



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.

### 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,  
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

### THE BELAFONTE

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

## 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, Superior Lamb, Hobbs Bacon

## OYSTERS ON THE HALF SHELL

**HAMMERSLEY** | Hammersley Inlet, WA 1/2 dozen

**DENNIS FARMS** | Cape Cod, MA 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)

## COLD SMALL PLATES

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

**CHARCUTERIE BOARD** | Molinara Soppresatta, Copa, Charlito's Cocina Campo Seco & Charlito's Chorizo Seco

**ORGANIC ARUGULA & CORALINE CHICORY SALAD** | Gala Apples, Grapes, Candied Walnuts, Blue Cheese & Balsamic Vinaigrette v (gf)

**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** v

**TRUFFLED FRIES & AIOLI** v

**CHILE GLAZED PORK BELLY** | Celery Root Puree, Celery Root and Apple Slaw & Pickled Mustard Seeds

**"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

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

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

**"POUTINE FRITES"** | Slow Roasted Homestead Pork, Gravy, 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

**TODAY'S FRESH FISH** | As Quoted

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

**FISH 'N CHIPS** | Local Rock Cod, Del Cielo IPA Batter, Pickled Red Cabbage, Kennebec Fries & Remoulade

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

**HAND CUT TOMATO PAPPARDELLE** | Wild Prawns, Chanterelle Mushrooms, Guanciale, Spinach & White Wine Sauce

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

**APPLEWOOD SMOKED DUROC PORK CHOP** | Sweet Potato Puree, Roasted Brussels and Bacon, Ginger Applesauce & Port Reduction (gf)

**ROASTED MARY'S CHICKEN** | Roasted Carrots, Roasted Organic Beets, Marble Potatoes, Fennel Puree & Chermoula (gf)

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

## SIDES

Mascarpone Polenta v (gf) | Anson Mills White Grits v (gf) | Brussel Sprouts with Hobbs' Bacon (gf) | Arugula Salad v (gf)  
Grilled Mary's Chicken Breast | Grilled Wild Prawns (4) | 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)

## ARTISANAL CHEESE

### DELFT BLUE

Holland, Honeyed Walnuts, Pasteurized Cow's Milk, Rich, Mild Taste with Clean Finish

### ROBIOLA DUE LATTI

Italy, Spiced Pear Jam, Pasteurized Cow and Sheep's Milk, Creamy, Smooth & Sweet

### SWISS ABBEY WRESTLER

Switzerland, Port Soaked Apricots, Unpasteurized Cow's Milk, Semi-Firm, Buttery & Hint of Spice