



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,

Crème 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 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, 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  
**DEVILED FARM EGGS** | Hobbs' Applewood Smoked Bacon & White Truffle Oil (gf)  
**HOUSE PICKLED VEGETABLES** v (gf)

## 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  
**LITTLE GEMS** | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones  
**TODAY'S SOUP** |  
**TRUFFLED FRIES & AIOLI** v  
**GENERAL SANTOS AHI TARTARE** | Cucumber, Yuzu-Ginger Vinaigrette, Cilantro, Chile Oil, Avocado Salsa & Kennebec Chips  
**PEI MUSSELS** | Chorizo, Tomatoes, Saffron Broth & Grilled Bread with Olive Tapenade  
**MARY'S NATURAL CHICKEN WINGS** | Spicy Calabrian Chile Glaze & Blue Cheese Aioli  
**FRITTO MISTO** | Popcorn Rock Shrimp, Fennel, Yellow Wax Beans, Lemon & Harissa Aioli

## SLIDERS

**MEDITERRANEAN LOCAL LAMB SLIDERS** | Challah Rolls, 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

**GRILLED MARY'S CHICKEN BREAST SALAD** | Arugula, Romaine, Grilled Corn, Cherry Tomatoes, Snap Peas, Feta, Toasted Almonds & Jalapeño Cilantro Vinaigrette (gf)  
**GRILLED WILD PRAWNS SALAD** | Organic Lettuces, Blueberries, Stone Fruits, Candied Walnuts, Shaved fennel, Ricotta Salata, Whole Grain Mustard Vinaigrette (gf)  
**PULLED MARY'S CHICKEN TOSTADAS** | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Puree, Cotija Cheese, Shredded Gem Lettuce & Lime Creme Fraiche  
**RISOTTO** | Fava Beans, Roasted Red Peppers, Lemon Zest, Mint & Blistered Cherry Tomatoes (v)

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

**CRISPY FRESH COD SANDWICH** | Pickled Red Cabbage, Remoulade Sauce, Slipper Roll & Housemade Fries

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

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

**SNAKE RIVER FARMS NATURAL BEEF BURGER** | Challah Roll & Housemade Fries  
Add Cheese {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon | Add Avocado

## SIDES

Broccolini with Orange Gremolata (gf) | Grilled Wild Prawns(4) | Grilled Mary's Chicken Breast  
Revelation Hot Sauce (house made, at your own risk) | Arugula Salad 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)

## ARTISANAL CHEESE

**BIG ROCK BLUE**  
Paso Robles, Honeyed Walnuts, Pasteurized Cow's Milk, Salty, Mild, Buttery & Crumbly

## CAÑA DE CABRA

Spain, Strawberry Jam, Pasteurized Goat's Milk, Creamy, Citrusy & Mild

## P'TIT BASQUE

France, Port Soaked Apricots, Pasteurized Sheep's Milk, Smooth, Nutty & Earthy