
THE
SOCIAL CLUB
FOOD  DRINK

SPARKLING WINES (GLASS | BOTTLE)

Freixenet Carta Nevada Brut, Spain, 2019 7

WHITE WINES (GLASS | BOTTLE)

Revel Rancharra House Chardonnay, California, 2020 5
Hayes Ranch Chardonnay, California, 2018 8 | 31
Ferrari-Carano Fume Blanc, California, 2019 | 38
Seaglass Riesling, Monterey County, Santa Barbara County, 2019 8
Seaglass Sauvignon Blanc, Central Coast, 2020 8
Emmolo Sauvignon Blanc, California, 2019 30

RED WINES (GLASS | BOTTLE)

Revel Rancharra Cabernet Sauvignon, California, 2020 5
Three Thieves Joel Gott Cabernet Sauvignon, California, 2017 8 | 31
Josh Cellars Cabernet Sauvignon, California, 2017 13 | 41
Sea Sun Pinot Noir, California, 2018 27
Caymus Conundrum Red Blend, California, 2018 13 | 45

BOTTLED BEER

Bud Light, Missouri 5
Coors Light, Colorado 5
Corona, Mexico 5
Deschutes Fresh Squeezed IPA, Oregon 6
Stella Artois, Belgium 7
Weihenstephaner Hefeweizen, Germany 7

COCKTAILS

Mimosa 8
Bellini 8
Brandy 5
Gin 5
Rum 5
Tequila 5
Vodka 5
Whiskey 5

SOUPS

Today's Soup4 | 6

LIGHT FARE

Choose Two 14

Small Caesar or Greek salad

Half Reuben or grilled cheese sandwich

Cup of soup

SALADS & BOWLS

Add Simply Grilled chicken (+5), shrimp (+8) or salmon (+8) to any salad

Caesar (VG) 11

Chopped romaine, parmesan snow, herb croutons, cherry tomato confit, watermelon relish, Caesar dressing

Lemony Asparagus, Shaved Cheese & Nut Salad (VG) 15

Pencil asparagus, parmesan cheese, marcona almonds, hazelnuts, shallots, herb vinaigrette

Pear, Walnut & Blue Cheese (VG) ... 15

Spring mix, candied walnuts, smoked blue cheese, Asian pears, pomegranate vinaigrette

Citrus (V) 15

Grapefruit, orange, blood orange, mandarin orange, avocado, shaved fennel, honey lemon vinaigrette

Mandarin Chicken 14

Chopped Napa cabbage, marinated citrus chicken, roasted almonds, mandarin oranges, dried cranberries, crispy noodles, hot cucumbers, sesame dressing

DESSERTS

Warm Brownie 4

House baked brownie, fresh whipped maple cream

Fresh Seasonal Fruit 5

Selection of local, seasonal fresh cut fruit

SMALL BITES

Add Simply Grilled chicken (+5), shrimp (+8) or steak (+7) to any small bites

Mini Lamb Kebabs* 15

Tzatziki, naan bread

Falafel Bites & Lemon Hummus (V) ... 14

Roasted garlic lemon hummus, pickled pearl onion, lemon wedge

Loaded Potato Croquettes* 11

Crispy bacon, sour cream, cheese, chives, garlic lemon cream

HANDHELDS

Served with French fries, upgrade to side salad or fruit cup (+2). Gluten free bread available.

The Revel Burger13

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

Upgrade to Beyond burger (+3)

Add bacon (+2), avocado (+2), jalapeños (+1.5), sautéed mushrooms (+1.5), cheese (blue, cheddar, Swiss, pepper jack, American, jack, +1.5), fried egg (+1.5)

Build Your Own Sandwich13

Ham, turkey, bacon or tuna salad

Chicken BLTA*14

Bacon, lettuce, tomato, avocado, mayo, choice of bread

Chicken Quesadilla14

Shredded cheese, avocado, pico de gallo, salsa Quemada, sour cream

Patty Melt*14

Angus beef, swiss, cheddar, caramelized red onions, rye bread

Fish Tacos*14

Garlic Pesto Grilled Cheese Sandwich (VG)14

Provolone, cheddar, tomato, pesto, garlic butter bread

Ice Cream 4

Ask your server for today's selection

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

*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