



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

REVEL BRUNCH

PERFECT STORM

Selveray Rum,
Bertina Elderflower Liqueur,
Grapefruit Juice, Cane Syrup &
Sparkling Brut Rose

THIRSTY MONK

St George Botanical Gin, Yellow
Chartruese, Honey, & Fresh Lemon
Juice

BLOODY MARY

Wheatley Vodka,
Housemade Bloody Mary Mix
Seasonal Garnish

PALOMA

Tequila Ocho, Fresh Lime,
Grapefruit Juice, Soda Water

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, Blood Orange
Shrub, 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

THE BELAFONTE

Bloom Gin, Tempus Fugit Kina,
Small Hands Foods Pineapple Gum
Syrup

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

Revel uses local, organic
sustainable, 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, Superior
Lamb, Hobbs Bacon

OYSTERS ON THE HALF SHELL

HAMMERSLEY | Hammersley Inlet, WA 1/2 dozen

IRISH POINT | Prince Edward Island, CAN 1/2 dozen

MIYAGI | Tomales Bay, CA 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)

SMALL PLATES

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

CHARCUTERIE BOARD | Molinara Soppresatta, Copa, 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

"MOULES FRITES" | Steamed Mussels, White Wine, Garlic, Lemon, Herbs & Kennebec Fries

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

"POUTINE FRITES" | Slow Roasted Natural Duroc Pork, Gravy, Sunnyside Up Quail Eggs & Cotija Cheese

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

GRILLED MARY'S CHICKEN BREAST SALAD | Arugula, Coraline Chicory, Gala Apples, Grapes, Candied Walnuts,
Blue Cheese & Balsamic Vinaigrette (gf)

GRILLED WILD PRAWNS SALAD | Arugula, Quinoa, Roasted Organic Beets, Orange Segments, Ricotta Salata, Toasted Pumpkin
Seeds & Sherry-Orange Vinaigrette (gf)

FARROTTO | Roasted Cauliflower, Kabocha Squash, Swiss Chard, Honeyed Walnuts & Parmesan (v)

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 PAINTED HILLS NATURAL NEW YORK "STEAK FRITES" | Truffled Fries, Arugula & Red Wine Butter

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

BRUNCH

"REVEL MESS" | Fried Mary's Chicken Breast, Buttermilk Biscuit & House Made Homestead Pork Sausage Gravy

CHILAQUILES | Over Easy Farm Eggs, Pulled Chicken, Tomatillo Salsa, Lime Creme Fraiche & Cotija Cheese

ADD TWO SUNNY SIDE UP EGGS OR TWO POACHED EGGS TO ANY DISH

SIDES

Hobbs' Applewood Smoked Bacon | Brussel Sprouts with Hobbs' Bacon | Buttermilk Biscuit | Grilled Wild Prawns(4)
Grilled Mary's Chicken Breast | Revelation Hot Sauce 2.00 (house made, at your own risk) | Arugula Salad

SUNDAY NIGHTS

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

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)