



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

REVEL 'RIGINALS

WHISKEY REBELLION 12.5
Rittenhouse Rye, Nardini Amaro, Suze Gentian

*Pennsylvanian rebels tested the strength of our newly founded nation as they rose up in opposition to whiskey tax.

CORPSE REVIVER NO.2 11.5

Junipero Gin, Combier, Cocchi Americano, St. George Absinthe & Fresh Lemon

IN GIVERNY 11.5

Wheatley Vodka, Bertina 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 11.5

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.

FIDEL'S EPIPHANY 13

Selvarey White Rum, Fresh Lime Juice, St George Verte Absinthe, Small Hand Foods Gum Syrup, Fresh Mint & Cucumber

KENTUCKY CALYPSO 13.5

Buffalo Trace Bourbon, Bertina Elderflower, Taylors Velvet Falernum, St George Verte Absinthe, Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS 13

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. Consumption of raw or under-cooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

SOME OF OUR FARMS & RANCHES TO TABLE

Happy Boy Farms, Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, K&J Orchards, Water 2 Table Fish, Salmon Creek Pork, Mary's Poultry, Snake River Farms, Superior Lamb, Hobbs

OYSTERS ON THE HALF SHELL *

HAMMERSLEY | Hammersley Inlet, WA, 1/2 dozen 18
CAPITAL | Harstine Island, WA, 1/2 dozen 21

BAR BITES

CHILE SPICED ALMONDS | with Sea Salt 5 (gf)
DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.95 (gf)
MARINATED 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 10.50
AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)
GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.50
TODAY'S SOUP | 9.50 (gf)
TRUFFLED HAND CUT FRIES & AIOLI 7.95 (v)
MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 13
PEI MUSSELS | Romesco Sauce, Chorizo, White Wine, Shallots, Parsley & Hand Cut Fries 16
APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad & House Made BBQ Sauce 14.50

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 15.75
FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Kennebec Chips 15.75

HEARTIER FARE

GRILLED MARY'S CHICKEN BREAST SALAD | Organic Arugula, Endive, Apples, Grapes, Toasted Almonds, Blue Cheese, Balsamic Vinaigrette 16.50 (gf)
GRILLED KING SALMON SALAD | Organic Lettuce, Farro, Roasted Sweet Potatoes, Delicata Squash, Roasted Beets, Feta Cheese, Apple Cider Vinaigrette 20
WILD PRAWNS SALAD | Kale, Roasted Beets, Shaved Fennel, Avocado, Walnuts, Goat Cheese, Sherry 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 14.75
CRISPY LOCAL COD SANDWICH | Challah Roll, Pickled Red Cabbage, Remoulade Sauce & Kennebec Chips 15.75
FALL RISOTTO | Roasted Cauliflower, Swiss Chard, Butternut Squash, Pumpkin Seed Pesto & Parmesan 20 (v) (available vegan)
FORK & KNIFE MEATBALL SANDWICH | Homestead Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette & Hand Cut Fries 14.25

ORECCHIETTE PASTA | Prawns, Hand Made Sausage, Green Cauliflower, Calabrian Chile, Parmesan & Tomato-White Wine Sauce 24

GRILLED CERTIFIED ANGUS HANGER "STEAK FRITES" | Truffled Hand Cut Fries, Arugula & Red Wine Butter 29

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Hand Cut Fries 15.50
Add Cheese 2.25 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50

SIDES

Roasted Brussel Sprouts 7 (gf) | Grilled Wild Prawns(4) 12.50 | Grilled Mary's Chicken Breast 8.50
Revelation Hot Sauce 2 (house made, at your own risk) | Arugula Salad 7 (v) (gf)

SINGLE USE MENU

A MASK IS REQUIRED TO ENTER THE BUILDING. PLEASE CONTINUE TO SOCIAL DISTANCE AND REMAIN 6 FEET APART FROM OTHERS.

THANK YOU FOR YOUR SUPPORT!

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 24 (gf)

MONDAY NIGHTS

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 23

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 24 (gf)

ARTISANAL CHEESE

POINT REYES BAY BLUE
California, Honeyed Walnuts, Unpasteurized Cow's Milk, Reminiscent of Stilton, Salted Caramel Finish 6.50
FROMAGER D'AFFINOIS
France, Local Pear Jam, Pasteurized Cow's Milk, Silky, Buttery & Luscious 6.50
MANCHEGO EL TRIGAL RESERVA
Spain, Port Soaked Apricots, Pasteurized Sheep's Milk Aged for more than a year, Nutty, Full Flavored, Complex 6.50
ALL THREE 18