


REVEL IN THE FOOD | REVEL IN THE DRINK | REVEL IN THE FUN
REVEL 'RIGINALS
TRAINING WHEELS 14.5

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

KENTUCKY CALYPSO 15.5

Buffalo Trace Bourbon,
St. Elder Elderflower Liqueur,
Taylor's Velvet Falernum,
St. George Absinthe,
Fresh Lime

IN GIVERNY 14

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 13.5

Wheatley Vodka,
Strawberry Purée, Fresh Lemon,
Demerara Syrup, Angostura
Bitters
*Our farm fresh cocktail, like our
menu, changes with seasons. Locally
sourced ingredients, fresh picked and
delivered daily.

CIGAR BOX 15

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

RUM DIARIES 15

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

THE BELAFONTE 15.5

St. George Terroir Gin,
Cocchi Americano, Fresh Lemon,
Pineapple Gum

*An homage to American actor and
musician Harry Belafonte, who
popularized Caribbean music in
America through a series of musical
films and recordings in the 1950's.

CABINET OF CURIOSITY 15

Hendrick's Oasium Gin, Velvet
Falernum, Fresh Grapefruit &
Lime, Gum Syrup, Regan's &
Peychaud's Bitters

BARREL AGED
OUT OF BOUNDS 15.5

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.

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 10 (gf)

CHILE SPICED ALMONDS | with Sea Salt 7.5 (v)(gf)

MARINATED CASTELVETRANO OLIVES |
with Lemon & Herbs 8.5 (gf) vegan

ROASTED BEETS | Avocado Crema, Almond Salsa Verde,
Feta Cheese 13 (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7.5 (vegan)

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 14 (v)

SASHIMI GRADE TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chili Oil, Avocado-Cilantro Salsa
& Housemade Chips 20

LITTLE GEMS | Anchovy Vinaigrette, Parmesan, Croutons, Boquerones 13.5

ORGANIC BABY LETTUCES | Endive, Strawberries, Toasted Pecans, Feta, Strawberry-Muscatel Vinaigrette 14.5 (gf)

DI STEFANO BURRATA | Sun Dried Tomatoes, Balsamic Vinaigrette, Basil-Walnut Pesto, Micro Herbs, Grilled Levain Bread 19.5 (v)

HOT SMALL PLATES

TODAY'S SOUP | 11

TRUFFLED HAND CUT FRIES & AIOLI 9 (v)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chili Glaze, Blue Cheese Aioli 16.5

STEAMED MUSSELS | Chorizo, Tomatoes, Harissa Broth, Parsley, Grilled Bread 19.5

SPICY WILD PRAWNS | Coconut Milk-Vadouvan Sauce, Chermoula, Green Onions, Cilantro (gf) (dairy free) 18.5

GRILLED DELTA ASPARAGUS | Prosciutto di Parma, Crispy Capers, Hard Boiled Egg, Micro Greens, Whole Grain Dressing 17 (gf)

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 15.5

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 24.5 (gf)

SLIDERS

MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 19.5

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese,
Garlic Aioli, Napa Slaw, Housemade Chips 18.5

HEARTIER FARE

RISOTTO | Alba Mushrooms, Spinach, Sundried Tomatoes, Parmesan, Chives 24 (v) (available vegan) (gf)

RUSTICHELLA D'ABRUZZO EGG FETTUCCINE | Wild Prawns, Cherry Tomatoes, Asparagus, Basil, Calabrian Chili, White
Wine-Tomato Sauce, Parmesan 29

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Roasted Marble Potatoes, Purple Cauliflower, Romesco Sauce, Cherry Tomato-Caper Vinaigrette 28

GRILLED DUROC PORK CHOP | Cheddar Polenta Cake, Broccolini, Fennel Puree, Apricot Mostarda 35

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Today's Vegetables,
Zinfandel Sauce 36 (gf)

BRANDT BEEF PRIME HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 39

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll, Hand Cut Fries 19

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

SIDES

Seasonal Vegetables 9.5 | Mascarpone Polenta 8.5 (v)(gf) | Arugula Salad 9 (v)(gf) | Grilled Mary's Chicken Breast 11 |
Grilled Wild Prawns (4) 16.5 | Side Grilled King Salmon 17 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

Not Responsible for lost or stolen items. *PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OF DIETARY REQUIREMENTS BEFORE ORDERING*

SUNDAY NIGHTS

"Sunday Fish Fry"
Beer-Battered Local Cod, Papa's Cole
Slaw, Remoulade, Hand Cut Fries 24

MONDAY NIGHTS

Buttermilk Fried Mary's
1/2 Chicken, Mashed Potatoes,
Gravy & Buttermilk Biscuit 26.5

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo,
Mussels, Cod & Saffron "Calasparra"
Rice 26 (gf)

WINES ON TAP

		6OZ GLASS	9OZ CARAFE	18OZ CARAFE
2023	CHARDONNAY Trefethen, Oak Knoll, Napa Valley	12.5	19	37.5
2023	SAUVIGNON BLANC Miner, Oakville, Napa Valley	12.5	19	37.5
NV	PINOT NOIR Pali, Santa Barbara	13	19.5	39
2021	CABERNET SAUVIGNON Vinum, 'The Insider', Paso Robles	13	19.5	39

SPARKLING WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
NV	BRUT ROSE Ribeauvillé, Alsace, France	12	18	48
NV	PROSECCO Drusian, Valdobbiadene, Italy	11.5	17.5	46
NV	BRUT EXCELLENCE Sharffenberger, Mendocino County	14	21	56
NV	BLANC DE NOIRS Schramsberg, North Coast			75
NV	CHAMPAGNE BRUT GRANDE RESERVE Chateau de Bligny, France	20	30	80
NV	CHAMPAGNE BRUT RESERVE Lombard, Premier Cru, Extra Brut, France			83

ROSÉ WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2023	ROSÉ DOMAINE LE GALANTIN Bandol, France	14.5	22	58

WHITE WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2023	RIESLING Kruger-Rumpf, Nahe, Germany	12	18	48
2020	RIESLING Dönnhoff Tonschiefer, Nahe, Germany			59
2023	SAUVIGNON BLANC Ghost Block, Yountville, Napa Valley	17	25.5	68
2022	SAUVIGNON BLANC Tinpot Hut, Marlborough, New Zealand	12.5	19	50
2023	SAUVIGNON BLANC Rombauer, Napa Valley			49
2023	CHABLIS Domaine Gueguen, Bourgogne, France			65
2023	SANCERRE Domaine De La Villaudiere, Loire Valley, France	16.5	25	66
2023	PINOT GRIGIO Eisacktal Valle Isarco, Alto Adige, Italy	13.5	20.5	54
2022	VERMENTINO Naeli, Sardinia, Italy	13	19.5	52
2023	GRÜNER VELTLINER Gobelsburg, Kamptal, Austria	13	19.5	52
2021	CHARDONNAY Neyers, Carneros	15	22.5	60
2019	CHARDONNAY Foxen, Bien Nacido Vineyard, Santa Maria Valley	17	25.5	68
2022	CHARDONNAY Ramey, Russian River			82
2021	CHARDONNAY DuMOL, Wester Reach, Russian River			99
2023	CHARDONNAY Rombauer, Carneros	19	28.5	76

RED WINE

		6OZ GLASS	9OZ CARAFE	BOTTLE
2021	PINOT NOIR Forager, Sonoma Coast	14	21	56
2020	PINOT NOIR Louis Latour, Mercurey, Burgundy, France			58
2021	PINOT NOIR Etude Estate Grown, Grace Benoist Ranch Carneros			74
2021	PINOT NOIR Hitching Post, "Cork Dancer", Santa Barbara	16	24	64
2020	PINOT NOIR Lafond, Sta. Rita Hills			64
2022	PINOT NOIR Flowers, Sonoma Coast			92
2023	PINOT NOIR Failla, Sonoma Coast			68
2022	PINOT NOIR Roar, Sta. Lucia Highlands			85
2021	PINOT NOIR Navarro, Anderson Valley, Mendocino			76
2017	BARBARESCO Carlo Giacosa, "Montefico", Nebbiolo, Piedmont, Italy			98
2022	TEMPRANILLO Malcaracter, DO Ribera del Duero, Spain	13.5	20.5	54
2017	BRUNELLO Poggio Landi, Montalcino, Italy			135
2018	MERLOT Donati, Paicines, Central Coast	12.5	19	50
2021	MERLOT Pride Mountain Vineyards, Napa - Sonoma			118
2023	MALBEC Siete Fincas, Mendoza, Argentina	11	16.5	44
2020	MONTEPULCIANO iLauri Pinciaie, d'Abruzzo DOC Riserva, Italy	14.5	22	58
2018	MONTEPULCIANO Inalto, d'Abruzzo, Italy			80
2022	ZINFANDEL Turley, Kirschenmann Vineyard, Lodi			85
2022	ZINFANDEL OLD VINE Bedrock, California	12	18	48
2019	BORDEAUX Château Saint-Aubin, Médoc, France			48
2020	CABERNET FRANC Monticello, Oak Knoll, Napa Valley			58
2021	SANGIOVESE Morisfarms, Morellino di Scansano, Italy	15.5	23.5	62
2013	CABERNET BLEND Côte Bonneville 'Carriage House', Yakima Valley, Washington			72
2022	CABERNET SAUVIGNON Architect, Alexander Valley	14	21	56
2022	CABERNET SAUVIGNON Scattered Peaks, Napa Valley	18	27	72
2020	CABERNET SAUVIGNON Besoain, Maipo Alto, Chile			48
2020	CABERNET SAUVIGNON Jordan, Alexander Valley			117
2019	CABERNET SAUVIGNON Paradigm, Oakville			125
2019	CABERNET SAUVIGNON Silver Oak, Alexander Valley			171

CORKAGE FEE \$25.00 PER 750ML