



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

DEVILED 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

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

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

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

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Kennebec Chips

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

## BURGER

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

## 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

## 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)