

**SAMPLE MENU.
ITEMS AND PRICES
SUBJECT TO CHANGE.**



DINNER MENU

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

REVEL 'RIGINALS

TRAINING WHEELS 13.50
Pueblo Viejo Tequila,
St. Elder Elderflower Liqueur,
Fresh Grapefruit,
Taylor's Velvet Falernum,
Orange Bitters

KENTUCKY CALYPSO 14
Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
S.t George Verte Absinthe,
Fresh Lime Juice

IN GIVERNY 13
Wheatley Vodka,
St. Elder 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 12
Wheatley Vodka,
Peach Purée, Fresh Lemon,
Demerara Syrup, Angostura &
Psychaud's Bitters
*Our farm fresh cocktail, like our
menu, changes with seasons. Locally
sourced ingredients, fresh picked and
delivered daily.

CIGAR BOX 14
Del Maguey Vida Mezcal,
Carpano Antica Vermouth,
Fernet Branca, Amaro Nonino,
Tres Agaves Nectar,
Angostura & Psychaud's Bitters

RUM DIARIES 14
Diplomatico Rum,
Pere Magloire Calvados,
St. Elizabeth Allspice Dram,
Fresh Lemon Juice, Honey Syrup

BARREL AGED

OUT OF BOUNDS 14
Buffalo Trace Bourbon,
Amaro CioCiaro,
Black Walnut Bitters

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

Revel uses local,
sustainable, organic and natural
ingredients whenever possible.

**SOME OF OUR FARMS &
RANCHES TO TABLE**
Stonybrook Canyon Farm, Capay,
County Line, Knoll Farms, Brandt
Beef, Water 2 Table Fish, Beelers
Pork, Mary's Poultry, Snake River
Farms, Hobbs Bacon
9/16/2023

OYSTERS ON THE HALF SHELL *

TODAY'S DAILY SELECTION
*Consumption of raw or undercooked meat, poultry,
shellfish or egg may increase your risk of foodborne illness.

COLD SMALL PLATES

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon &
White Truffle Oil 8.5 (gf)

CHILE SPICED ALMONDS | with Sea Salt 6 (v)(gf)

MARINATED CASTELVETRANO OLIVES |
with Lemon & Herbs 7 (gf) vegan

ROASTED BEETS | Avocado Crema, Almond Salsa Verde,
Feta Cheese 12.5 (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7 vegan

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Onions & Sea Salt 12.95 (v)

SASHIMI GRADE BLUE FIN TUNA TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa
& Housemade Chips 19.5

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons, & Boquerones 11.5

ORGANIC BABY LETTUCES | Organic Local Apples, Grapes, Blue Cheese, Toasted Walnuts, Herb-Balsamic Vinaigrette 14 (gf)

HOT SMALL PLATES

TODAY'S SOUP | 9.5

TRUFFLED HAND CUT FRIES & AIOLI 8.5(v)

STEAMED MUSSELS | Chorizo, East Bros. Bo Pilsner, Tomato, Parsley, Grilled Bread 18.5

SPICY WILD PRAWNS | Coconut-Curry Sauce, Chermoula 17.5 (dairy free) (gf)

NATURAL PORK & VEAL MEATBALLS | Spicy Tomato Sauce, Basil, Parmesan, Grilled Bread 14.5

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 15.5

SLIDERS

LOCAL DIXON MEDITERRANEAN LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula &
Hand Cut Fries 18.95

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese,
Garlic Aioli, Napa Slaw, Hand Cut Housemade Chips 18

HEARTIER FARE

RISOTTO | Roasted Butternut Squash, Spinach, Crispy Sage, Candied Walnuts, Parmesan 22 (v) (available vegan) (gf)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 24 (gf)

RUSTICHELLA D'ABRUZZO TAGLIATELLE PASTA | Snake River Farms Beef & Duroc Pork Bolognese, Parmesan 24

TODAY'S FRESH FISH SPECIAL | A.Q.

ROASTED MARY'S 1/2 CHICKEN | Amarosa Potatoes, Swiss Chard, Roasted Cauliflower Purée, Caper Salsa Verde 26.5 (gf)

GRILLED DUROC PORK CHOP | Whipped Sweet Potatoes, Braised Cabbage & Hobb's Bacon, Gingered Applesauce,
Port-Rosemary Reduction 32.5

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Today's Vegetables,
Zinfandel Sauce 32 (gf)

BRANDT BEEF PRIME BAVETTE "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 36

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll, Hand Cut Fries 18

Add Cheese 2.5 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 4.5 | Avocado 2.75 | Grilled Onions 2

SIDES

Seasonal Vegetables 9 | Mascarpone Polenta 8 (v)(gf) | Arugula Salad 8 (v)(gf) | Grilled Mary's Chicken Breast 9.5 |
Grilled Wild Prawns (4) 15.75 | Side Grilled King Salmon 16 | Revelation Hot Sauce 2 (house made, at your own risk) (v)(gf)

REVEL LOGO BASEBALL HAT 20

Not Responsible for lost or stolen items.

SUNDAY NIGHTS

"Sunday Fish Fry"
Local Cod, Papa's Cole Slaw, Remoulade,
Hand Cut Fries 23

MONDAY NIGHTS

Buttermilk Fried Mary's
1/2 Chicken with Mashed Potatoes,
Gravy & Buttermilk Biscuit 25.5

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo,
Mussels, Cod & Saffron "Calasparra"
Rice 25 (gf)