



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/musical 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 under-  
cooked 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

ORGANIC GEMS SALAD | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 9.99

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

## HOT SMALL PLATES

TODAY'S SOUP | 7.99 v(gf)

TRUFFLED FRIES &amp; AIOLI 7.50 v

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

"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 &amp; BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw &amp; Housemade Chips 14.99

## SANDWICHES/ENTREE SALADS/MAINS

AHI POKE BOWL | Chopped Romaine, Quinoa, Cucumber, Carrots, Radishes, Avocado, Peanuts, &amp; Ginger Vinaigrette 15.99 (gf)

HAND CUT PAPPARDELLE | Short Rib Sugo, Alba Mushrooms, Spinach, Whole Grain Mustard Sauce &amp; Parmesan 16.50

FORK &amp; KNIFE MEATBALL SANDWICH | Homestead Pork &amp; Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette and Housemade Fries 13.50

GRILLED PRAWNS SALAD | Gems Lettuces, Citrus Segments, Grilled Asparagus, Toasted Almonds, Feta Cheese &amp; Moscatolet Vinaigrette 15.99

PULLED CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, White Bean Puree, Cotija Cheese, Lime Creme Fraiche 13.99

CRISPY COD SANDWICH | Pickled Red Cabbage, Remoulade Sauce, Slipper Roll &amp; Housemade Fries 14.99

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

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & 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)