, Feta, Toasted Almonds, Sherry Vinaigrette 17 (gf)

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

WILD PRAWNS SALAD | Spinach, Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 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 Winter Squash, Spinach, Candied Walnuts, 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

RUSTICHELLA D'ABRUZZO GARGANELLI PASTA BOLOGNESE | Slow Cooked Snake River Farms Beef, Beeler's Natural Pork, Tomato Ragout, Parmesan 22

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 - 8 (gf) | Grilled Wild Prawns(4) 13.5 | Grilled Mary's Chicken Breast 8.5

Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 7 (v) (gf)

REVEL LOGO BASEBALL HAT 20

\*Consumption of raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 26 (gf)

MONDAY NIGHTS

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 24

TUESDAY NIGHTS

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