

**SAMPLE MENU.
ITEMS AND PRICES
SUBJECT TO CHANGE.**



LUNCH MENU

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

REVEL 'RIGINALS

TRAINING WHEELS 13.50

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

KENTUCKY CALYPSO 14

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
S.t George Verte Absinthe,
Fresh Lime Juice

IN GIVERNY 13

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,
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

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

RUM DIARIES 14

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

BARREL AGED

OUT OF BOUNDS 14

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, Snake River
Farms, Hobbs Bacon

9/18/2023

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.

BAR BITES

CHILE SPICED ALMONDS | With Sea Salt 6 (gf)

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

MARINATED CASTELVETRANO OLIVES |

With Lemon & Herbs 7 (gf) vegan

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

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

TRUFFLED HAND CUT FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 15.5

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

STEAMED MUSSELS | Chorizo, East Bros. Bo Pilsner, Tomato, Parsley, Grilled Bread 18.5

SPICY WILD PRAWNS | Coconut-Curry Sauce, Calabrian Chile, Chermoula 17.5 (gf)

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 & Housemade Chips 18**

HEARTIER FARE

**GRILLED MARY'S CHICKEN BREAST SALAD | Organic Baby Lettuces, Organic Local Apples, Grapes, Blue Cheese, Toasted
Walnuts, Herb-Balsamic Vinaigrette 18 (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 Pureé, Cotija Cheese,
Shredded Lettuce & Lime Creme Fraiche 16.5**

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

RISOTTO | Roasted Butternut Squash, Spinach, Crispy Sage, Candied Walnuts, Parmesan 22 (v) (available vegan) (gf)

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

**FORK & KNIFE MEATBALL SANDWICH | Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese,
Baguette & Hand Cut Fries 15.5**

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

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 18

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 9.5 | Grilled Wild Prawns (4) 15.75 |

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

REVEL LOGO BASEBALL HAT 20

Not Responsible for lost or stolen items

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)