



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)

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)
PULLED MARY'S CHICKEN TOSTADAS | Slow Cooked Mary's Chicken, Tomatillo Sauce, Black Bean Puree, Cotija Cheese, Shredded Gem Lettuce & Lime Creme Fraiche

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

SIDES

Brussel Sprouts with Hobbs' Bacon (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

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