
THE
SOCIAL CLUB
FOOD  DRINK

8:00am—11:00am

PLATTERS

Create Your Own Omelet*	13
Choose one protein: ham, turkey sausage, bacon, chorizo	
Choose one cheese: cheddar, swiss, pepper jack, cheddar jack	
Choose vegetables: spinach, tomato, mushroom, onion, bell peppers, jalapeño	
Served with hash browns or toast	
Revel Breakfast Platter*	12
Two eggs any style with hash browns and toast or English muffin	
Your choice of bacon, pork link, ham or turkey patty	
Belgian Waffle	10
Maple syrup, whipped cream	
Breakfast Burrito*	10
Scrambled eggs, chorizo, cheddar jack, hash browns, pico de gallo, whole wheat tortilla	
Breakfast Sandwich*	10
Scrambled eggs, turkey sausage, choice of cheese, tomato, honey wheat bread	
Buttermilk Pancakes (VG)	8
Maple syrup	
French Toast (VG)	10
Maple syrup, powdered sugar	

SPECIALTY BREAKFAST COCKTAILS

Bloody Mary	5
Citrus Peach Bellini	5
Mimosa	5

FROM THE BAKERY

Cinnamon Roll 4

English Muffin 3

Bagel & Cream Cheese 5

Ask your server for today's selection

Toast 3

Sourdough, wheat, white, rye, gluten free

Featured Pastry 4

Ask your server for today's selection

EXTRAS

Bacon (GF)..... 4

Pork Sausage Link (GF)* 4

Turkey Sausage Patty (GF)* 4

Chorizo Sausage (GF)* 4

Hashbrowns (GF) 3

One Egg, Two Eggs (GF)* 2 | 4

Egg whites available

ON THE LIGHTER SIDE

Cinnamon Baked

Oatmeal (VG, GF) 8

Toasted pecans, sun dried fruit, banana

House Granola & Yogurt (VG, G) ... 7

Seasonal berries

Cold Cereal 5

Ask your server for today's selection of cereal and milk

Seasonal Fruit (VG, G) 4

Seasonal Berries (VG, G) 6

BEVERAGES

Coffee..... 2

Fountain Soda 2

Milk 2

Nonfat, 1%, 2%, or whole

Café Latte 3.5

Iced Tea..... 2

Milk Alternative..... 2.5

Almond, coconut milk

Cappuccino..... 3.5

Fruit Juice 2

Apple, orange or cranberry,
citrus mango

Americano 3

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(VG) Vegetarian (V) Vegan (GF) Prepared without Gluten

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RED WINES (GLASS | BOTTLE)

Josh Cellars Legacy Red Blend, California, 2020	9 30
Tribute Cabernet Sauvignon, California, 2020	9 33
House Cabernet Sauvignon	6 20
Rombauer Cabernet Sauvignon, Napa Valley, California, 2019	16 70
Catena Malbec, Argentina, 2020	9 33
Drumheller Merlot, Washington, 2018	9 25
House Merlot	6 20
Cline Zinfandel, California, 2020	9 25
Rodney Strong Pinot Noir, California, 2018	12 47
Joel Gott Pinot Noir	10 21

ROSE & SPARKLING WINES (GLASS | BOTTLE)

Maddalena Rose, California, 2019	9 30
Silver Gate Brut, Spain, 2021	7 19

WHITE WINES (GLASS | BOTTLE)

Francis Coppola Pinot Grigio, California, 2022	6 23
Rombauer Sauvignon Blanc, Napa Valley, California, 2021	12 30
House Sauvignon Blanc	6 16
13 Degrees Celsius Sauvignon Blanc, New Zealand, 2021	8 23
Relax Riesling, Germany, 2022	7 25
Josh Cellars Chardonnay, California, 2022	8 23
House Chardonnay	6 16
House Moscato	6 16

BOTTLED BEER

Lager, Stout & Pilsner 6

Heineken, Coors Light, Sam Adams Boston Lager,
 Budweiser, Bud Light, Michelob Ultra, Guinness, Stella
 Artois

Ale, IPA & Witbier 6

Four Peaks Kiltlifter, Firestone Walker 805,
 Lagunitas IPA, Blue Moon

O'Douls (non-alcoholic) 6

COCKTAILS

Cosmo 8

Negroni 8

Dark & Stormy 8

Whiskey Sour 6

Revel Legacy Margarita 8

French Gimlet Gin 6

Martini 6

Manhattan 6

Old Fashioned 6

SOUP & SALADS

Add Simply Grilled chicken* (+6), shrimp* (+8), or salmon* (+10) to any salad

Today's Soup 4 | 6

Cobb* (GF) 11
Mixed greens, marinated herbed chicken, bacon, egg, avocado, onion, cherry tomato, ranch

Caesar* 9
Romaine, parmesan snow, cured tomatoes, herb croutons, Caesar dressing

Greek (VG, GF)..... 9
Romaine, feta cheese, mixed Greek olives, cucumbers, tomato, red onion, Greek vinaigrette

Tomato, Peach & Basil (VG)..... 13
Feta cheese, onion, red wine, olive oil

ARTISAN PIZZA OVEN

Cheese Pizza (VG)..... 8 | 12
6" or 12," mozzarella, provolone, house red sauce

Pepperoni Pizza 9 | 13
6" or 12," pepperoni, mozzarella, provolone, house red sauce

Build Your Own Pizza* 10 | 14
Add each topping (.5)
bell pepper, mushroom, black olives, red onion, grape tomatoes, jalapeños, artichoke hearts, sundried tomatoes, baby spinach, extra cheese, fresh mozzarella, pepperoni, sausage

Weekly Featured Pizza* 10 | 14
Ask your server for today's feature

DESSERTS

Classic Crème Brûlée 6

Chocolate Stack 6
Dark, milk chocolate stacked cake

Classic NY Cheesecake..... 6

HANDHELDS

Gluten free bread available upon request

Hot Dog..... 8
Served with French fries

Beer Bratwurst 9
Served with French fries
Add sauteed peppers and onions (+1)

Sweet Italian Sausage..... 9
Served with French fries
Add sauteed peppers and onions (+1)

Turkey Club 13
Hickory smoked bacon, cheese, lettuce, tomato, avocado aioli, honey wheat bread
Served with French fries

Chicken Salad Sandwich 10
Shredded slow roasted chicken, grapes, onion, celery, herbs, mayonnaise

Tuna Salad Sandwich 10
Old Bay seasoned albacore tuna, celery, onion, dill, Dijon, mayonnaise

The Revel Burger** 12
Angus beef or turkey burger, brioche bun, lettuce, tomato, onions, pickle
Served with French fries
Upgrade to Beyond burger (+2)
Add bacon (+2), avocado (+2), jalapeños (+1.5), sautéed mushrooms (+1.5), cheese (blue, cheddar, Swiss, American (+1.5)), fried egg (+1.5)

LIGHT FARE

Choose Two12
Small Caesar, house or Greek salad
Half grilled cheese, tuna salad, chicken salad or ham and cheese sandwich

Cup of soup

Apple Pie 6

Chef's Featured Cookies..... 5
2 cookies, ask your server for today's offerings

Ice Cream & Sorbet 2 | 3

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House Moscato	6 16

BOTTLED BEER

Lager, Stout & Pilsner	6
Heineken, Coors Light, Sam Adams Boston Lager, Budweiser, Bud Light, Michelob Ultra, Guinness, Stella Artois	

Ale, IPA & Witbier	6
Four Peaks Kiltlifter, Firestone Walker 805, Lagunitas IPA, Blue Moon	
O'Douls (non-alcoholic)	6

COCKTAILS

Cosmo	8
Negroni	8
Dark & Stormy	8
Whiskey Sour	6
Revel Legacy Margarita	8

French Gimlet Gin	6
Martini	6
Manhattan	6
Old Fashioned	6

SIDES

Bread and Butter	2
Truffle Parmesan Fries	10
French Fries	4
Sweet Potato Fries	5
Onion Rings	6
Grilled Asparagus	7
Side House Salad (V)	5
Side Caesar Salad	5
Side Greek Salad (VG)	5
Small Linguine Pomodoro (VG)	6
Plum tomatoes, basil, garlic, onions	
Add veal, beef or pork meatballs (+6)	

SALADS

Add Simply Grilled chicken* (+6), shrimp* (+8), or salmon* (+10) to any salad

Cobb* (GF)	11
Mixed greens, marinated herbed chicken, bacon, egg, avocado, onion, cherry tomato, ranch	
Caesar*	9
Romaine, parmesan snow, cured tomatoes, herb croutons, Caesar dressing	
Greek (VG, GF)	9
Romaine, feta cheese, mixed Greek olives, cucumbers, tomato, red onion, Greek vinaigrette	
Tomato, Peach & Basil (VG)	13
Feta cheese, onion, red wine, olive oil	

SOUPS

Today's Soup **4 | 6**

DIPS & SMALL PLATES

Mediterranean Platter (VG)	14
House hummus, baba ghanoush, feta cheese, tomatoes, cucumbers, olives, grilled pita chips	
Hummus Plate (VG)	5
Pita, feta cheese, olives, tomatoes, cucumbers	
Baba Ghanoush Plate (VG)	5
Roasted eggplant puree, pita chips	
Meatballs*	9
Three pork, veal and beef meatballs, pomodoro sauce	
Garlic Sautéed Mushrooms (V)	4
Breaded Chicken Fritters*	10
Choice of ranch, blue cheese or BBQ	
Served with French fries	
Shrimp Cocktail*	11
Citrus poached shrimp, cocktail sauce	
Add additional cocktail sauce (+.5)	
Olive Tapenade Bruschetta	5
Vegetable Crudité (V)	5
Choice of blue cheese, or ranch	

DESSERTS

Classic Crème Brûlée	6	Apple Pie	6
Chocolate Stack	6	Chef's Featured Cookies	5
Dark, milk chocolate stacked cake		2 cookies, ask your server for today's offerings	
Classic NY Cheesecake	6	Ice Cream & Sorbet	2 3

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