

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

REVEL 'RIGINALS

TRAINING WHEELS 13
Pueblo Viejo Tequila,
St. Elder Elderflower Liqueur,
Fresh Grapefruit,
Taylor's Velvet Falernum,
Orange Bitters

WHISKEY REBELLION 13
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. George Washington sent a militia to uphold the law, which was met with little resistance.

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.

CIGAR BOX 14
Del Maguey Vida Mezcal,
Carpano Antica Vermouth,
Fernet Branca, Amaro Nonino,
Tres Agaves Nectar,
Angostura & Peychaud's Bitters

FORBIDDEN FRUIT 13
City of London Gin,
Taylor's Velvet Falernum,
INNA Quince Shrub,
Fresh Lemon Juice,
Demerara Syrup,
Angostura Bitters

RUM DIARIES 14
Diplomatico Rum,
Pere Magloire Calvados,
St. Elizabeth Allspice Dram,
Fresh Lemon Juice, Honey Syrup

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
Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, Brandt Beef, Water 2 Table Fish, Beelers Pork, Mary's Poultry, Snake River Farms, Hobbs Bacon
12/17/2022

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 7.95 (gf)

CHILE SPICED ALMONDS | with Sea Salt 6 (v)(gf)

MARINATED CASTELVETRANO OLIVES | with Lemon & Herbs 7 v (gf)

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

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

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 12.95 (v)

SASHIMI GRADE AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Housemade Chips 18.95

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, & Boquerones 11.5

ORGANIC BABY LETTUCES | Endive, Grapes, Apples, Sweet & Salty Walnuts, Blue Cheese, Balsamic Vinaigrette 14

HOT SMALL PLATES

TODAY'S SOUP | 9.5

MENU SUBJECT TO CHANGE

TRUFFLED HAND CUT FRIES & AIOLI 8.5(v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 14.5

BEELER'S NATURAL PORK & VEAL MEATBALLS | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 14.5

PEI MUSSELS | Vadouvan Curry Coconut Milk Sauce, Grilled Bread 16.95 (dairy free) (available gf)

"POUTINE FRITES" | Slow Roasted Beeler's Pork, Gravy, Sunnyside Up Egg, Cotija Cheese, Green Onions & Kennebec Fries 15.5

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, Hand Cut Housemade Chips 17.5

HEARTIER FARE

MENU SUBJECT TO CHANGE

RISOTTO | Roasted Butternut Squash, Spinach, Crispy Sage, Parmesan 21 (v) (available vegan) (gf)

ORECCHIETTE PASTA | Wild Prawns, Housemade Pork Sausage, Calabrian Chilies, Swiss Chard, Tomato Sauce, Parmesan 27

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Crispy Yukon Gold Potato Cake, Swiss Chard, Marsala-Mushroom Cream Sauce, Herb Salsa Verde 26

BEELER'S DUROC PORK CHOP | Whipped Sweet Potato, Applewood Smoked Bacon-Brussels Sprouts, Fresh Gingered Apple Sauce, Port Reduction 31.5

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Zinfandel Sauce 30 (gf)

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 17

Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetable 9 (gf) | Mascarpone Polenta 8 (v)(gf) | Grilled Mary's Chicken Breast 9 | Grilled Wild Prawns (4) 15.75

Arugula Salad 8 (v)(gf) | Side Grilled King Salmon 16 | Applewood Smoked Bacon-Brussels Sprouts 9

Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

REVEL LOGO BASEBALL HAT 20

MENU SUBJECT TO CHANGE

Not Responsible for lost or stolen items

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

TUESDAY NIGHTS

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

ARTISANAL CHEESE

POINT REYES BAY BLUE

CA, Honeyed Walnuts, Pasteurized Cow's Milk, Reminiscent of Stilton, Salted Caramel Finish 7

FROMAGER D'AFFINOIS DOUBLE CREAM BRIE

France, Pear Jam, Pasteurized Cow's Milk, Velvety, Aromatic & Rich 7

EL TRIGAL MANCHEGO

Spain, Port-Soaked Apricots, Aged 14 months
Pasteurized Sheep's Milk, Complex, Well-Rounded & Buttery 7

ALL THREE 20

MENU SUBJECT TO CHANGE