



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

## REVEL 'RIGINALS

## WHISKEY

## REBELLION 12

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.

## THE BELAFONTE 12

St. George Terroir Gin,  
Tempus Fugit Kina,  
Small Hand Foods  
Pineapple Gum

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

## IN GIVERNY 11

Tito's 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 10

Vodka, Blood Orange Shrub,  
Fresh Lemon Juice

\*Our farm fresh cocktail, like our menu, changes with seasons. Locally sourced ingredients, fresh picked and delivered daily

(gf) denotes gluten free,  
v. denotes vegetarian.

Revel uses local,  
sustainable, organic and  
natural ingredients whenever  
possible

Consumption of raw or undercooked 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,  
Homestead Pork, Mary's Poultry,  
Niman Ranch, Liberty Farms  
Duck, Rosen Lamb, Hobbs

## OYSTERS ON THE HALF SHELL

MIYAGI | California 1/2 dozen 21

ST SIMON | New Brunswick 1/2 dozen 23

HAMMERSLEY | Washington 1/2 dozen 18

## BAR BITES

CHILE SPICED ALMONDS | with Sea Salt 3.99 v (gf)

MARINATED OLIVES | with Lemon &amp; Herbs 4.99 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds &amp; Crostini 6.50 v

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon &  
White Truffle Oil 7.50 (gf)

HOUSE PICKLED VEGETABLES 4.50 v (gf)

## COLD SMALL PLATES

AVOCADO BRUSCHETTA | Pickled Fresno Chiles, Crispy Shallots &amp; Sea Salt 9.50 v

BABY ROMAINE SALAD | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 9.99

ARUGULA SALAD | Cara Cara Orange, Watermelon Radish, Grapefruit Segments, Currants, Feta Cheese,  
Toasted Almonds and Moscatel Vinaigrette 10.99 v(gf)

TUSCAN KALE SALAD | Roasted Chioggia Beets, Pumpkin Seed, Ricotta Salata, Yogurt Tahini Sauce &amp; Herb Vinaigrette 11.99 v(gf)

GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Cilantro, Chile Oil, Avocado Salsa &  
Housemade Chips 14.99

## HOT SMALL PLATES

TODAY'S SOUP | 7.99 v(gf)

TRUFFLED FRIES &amp; AIOLI 7.50 v

CHILE GLAZED PORK BELLY | Bourbon Onion Jam, Pickled Mustard Seeds &amp; Toasted Walnuts 12.99

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze &amp; Blue Cheese Aioli 10.99

STEAMED MUSSELS | Craft Beer, Chorizo &amp; Grilled Bread 13.99

NATURAL PORK &amp; VEAL MEATBALLS | Spicy Tomato Sauce, Basil &amp; Parmesan 11.99

"SHRIMP &amp; GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 15.50 (gf)

"POUTINE FRITES" | Slow Roasted Homestead Pork, Gravy, Sunnyside Up Quail Eggs &amp; Cotija Cheese 12.99

## SLIDERS

MEDITERRANEAN LAMB SLIDERS | Feta, Cucumber Yogurt Sauce, Roma Tomato, Arugula, Fries 14.99

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese,  
Garlic Aioli, Napa Slaw & Housemade Chips 14.99

## LARGER PLATES FOR SHARING

RISOTTO | Black Trumpet, Alba, Porcini Mushrooms Broth, Organic Swiss Chard, Parmesan &amp; Port Reduction 18.99 (gf) v

HAND CUT SPINACH PAPPARDELLE | Wild Prawns, Pancetta, Brandy, Black Pepper &amp; Parmesan Cream 21.50

TODAY'S FRESH FISH | AQ

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata &amp; Zinfandel Sauce 19.99 (gf)

ALL NATURAL PRIME BAVETTE STEAK FRITES | Truffled Fries, Arugula &amp; Red Wine Butter 23.99

ROASTED MARY'S CHICKEN | Smashed Red Potatoes, Organic Swiss Chard, Carrot-Ginger Puree &  
Pumpkin Seed-Fennel Relish (gf) 19.50APPLEWOOD SMOKED HOMESTEAD PORK CHOP | Sweet Potato-Red Russian Kale Hash, Celery Root Puree &  
Ginger Apple Sauce 23.99 (gf)

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll &amp; Fries 13.50

Add Cheese 2 (Cheddar, Blue Cheese, Swiss) | Hobbs' Applewood Smoked Bacon 3 | Avocado 2

## SIDES

Mascarpone Polenta 6.50 | Anson Mills White Grits 7 | Grilled Asparagus & Orange Gremolata 7 | Grilled Wild Prawns(4) 12  
| Revelation Hot Sauce 2.00 (house made, at your own risk)

## 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 21

## TUESDAY NIGHTS

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

**WINES ON TAP**

		6OZ GLASS	9OZ CARAFE	18OZ CARAFE
2015	<b>PINOT GRIS</b> J Vineyards, Russian River Valley	10	16	33
2014	<b>CHARDONNAY</b> , Nottingham Cellars Livermore Valley	11	17	34
2013	<b>MERLOT</b> , Trentadue, Alexander Valley	12	18	35
2015	<b>CABERNET SAUVIGNON</b> 1846, Livermore Valley	12	18	35

**SPARKLING WINE**

		6OZ GLASS	BOTTLE
2014	<b>PROSECCO</b> Col Vetoraz Superiore Valdobbiadene, Veneto, Italy	10	40
NV	<b>BRUT ROSE</b> Lucien Albrecht, Alsace, France	12	48
NV	<b>BRUT RESERVE</b> Pierre Sparr Cremant d'Alsace (Pinot Blanc), France		32
NV	<b>BRUT EXCELLENCE</b> Sharffenberger, Mendocino County		34
NV	<b>BRUT RESERVE</b> Charles Heidsieck, Champagne, France		88

**WHITE WINE**

		6OZ GLASS	BOTTLE
2013	<b>MUSCADET</b> Domaine Michel Bregeon Sevre & Maine, France		36
2012	<b>RIESLING</b> Domaine Allimant-Laugner 'Praelatenberg' Grand Cru, Alsace, France		42
2014	<b>RIESLING</b> Domaine Ostertag 'Vignoble d'E', Alsace, France		46
2013	<b>GAVI</b> Pio Cesare, Piedmont, Italy	8	32
2014	<b>GRECO BIANCO</b> Malaspina 'Micah', Calabria, Italy		35
2014	<b>VERMENTINO</b> Canayli Di Gallura, Italy	10	40
2013	<b>ROERO ARNEIS</b> Bruno Giacosa, Piedmont, Italy		48
2015	<b>PINOT GRIGIO</b> Valle Isarco, Alto Adige, Italy	11	44
2016	<b>SAUVIGNON BLANC</b> Tinpot Hut, Marlborough, New Zealand	10	40
2016	<b>SAUVIGNON BLANC</b> Jelly Jar, Rutherford, Napa Valley	12	48
2015	<b>SANCERRE</b> Hubert Brochard "Tradition", Sancerre, France		46
2013	<b>RIBOLLA GIALLA</b> I Clivi, Friuli, Italy		38
2014	<b>FALANGHINA/BIANCOLELLA</b> Marisa Cuomo 'Ravello Bianco', Costa d'Amalfi, Italy		40
2013	<b>GRENACHE BLANC/ROUSSANNE</b> Villa Creek, Paso Robles, California		38
2013	<b>FIANO</b> I Favati Di Avellino, Pietramara, Italy	10	40
2014	<b>XAREL-LO</b> Raventos i Blanc 'Silencis', Penedes, Spain	11	44
2012	<b>GEWURZTRAMINER</b> Trimbach, Alsace, France	11	44
2012	<b>TIMORASSO</b> Ricci Terre Del, Peimonte, Italy		46
2014	<b>CHARDONNAY</b> Domaine Costal 'Les Truffieres', Chablis, France		49
2011	<b>CHARDONNAY</b> Domaine Faiveley 'Clos Rochette', Mercurey, France		49
2015	<b>CHARDONNAY</b> Laird Family Estate 'Cold Creek', Carneros	13	46
2015	<b>CHARDONNAY</b> Rombauer, Carneros		58
2013	<b>CHARDONNAY</b> Sandhi, Santa Barbara County		62

**ROSE**

		6OZ GLASS	BOTTLE
2015	<b>ROSE</b> Di Giovanna 'Gerbino' Rosato di Nerello Mascalese, Italy	9	36

**RED WINE**

2014	<b>PINOT NOIR</b> Banshee, Sonoma County	12	48
2013	<b>PINOT NOIR</b> Wrath, Monterey	15	58
2013	<b>PINOT NOIR</b> Ken Wright Cellars, Willamette Valley		65
2013	<b>PINOT NOIR</b> Domaine Masse 'En Veau', Burgundy, France		60
2013	<b>PINOT NOIR</b> Ken Brown, Santa Barbara		62
2012	<b>PINOT NOIR</b> Gevrey-Chambertin, "Les Evocelles", Burgundy, France		84
2011	<b>BRUNELLO DI MONTALCINO</b> Caprili, Tuscany, Italy		96
2014	<b>MALBEC</b> Bodega Viamonte Reserva, Lujan de Cuyo, Argentina	10	40
2013	<b>BARBARESCO</b> Produttori del Barbaresco, Piedmont, Italy		54
2013	<b>ZINFANDEL</b> Redemption, Dry Creek Valley	12	48
2015	<b>ZINFANDEL</b> , Neyers Vista Luna, St. Helena, California		45
2013	<b>CARMENERE</b> Espino by William Fevre Chile, Maipo Andes, Chile		32
2011	<b>GRENACHE/CARIGNAN</b> Domaine des Accoles 'Miocene', Ardeche, France		49
2013	<b>MERLOT</b> Gainey, Santa Ynez Valley	9	36
2014	<b>SYRAH</b> Sinor-La Vallee, San Luis Obispo County		42
2014	<b>SYRAH BLEND</b> "pessimist" By Daou, Paso Robles		50
2010	<b>BARBERA DI ALBA</b> Tenuta L'illuminata Colbertina, La Morra, Italy		40
2013	<b>TUSCAN BLEND</b> Il Fauno di Arcanum, Toscana, Italy	13	52
2013	<b>CABERNET SAUVIGNON</b> Fortress, Sonoma County	14	55
2013	<b>CABERNET SAUVIGNON</b> Doren, Sonoma County		68
2014	<b>CABERNET SAUVIGNON</b> Daou Reserve, Paso Robles		85
2014	<b>CABERNET SAUVIGNON</b> Lail Vineyards 'Blueprint', Napa Valley		99
2012	<b>CABERNET BLEND</b> Bootleg, Napa Valley		85

CORKAGE FEE \$20.00 PER 750ML