
THE
SOCIAL CLUB
 FOOD  DRINK

SPARKLING WINES (GLASS | BOTTLE)

Zonin Cuvée 1821 Prosecco, Italy	5
Lolea No. 2 Clarea Sparkling White Sangria, Spain	5

WHITE WINES (GLASS | BOTTLE)

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 WINES (GLASS | BOTTLE)

Lolea No. 1 Red Sangria, Spain	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

BEER

Clausthaler (Non-Alcoholic), Germany.....	6
Pabst Blue Ribbon, Wisconsin	3
Coors Light, Colorado	4
Modelo Especial, Mexico	4
90 Shilling Ale, Colorado.....	6
Heineken, Netherlands	5
Kona Brewing Big Wave Golden Ale, Hawaii	6

CANNED COCKTAILS

Cutwater Margarita	6
Bacardi Rum Punch	6
Lime Boozie	6
Jack Daniels Honey Lemonade	6

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

SOUPS & STARTERS

Today's Soup 4 | 5

Shredded Pork Potato Skins 9

Cola braised pork, green onions, cheese

Market Vegetables, Hummus & Pita Chips (V) 7

Shrimp Cocktail 10

House cocktail sauce, lemon

Crab Cake 14

Fennel slaw, lemon aioli

SALADS

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

House (V) 8

Romaine, carrots, tomato, cucumber

Classic Caesar 9

Romaine, parmesan cheese, croutons, Caesar dressing

Chicken & Mixed Berry 13

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

Traditional Cobb* 12

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

DESSERTS

Warm Amaretto Raisin Bread Pudding 6

Caramel sauce

Featured Fruit Cobbler 6

Ask your server for today's selection

Chocolate Cake 6

Chocolate ganache

HANDHELDS

Bread options: white, wheat, sourdough, marble rye, and gluten free

Served with French fries, sweet potato fries, house chips, cup of soup or side house salad

Pulled Pork Sliders 12

Caramelized onions, cabbage slaw, whole grain mustard

Toasted BLT 10

Bacon, lettuce, tomato and mayonnaise

Reuben 12

Corned beef, swiss cheese, sauerkraut, thousand island dressing, marble rye

Build Your Own 10

Ham, turkey, or tuna salad

Grilled Hot Dog 7

Ketchup, mustard or mayonnaise

The Revel Burger 12

Angus beef wagyu blend or Impossible burger.

Brioche bun, lettuce, tomato, onion, pickle

Add bacon (+2), avocado (+2), cheese (+2)

(blue, cheddar, swiss, pepper jack,

American)

LIGHT FARE

Choose Two 7

Small salad

1/2 ham, turkey, or tuna salad sandwich

Cup of soup

*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) Prepared without Gluten