



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.

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
LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones
GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Cilantro, Chile Oil, Avocado Salsa & Kennebec Chips

HOT SMALL PLATES

- TODAY'S SOUP |
TRUFFLED FRIES & AIOLI v
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 Wax Beans, Lemon & Harissa Aioli
FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Kennebec Chips

BURGER

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

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

CHOICE OF TWO CHOICE OF THREE

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)