



APPETIZERS & SALADS

Add Simply Grilled chicken* (+5), shrimp* (+7) or salmon* (+10) to any salad

Today's Soup | 4 | 5

Shrimp Cocktail (GF) | 10

House cocktail sauce, lemon

Market Vegetables, Hummus & Pita Chips (V) | 7

Crab Cake | 14

Fennel slaw, lemon aioli

Shredded Pork Potato Skins | 9

Cola braised pork, green onions, cheese

Traditional Cobb Salad* | 12

Romaine, chicken, bacon, hard boiled egg, blue cheese, avocado, tomato

Classic Caesar Salad | 9

Romaine, parmesan, croutons, Caesar dressing

Chicken & Mixed Berry Salad | 13

Romaine, grilled chicken, candied pecans, goat cheese, berry medley, celery, jicama, lemon basil vinaigrette

KITCHEN FAVORITES

Build Your Own Pasta Bowl | 17

Choose sauce: marinara, alfredo, ground wagyu beef red sauce

Served with chef's choice pasta, garlic bread

Add Simply Grilled chicken* (+5), shrimp* (+7) or salmon* (+10)

The Revel Burger | 12

Angus beef Wagyu blend or impossible burger, brioche bun, lettuce, tomato, onion, pickle and choice of side

Add bacon (+2), avocado (+2), cheese (+2) (blue, cheddar, swiss, American, pepper jack)

SECRET MENU

Chicken Tender Basket | 7

Choice of side

Grilled Hot Dog | 7

Ketchup, mustard, mayonnaise

Choice of side

Pulled Pork Sliders | 12

Caramelized onions, cabbage slaw, whole grain mustard, choice of side

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

(VG) Vegetarian (V) Vegan (GF) Gluten Free

MAINS

Served with choice of two sides

10oz New York Strip Steak* | 21

Herbed wine demi glace

BBQ Pork Ribs | 19

BBQ Sauce

Chicken Piccata | 18

Seared chicken breast, lemon caper wine sauce

Catch of the Day* (V) | MKT

Lemon pepper or blackened

Simply Grilled* (GF) | 16 | 18 | 18

Chicken, shrimp or salmon

SIDES

Options without gluten available upon request

Baked Potato (V, GF) | 3

Baked Sweet Potato (V, GF) | 3

French Fries (VG) | 3

House Chips (VG) | 3

Jasmine Rice (VG) | 3

Mashed Potatoes (VG, GF) | 3

Sweet Potato Fries (VG) | 3

Garden Salad (V, GF) | 3

Sauteed Mushrooms (V, GF) | 3

Sauteed Organic Spinach (V, GF) | 3

Steamed Asparagus (V, GF) | 3

Steamed Broccoli (V, GF) | 4

Steamed Green Beans (V, GF) | 3

Steamed Zucchini, Squash (V, GF) | 3

DESSERTS

Warm Amaretto Raisin Bread

Pudding | 6

Carmel sauce

Crème Brûlée (GF) | 6

Fresh berries

Featured Fruit Cobbler | 6

Ask your server for today's selection

Ice Cream (GF) | 3

Ask your server for today's selections

Chocolate Cake | 6

Chocolate ganache

WINE LIST

WHITE & SPARKLING

Zonin Cuvée 1821 Prosecco, *split, Italy*

NV

Glass

Bottle

Lolea No. 2 Clarea Sparkling White Sangria, *split, Spain*

NV

5

Washington Hills Riesling, *Columbia Valley, Washington*

2021

7

28

CK Mondavi Pinot Grigio, *California*

2021

5

20

Dry Creek Fume Blanc, *Sonoma County, California*

2021

9

36

Stone Cap Chardonnay, *Columbia Valley, Washington*

2020

5

20

RED

Lolea No. 1 Red Sangria, *Spain*

NV

5

Charles & Charles "Double Trouble" Red Blend, *Washington*

2019

7

28

Ménage à Trois Lavish Merlot, *California*

2019

7

28

Tomero Malbec *Mendoza, Argentina*

2021

9

36

Mazzei Badiola Toscana, *Tuscany, Italy*

2019

9

36

Tall Sage Cabernet Sauvignon, *Washington*

2019

5

20

Included with your meal: Starbucks drip coffee, hot tea, soda, iced tea or lemonade

Menu is subject to change.