

**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, Avena 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,  
S.t 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**

Stonybrook Canyon Farm, Capay,  
County Line, Knoll Farms, Brandt  
Beef, Water 2 Table Fish, Beelers  
Pork, Mary's Poultry, Marin Sun  
Farms, Liberty Farms Duck, Snake  
River Farms, Hobbs Bacon

**OYSTERS ON THE HALF SHELL \***

TODAY'S OYSTERS

**COLD SMALL PLATES**

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

**CHILE SPICED ALMONDS** | with Sea Salt 5 (v)(gf)

**MARINATED CASTELVETRANO OLIVES** |

with Lemon & Herbs 6 v (gf)

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

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

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

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

**FALL SALAD** | Spinach, Endive, Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 13.5 (gf)

**ROASTED ORGANIC BEET SALAD** | Little Gems, Arugula, Pears, Shaved Fennel, Feta Cheese, Toasted Almonds,  
Sherry Vinaigrette 13.5 (gf)

**HOT SMALL PLATES**

TODAY'S SOUP | 9.5

**TRUFFLED HAND CUT FRIES & AIOLI** 7.95 (v)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 18.5 (gf)

**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 13.95

**BEELER'S NATURAL PORK & VEAL MEATBALLS** | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 13.95

**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, Hand Cut Kennebec Chips 16.95

**HEARTIER FARE**

**RISOTTO** | Roasted Winter Squash, Spinach, Candied Walnuts, Crispy Sage, Parmesan 21 (v) (available vegan) (gf)

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

TODAY'S FRESH FISH SPECIAL | A.Q.

**ROASTED MARY'S 1/2 CHICKEN** | Root Vegetable Hash, Cauliflower Puree, Roasted Cauliflower-Caper Vinaigrette 24 (gf)

**APPLEWOOD SMOKED BEELER'S DUROC PORK CHOP** | Whipped Sweet Potatoes, Bacon Braised Cabbage, Pear Jam,  
Grain Mustard Sauce 29.5 (gf)

**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 16

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

**SIDES**

Seasonal Vegetables 8 (gf) | Anson Mills White Grits 7 (v)(gf) | Mascarpone Polenta 6.5 (v)(gf) |

Grilled Mary's Chicken Breast 8.5 | Grilled Wild Prawns (4) 13.5 | Arugula Salad 7 (v)(gf)

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

**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)