
THE

SOCIAL CLUB



FOOD DRINK

WHITE & ROSE WINES (GLASS | BOTTLE)

House White.....	3
Drumheller Chardonnay, Columbia Valley, Washington.....	5 20
Josh Cellars Pinot Grigio, California.....	7 28
Republic of Wine Riesling, Columbia Valley, Washington	4 16
Kim Crawford Illuminate Sauvignon Blanc, Hawks Bay, New Zealand.....	7 28
Beringer White Zinfandel Napa Valley, California	7 28

RED WINES (GLASS | BOTTLE)

House Red.....	3
Dark Horse Red Blend, California.....	5 20
Angels Ink Pinot Noir, Central Coast, California	8 32
The Federalist Cabernet Sauvignon, Lodi, California.....	8 32
Josh Cellars Merlot, California.....	8 32

BEER

Modelo.....	6
Modelo Negra	6
Heineken.....	5
Coors	5
Rotating IPA.....	7
Pabst (Non-Alcoholic)	3

COCKTAILS

Old Fashioned	6
Lacey Bloody Mary	9
Lacey Strawberry Basil Smash.....	7
Manhattan	6
Lacey Margarita.....	9

SPIRITS

Tanqueray Dry Gin	4
Elk Rider Vodka	3
Casamigos Tequila	5
Captain Morgan Spiced Rum	5
Makers Mark Bourbon	6
Johnny Walker Red Label Scotch	6
Heritage Elk Rider Rye Whiskey.....	5

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

SOUPS

Today's Soup 3 | 5

House Clam Chowder 4 | 6

APPETIZERS

Stuffed Portobello* 12

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

Nacho Platter (GF, V) 8

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

Philly Steak Won Tons 8

Shaved steak and peppers with blended cheese in crispy fried won ton. Served hot with a horseradish cream sauce.

SALADS

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

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

Caesar (VG) 4 | 8

Chopped romaine and iceberg, parmesan cheese, croutons, lemon wedge, cherry tomato, Caesar dressing

Classic Cobb* (GF) 5 | 10

Chopped romaine and iceberg, 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

DESSERTS

Chocolate Lava Cake 6

Molten center, cherry puree
A la mode (+1.5)

Vanilla Crème Brûlé 6

Vanilla custard, caramelized sugar

House Made Cheesecake 5

Salted caramel

HANDHELD & LUNCH

Served with fresh fruit, French fries, sweet potato fries, tater tots, or side house salad.

Upgrade to gluten free bread (+1)

Fish 'n' Chips 8 | 14

Beer battered house coleslaw, grilled lemon, tartar sauce

Chicken Strips 5 | 10

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

Grilled Cheese Sandwich (VG) 5

Choice of two cheeses, choice of bread

French Dip Sandwich* 9

Thinly sliced beef, au jus, choice of cheese, Hoagie roll

Add mushrooms (+1), grilled onions (+1)

Revel Dog 8

Grilled all beef or vegan. Choice of grilled onions, pickled jalapeno or sauerkraut

Deli Sandwich 5 | 7

Ham, turkey, roast beef, cheddar, swiss, provolone or American

The Revel Burger* 12

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

Upgrade to beyond burger (+3)

Add bacon (+2), avocado (+1), jalapeños (+1), sautéed mushrooms (+1), fried egg (+1), cheese (swiss, provolone, cheddar, American)

LIGHT FARE

Choose Two 8

Side house salad
Half deli sandwich
Cup of soup: clam chowder (+1)

Ice Cream 3

Ask your server for today's selection

Sorbet (GF, V) 4

Ask your server for today's selection