




Revelry Bistro & Bar

Starters



- The Big Dipper 

Tortilla chips with fresh guacamole, salsa, and chef's queso

\$9
- Wings 

Wings with choice of sauce: bbq, buffalo, garlic parm, or thai sweet heat. ranch or blue cheese included

\$14
- Charcuterie Board Single \$12 / Double \$18

Chef's curation of local & imported cheeses, meats, crackers, fruits, nuts & house mustard
- Brussels 


Lightly fried brussels sprouts with balsamic glaze

\$6

Pizza

- Pepperoni Pizza

House marinara, fresh mozzarella, pepperoni.
(Hot honey option available)

\$12
- Margherita Pizza 

House marinara, fresh mozzarella, basil, balsamic drizzle

\$12

Handhelds

All handhelds are served with house-cut seasoned fries

- The Classic Burger

1/3 lb patty, butter lettuce, tomato, onion, pickles, American cheese, brioche bun

\$14
- Bacon Jam Burger

1/3 lb patty, bacon jam, caramelized onions, butter lettuce, goat cheese, aioli, brioche bun

\$15
- Chipotle Chicken Sandwich

Grilled chicken, avocado, pickled onion, lettuce, mozzarella, chipotle aioli, brioche bun


\$14
- sub fried chicken

+\$1

***NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



For parties of 6 or more, 20% gratuity will be automatically added to bill.

Salads

- Caesar Salad 

Seasonal mix, caesar dressing, croutons, fresh parmesan

\$10
- add chicken

+\$3
- Summer Salad 

Seasonal mix, fruits, nuts, goat cheese, orange vinaigrette

\$12
- add chicken

+\$3

À La Carte Sides

- House-Cut Seasoned Fries



\$4
- Truffle Parmesan Fries

\$6
- Side Salad


\$4
- Fruit Cup

\$3

Desserts

- Cheesecake  (gluten-free option)

Chef's rotating selection with seasonal garnish

\$12
- Chocolate Brownie Sundae 

Warm brownie, vanilla ice cream, chocolate drizzle

\$9

Beverages

- Simply® Lemonade

\$4
- Coke®, Diet Coke®, Coke® Zero, Sprite®

\$4
- Gold Peak® Iced Tea

\$4
- Juices (Cranberry, Pineapple, Apple)

\$3
- Assorted Milk (Whole, Oat, Soy, Coconut)

\$4

All Day Dining



Signature Cocktails

| | |
|---|-------------|
| voco Negroni | \$12 |
| Bombay Sapphire Gin, Campari, Martini and Rossi Sweet Vermouth | |
| Spritz Here, Spritz There | \$14 |
| Absolut Vodka, Aperol, Prosecco, Fresh Lime Juice, Fever Tree Club Soda | |
| Double Time Espresso Martini | \$16 |
| Tito's Vodka, voco Coffee Liqueur, Biscotti Cold Brew | |
| Maroon Magic Marg' | \$14 |
| Madame Paleta Pineapple Tequila, Agave, Cointreau, Fresh Lime Juice, Splash of Razmatazz | |
| Southwest Classic | \$12 |
| Buffalo Trace, Fresh Lemon Juice, House Infused Simple Syrup, Peach Schnapps, Toasted Lemon Wheel | |
| Texican | \$11 |
| Espolon Reposado, House Infused Simple Syrup, Aromatic Bitters, Zested Orange Peel, Luxardo Cherry | |
| Toasted Oak Old Fashioned | \$14 |
| Buffalo Trace Bourbon, House Infused Brown Sugar Simple, Angostura Bitters, Orange Peel, Luxardo Cherry | |
| Pond Hopper Martini | \$13 |
| Tito's Vodka, Fresh Lime Juice, House Infused Simple Syrup, Cucumber, Rosemary, Angostura Bitters | |
| High Tide Mojito | \$14 |
| Blue Chair Coconut Rum, Fresh Lemonade, Fresh Lime Juice, Mint, Lemon, Sparkling Water | |
| Cobbler Spritz | \$16 |
| House Seasonal Berry Liqueur, Lustau Vermut Bianco, Prosecco, Spices | |

Beers & Beyond

| | | | |
|--|------------|--------------------|-------------|
| DRAFT | | | |
| Michelob Ultra | | \$6 \$7 | |
| Tasty Waves | | \$6 \$7 | |
| Yellow Rose | | \$7 \$8 | |
| Karbach Seasonal Rotation | | \$6 \$7 | |
| Yuengling Lager | | \$6 \$7 | |
| Pacifico | | \$6 \$7 | |
| PACKAGED | | | |
| Miller Lite | \$5 | Coors Light | \$5 |
| Bud Light | \$5 | Shiner Bock | \$6 |
| Heineken | | | \$7 |
| New Belgium Fat Tire | | | \$7 |
| Athletic Brewing Free Wave Hazy IPA | | | \$5 |
| Gin & Juice Variety | | | \$11 |
| High Noon Vodka & Soda Variety | | | \$9 |

Zero Proof

| | |
|---|-------------|
| Honeydew Aperi-Teaf | \$12 |
| Seedlip Garden, Honeydew, Green Jasmine Tea, Lime | |
| Garden Gimlet | \$12 |
| Seedlip Garden, Green Juice, Agave | |

Wines

| | |
|---|---------------------------|
| | 6 oz 9 oz Bottle |
| WHITES | |
| Seven Daughters Moscato | \$6 \$10 \$30 |
| Veneto, Italy | |
| J. Lohr Mist Riesling | \$6 \$10 \$30 |
| Monterey County, California | |
| Placido Toscana Pinot Grigio | \$6 \$10 \$25 |
| Tuscany, Italy | |
| Rodney Strong Charlotte's Home Sauvignon Blanc | \$10 \$14 \$35 |
| Sonoma, California | |
| Bonterra Chardonnay | \$6 \$10 \$25 |
| Mendocino, California | |
| BUBBLES & ROSÉS | |
| Ruffino Prosecco | \$8 \$30 |
| Veneto, Italy | |
| Veuve Du Vernay Sparkling | \$8 \$30 |
| Bordeaux, France | |
| Avaline Rosé | \$10 \$14 \$40 |
| Provence, France | |
| REDS | |
| Angeline Pinot Noir | \$6 \$10 \$30 |
| Russian River Valley, California | |
| House of Brown Red Blend | \$12 \$16 \$50 |
| Napa Valley, California | |
| Conundrum Red Blend | \$9 \$12 \$30 |
| Monterey, California | |
| Liberty School Cabernet Sauvignon | \$9 \$12 \$30 |
| Paso Robles, California | |
| Prati Cabernet Sauvignon by Louis Martini | \$12 \$16 \$50 |
| Sonoma, California | |

