
THE

SOCIAL CLUB

FOOD DRINK

WHITE WINE (GLASS / BOTTLE)

Chateau Ste. Michelle Chardonnay, Horse Heaven Hills, WA	7 20
Acrobat Pinot Gris, OR.....	7 21
Chateau Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, WA.....	6 21

ROSE & SPARKLING WINE (GLASS / BOTTLE)

Subsoil Rose, Horse Heaven Hills, WA	8 30
Freixenet Cav Brut, Spain.....	8
Domaine Ste. Michelle Extra Dry, Columbia Valley, WA	28

RED WINE (GLASS / BOTTLE)

Three Rivers Cabernet Sauvignon, Columbia Valley, WA	7 23
Waterbrook Malbec Reserve, Columbia Valley, WA	8 35
Charles Smith Merlot, WA.....	7 23
Willamette Valley Vineyard Pinot Noir, Willamette Valley, OR.....	7 23

BEER, CIDER & LEMONADE

Lucille, IPA	7
Fremont, IPA	7
Rainier, Lager	6
Heineken, Lager	7
Coors Lite, Lager	5
Johnny Utah, Pale Ale	6
Mac & Jack, Amber Ale	7
Deschutes Black Butte, Porter	8
Guinness, Stout	8
Seattle Cider.....	7
Spiked Lemonade.....	5
strawberry, lemon watermelon or blueberry	

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Monday—Sunday:

Full Menu 3:00pm—7:00pm | Snacks 7:00pm—9:00pm | Last call 8:45pm

Happy Hour Thursday—Friday

3:00pm—6:00pm | (+1) Off Beer, Wine & Cocktails

COCKTAILS

Social Club Side Car	10
Marker’s Mark bourbon, Frangelico, lemon sour, drunken cherries, muddled orange, sugar rim	
Classic Martini	10
Vodka or gin, dry vermouth, choice of lemon twist, olive or onion	
Lemon Drop	9
Absolut citron, lemon sour, Cointreau limoncello, lemon zest, sugar rim	
Classic Mojito	8
Bacardi lite rum, mint, lime sour, lime, soda	
Revel Issaquah Elderflower Martini	10
Belvedere vodka, St. Germain elderflower liqueur, lemon and lime sour, Hendricks, lemon twist, gin	
Mochatini Martini	9
Smirnoff vanilla vodka, Bailey’s Irish Cream, Kahlua, chocolate liqueur, coco powder	
Margarita	9
Jose Cuervo Gold Tequila, house mix, lime juice	
Southern Sour	10
Maker’s Mark Bourbon, Southern Comfort, tuaca, lemon and lime sour	
Perfect Old Fashioned	10
Maker’s Mark Bourbon, orange, sugar, bitters, soda, maraschino cherry	
Revel Issaquah Bloody Mary	9
Absolut Vodka, mix, pickled asparagus, green beans, green olive, carrot, candied bacon	

ALCOHOL-FREE COCKTAILS

Passion Fruit Breeze Mojito	3
Soda, pineapple juice, lime sour, passion fruit syrup, mint	
Blackberry Burlesque	3
Blackberry puree, lime juice, ginger beer, honey syrup, mint	
Lavender Lemonade	3
Lemon juice, honey lavender syrup, lavender	

SOUPS

Today’s Soup 4 | 6

Ask your server for today’s selection

DIPS & SMALL PLATES

Chicken Wings 8 | 14

Choice of buffalo, kalbi or BBQ. Served with celery, dipping sauce

Prawn Cocktail* 15

House cocktail sauce

Atlantic Salmon Cakes* 14

Cilantro vinaigrette

Vegetable Crudit  Tray (GF, VG) 8

Chili Cheese Fries 8

Hummus & Pita (VG) 7

SALADS

Add Simply Grilled chicken (+6), shrimp* (+9) or salmon* (+9)

Mixed Green (V) 10 | 14

Mixed greens, tomato, cucumber, carrot

Sesame Chicken10 | 14

Romaine, pulled chicken, fried wontons, almonds, celery, onions, toasted sesame seeds, sesame oil dressing

Caesar Salad (VG) 10 | 14

Romaine, parmesan, crouton, Caesar dressing

DESSERTS

Ice Cream & Sorbet 4

Daily Featured Cookies 4

HANDHELDS & PLATES

Naan Bread Pizza 13

Choice of pepperoni, Monterey jack & cheddar, tri color peppers, olives, onion

Chicken Tenders 14

Hand breaded chicken breast, French fries

Coconut Prawns 14

Sweet chili sauce

The Revel Burger*15

Angus beef or all-white turkey burger, brioche bun, lettuce, tomato, onions, pickle

Served with French fries

Upgrade to Impossible Burger (V) or garden burger (VG) (+3)

Add bacon (+2), avocado (+1), jalape os (+1), saut ed mushrooms (+1), fried egg (+1), cheese (blue, cheddar, swiss, provolone (+1.5))

LIGHT FARE

Soup & Salad11

Half mixed green salad

Cup of soup

STARBUCKS ESPRESSO

Latte 4

Cappuccino 4

Mocha 5

Americano 4

Included with your meal: Starbucks fresh brewed drip coffee, Tazo tea, soda, iced tea, lemonade

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne 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