



4:00pm—7:00pm

## APPETIZERS & SALADS

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

House-made dressings: buttermilk ranch, blue cheese, thousand island, honey mustard, balsamic

### Today's Soup | 3 | 5

### House Clam Chowder | 4 | 6

### Coconut Shrimp\* | 8

Cocktail or sweet chili sauce

### Fried Chicken Wings | 6

6 Chicken drumettes and wings served with choice of hot, medium or mild wing sauce

### Chicken Strips | 5 | 10

Battered or grilled. Sauce on the side or tossed, choose from buffalo, ranch or house BBQ

### Caesar Salad (VG) | 4 | 8

Chopped romaine, parmesan cheese, lemon, tomato, lemon, and Caesar dressing

### Cobb Salad\* (GF) | 6 | 12

Chopped romaine, chicken, bacon, hard boiled egg, blue cheese, tomato, avocado

### Summer Berry Salad (VG, GF) 7 | 12

Fresh summer berries, spring mix lettuces, carrots, feta, toasted almonds with a honey poppyseed dressing

### Shrimp Cocktail\* (GF) | 12

Served with six, large shrimp perfectly cooked in seasoned brine served with cocktail sauce

## KITCHEN FAVORITES

Add cup of soup or side salad (+3) | Add Simply Grilled chicken (+5), shrimp\* (+7), salmon\* (+7)

### Nacho Platter (GF, V) | 8

Melted cheese, black olives, red onion, cilantro, house salsa, sour cream, avocado

### Beecher Mac & Cheese | 13

Seattle Beecher cheese, penne pasta  
Add bacon (+2), Add crispy chicken (+3)  
gluten free (+2)

### Roasted Veggie Flatbread (VG) | 13

White sauce, mozzarella, squash, zucchini, pepper, marinated mushrooms, basil, tomato and mozzarella drizzled with balsamic glaze

### The Revel Burger\* | 12

Freshly ground chuck, or all-white turkey burger, brioche bun, lettuce, tomato, onions, pickle and french fries  
Upgrade to beyond burger (+3)  
Gluten free (+2)  
Bacon (+2), avocado (+1), jalapeños (+1), sautéed mushrooms (+1), fried egg (+1.5)  
cheese (swiss, provolone, cheddar, American)

\*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

SECONDS

Includes choice of two sides and choice of house-made sauce: BBQ, steak, port wine reduction, lemon compound butter, chimichurri

FROM THE LAND

Smoked Pork Ribs\* | 14 | 26

House BBQ sauce

10oz Ribeye Steak\* (GF) | 21

House steak sauce

FROM THE SEA

Grilled Salmon | 21

With lemon and roasted garlic aioli

Simply Grilled

Chicken | 13

8 Shrimp\* | 15

Salmon\* | 20

FROM THE GARDEN

Stuffed Portobello Mushroom (VG) | 15

Spinach, roasted garlic, peppers, feta, sundried tomatoes and balsamic glaze  
strawberry balsamic dressing

SIDES

Options without gluten available upon request

Blanched Asparagus | 4

Blanched Green Beans | 4

House Salad | 3

Sauteed Corn | 3

Sauteed Mushrooms | 4

Steamed Broccoli | 4

French Fries | 3

Regular or sweet potato

Onion Rings | 3

Loaded Baked Potato | 4

Bacon, sour cream, shredded cheddar, butter

Classic Mashed Potatoes | 4

Rice Pilaf | 3

DESSERTS

Chocolate Lava Cake | 6

Molten center

A la mode (+1.5)

Vanilla Crème Brulé | 6

Vanilla custard, caramelized sugar

Fruit Bowl | 6

Salted Caramel Cheesecake | 8

Ice Cream | 3

Ask your server for today's selection

Sorbet (GF, V) | 4

Ask your server for today's selection

WINE LIST

WHITE			Glass	Bottle
House White			3	
Drumheller Chardonnay, Columbia Valley, Washington	2021		5	20
Josh Cellars Pinot Grigio California	2021		7	28
Republic of Wine Riesling, Columbia Valley, Washington	2021		4	16
ROSE				
Kim Crawford Rose, Hawks Bay, New Zealand			7	28
Kim Crawford Illuminate, Hawks Bay, New Zealand			7	28
RED				
House Red			3	
Dark Horse Red Blend, California	2020		5	20
Angels Ink Pinot Noir, Central Coast, California	2020		8	32
The Federalist Cabernet Sauvignon, Lodi, California	2017		8	32
Josh Cellars Merlot, California	2017		8	32

WINE LIST

		Glass	Bottle
WHITE			
House White		3	
Drumheller Chardonnay, <i>Columbia Valley, Washington</i>	2021	5	20
Josh Cellars Pinot Grigio <i>California</i>	2021	7	28
Republic of Wine Riesling, <i>Columbia Valley, Washington</i>	2021	4	16
ROSE			
Beringer White Zinfandel,		7	28
Kim Crawford Illuminate, <i>Hawks Bay, New Zealand</i>		7	28
RED			
House Red		3	
Dark Horse Red Blend, <i>California</i>	2020	5	20
Angels Ink Pinot Noir, <i>Central Coast, California</i>	2020	8	32
The Federalist Cabernet Sauvignon, <i>Lodi, California</i>	2017	8	32
Josh Cellars Merlot, <i>California</i>	2017	8	32

COCKTAIL LIST

Mimosa | 5

Lacey Bloody Mary | 9

Lacey Strawberry Basil Smash | 7

Martini | 8

Lacey Margarita | 9

ESPRESSO MENU

Espresso Shot | 4

Latte | 6

Cappuccino | 6

Caramel Macchiato | 7

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