



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 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, Strawberry 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

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

4/19/2023

OYSTERS ON THE HALF SHELL *

TODAY'S DAILY SELECTION

SUBJECT TO CHANGE

*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 6 (gf)

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

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

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

ROMAINE | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 11.5

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

HOT SMALL PLATES

SUBJECT TO CHANGE

TODAY'S SOUP | 9.5

TRUFFLED FRIES & AIOLI 8.5 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 14.95

BEELER'S NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil & Parmesan 14.5

MANILA CLAMS | Applewood Smoked Bacon, Marble Potatoes, Garlic, White Wine, Cream, Parsley, Grilled Bread 18.5

SLIDERS

SUBJECT TO CHANGE

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

SUBJECT TO CHANGE

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

GRILLED MARY'S CHICKEN BREAST SALAD | Grilled Zuckerman Farms Asparagus, Organic Lettuces, Piquillo Peppers, Shaved Fennel, Crispy Shallots, Ricotta Salata, Dijon-Tarragon Vinaigrette 17.95

WILD PRAWNS SALAD | Gems, Roasted Beets, Shaved Fennel, Toasted Almonds, Feta, Sherry Vinaigrette, Avocado Crema 18.75 (gf)

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll & Housemade Fries 17

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

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Grilled Soy-Tahini Rubbed Prime Bavette Steak, Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

ARTISANAL CHEESE

SUBJECT TO CHANGE

POINT REYES BAY BLUE

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

FROMAGER D'AFFINOIS

France, Strawberry 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

SIDES

Seasonal Vegetables 9 | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 9 | Grilled Wild Prawns (4) 15.75 |

Side Grilled King Salmon 14 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

REVEL LOGO BASEBALL HAT 20

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, Mashed Potatoes, Gravy & Buttermilk Biscuit 25

TUESDAY NIGHTS

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