

Enjoy the spirit of the holidays at Revolution Gastropub in Morristown

The spirit of the holidays is palpable in downtown Morristown, where twinkling lights and festive decor around the Green are a beacon for those in search of creative eats, specialty brews and a warm, welcoming ambiance. Now and throughout the chilly winter months, Revolution Gastropub is the perfect destination for lively celebrations, casual gatherings and impromptu pop-ins.

“We’re getting a lot of inquiries for large gatherings after the new year, which is not unusual,” said Darrell Remlinger, operations manager at Revolution. “Getting together post-holiday is probably easier for many people.”

To accommodate these informal soirees, large tables that seat about 12 guests can be pushed together for easy conversation among friends, family and colleagues.

“So three tables next to each can seat 36 people for a sit-down dinner. Guests can order off the menu or enjoy finger foods and sharables,” Remlinger said. “This setup seems to be very popular because it’s more budget-friendly than a traditional party in a private space.”

For larger events and special occasions, Revolution also has private and semiprivate spaces that can accommodate up to 500 guests with a variety of food and drink packages.

Revolution’s laidback approach to social gatherings is indicative of the easy vibe it cultivates. The industrial chic brewhouse serves specialty craft IPA and draft beers, plus a menu chock full of satisfying pub grub favorites. More than 50 bottles and 40 drafts from New Jersey and all over the world are featured, including sought-after seasonal beers.

“Because of our reputation and relationships with select vendors, we are lucky enough to usually be first in line to receive seasonal brews that may be as limited as a single barrel,” Remlinger said. “In some cases, people will buy a ticket for a limited pour, so a barrel of beer is sold before it even arrives at Revolution.”



He noted that holiday-oriented beers are very limited and will only be available for the next few weeks. Those who are interested can follow Revolution’s beer menu on the Untapped app, where they might see Mad Elf, a Belgian strong dark ale from Troegs; Winter Blend from Downeast Cider House; Fuggly Sweater from Ithaca Beer Co., a dark lager brewed to inspire gingerbread; and Alpha Klaus from Floyds Brewing, a big American Christmas porter brewed with English chocolate malt, Mexican sugar and tons of “strange American hops.” Seasonal beers and more are featured during Revolution’s Happy Hour, held Tuesday through Friday from 3 to 6 p.m., when patrons enjoy \$2 off draft beer, bottled beer and wine. Brewsday Tuesday featuring Troegs is held the second

Tuesday of the month from 6 to 10 p.m., offering beer specials, giveaways and more. Live music entertains the crowd every Wednesday night from 7 to 10 p.m., and every Friday is Frye Day Rye Day featuring handcrafted Knob Creek Rye specialty cocktail for \$10.

“On Sunday, Dec. 18, we have a Build Your Own Gin & Tonic Bar with Hendrick’s Gin from 1 to 4 p.m., which coincides with brunch that day,” Remlinger said. “The mixologist will use Hendrick’s Gin to build you a hand-crafted, holiday-oriented cocktail based on your input and desired flavor profile.”

Revolution will also be offering a New Year’s Eve food and beverage package to help ring in 2023. Visit the website for more details.

To complement its specialty and craft beers, Revolution offers the kind of casual pub food that makes people smile and their taste buds dance. Chef Nelson Rodriguez has created a standard menu of delicious bites that are complemented by a rotating array of creative specials. A special brunch menu is offered on Sundays from noon to 4 p.m. The “Sharing” menu at Revolution features an oversized Bavarian Pretzel served with cheese fondue and whole grain mustard. Other small bites include wings, candied bacon, empanadas and a hummus platter.

Sink your teeth into one of several juicy signature burgers, or wrap your hands around an expertly stacked sandwich, such as the slow-smoked BBQ Pulled Pork or Nashville Crispy Hot Chicken. Large plates include fish and chips, garlic shrimp and steak frites with chimichurri sauce and housemade fries.

Revolution Gastropub is located at 9 South St., Morristown. It is open Tuesday through Sunday from noon to 2 a.m. The pub is closed Mondays. For information, call 973-455-0033 or visit www.revolutionmorristown.com.

—Andrea Adams

