



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

REVEL 'RIGINALS

WHISKEY REBELLION

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.

COPA DORADO

Machetazo Mezcal Espadin,
Tequila Ocho Blanco
Dolin Genepy
Tempus Fugit Crème de Cacao

IN GIVERNY

Wheatley 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

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

FIDEL'S EPIPHANY

Selvarey White Rum,
Fresh Lime Juice,
St George Verte Absinthe,
Small Hand Foods Gum Syrup,
Fresh Mint & Cucumber

KENTUCKY CALYPSO

Buffalo Trace Bourbon,
Bertina Elderflower,
Taylors Velvet Falernum,
St George Verte Absinthe,
Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS

Buffalo Trace Bourbon,
Amaro CioCiaro,
Black Walnut Bitters

THREE JEWELS

Plymouth Gin, Green Chartreuse,
Carpano Bianco,
Cocchi Americano

(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, Salmon Creek Pork, Mary's Poultry, Painted Hills, Liberty Farms Duck, Snake River Farms, Superior Lamb, Hobbs Bacon

OYSTERS ON THE HALF SHELL

HAMMERSLEY | Hammersley Inlet, WA 1/2 dozen

MIYAGI | Tomales Bay, CA 1/2 dozen

SAMISH BAY | Puget Sound, WA 1/2 dozen

BAR BITES

CHILE SPICED ALMONDS | with Sea Salt v (gf)

MARINATED OLIVES | with Lemon & Herbs v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini v

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

HOUSE PICKLED VEGETABLES v (gf)

COLD SMALL PLATES

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt v

CHARCUTERIE BOARD | Prosciutto Di Parma, Charlito's Cerveza Seca, Charlito's Campo Seco & Charlito's Chorizo Seco

SUMMER SALAD | Arugula, Romaine, Grilled Corn, Cherry Tomatoes, Serpentine Cucumber, Feta, Toasted Almonds & Jalapeño Cilantro Vinaigrette v (gf)

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

DI STEFANO BURRATA | Organic Heirloom Tomatoes, Basil Vinaigrette, Balsamic Gastrique, Basil Oil & Grilled Bread v

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

HOT SMALL PLATES

TODAY'S SOUP | v

TRUFFLED FRIES & AIOLI | v

CHILE GLAZED PORK BELLY | Corn Puree, Candied Walnuts & Apricot Mostarda

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

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

PEI MUSSELS | Chorizo, Tomatoes, Saffron Broth & Grilled Bread with Olive Tapenade

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

FRITTO MISTO | Popcorn Rock Shrimp, Fennel, Yellow Beans, Lemon & Harissa Aioli

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Feta, Cucumber Yogurt Sauce, Roma Tomato, Arugula & Housemade Fries

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

HEARTIER FARE

TODAY'S FRESH FISH | As Quoted

RISOTTO | Fava Beans, Roasted Red Peppers, Lemon Zest, Mint & Blistered Cherry Tomatoes (v)

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

FISH 'N CHIPS | Local Rock Cod, Pilsner Batter, Pickled Red Cabbage, Kennebec Fries & Remoulade

STROZZAPRETI PASTA | Wild Prawns, Roasted Corn, Cherry Tomatoes, Basil & White Wine Sauce

SNAKE RIVER FARMS WAGYU BAVETTE "STEAK FRITES" | Truffled Fries, Arugula & Red Wine Butter

APPLEWOOD SMOKED DUROC PORK CHOP | Corn Polenta Cake, Fennel Puree, Snap Peas, Roasted Carrots & Chile Lime Butter

ROASTED MARY'S CHICKEN | Spring Onion Soubise, Farrotto with Alba Mushrooms, Yellow Beans & Salsa Verde

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

Add Cheese {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon | Add Avocado

SIDES

Yellow Wax Beans with Orange Gremolata (gf) | Mascarpone Polenta v (gf) | Anson Mills White Grits v (gf)

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

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

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw

MONDAY NIGHTS

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

TUESDAY NIGHTS

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