

REVOLUTION



MENU

SHAREABLES

BAVARIAN PRETZEL **\$15**

Homemade beer cheese, whole grain mustard

THAI MEATBALLS **\$17**

Asian slaw, sweet Thai chili sauce

JUMBO WINGS **\$19**

Tossed with your choice of Buffalo, General Tso's, Garlic Parmesan, "Rev Reaper" or a Dry Ranch Dust. Served with blue cheese, carrots and celery

(Full 10 pcs)

\$10

(Half 5 pcs)

REV NACHOS **\$16**

Corn tortilla chips covered with grilled chicken, pico, jalapeños, sour cream, guacamole, jack and cheddar cheese

SPINACH ARTICHOKE DIP **\$15**

Cheddar, mozzarella, cream cheese, tortilla chips

CHIPS AND GUAC **\$12**

FRIED PICKLES **\$11**

Deep-fried pickle chips with a side of ranch

HOMEMADE HUMMUS **\$16**

Creamy house made chickpea base with fresh veggies and pita chips

SALADS

ADD SHRIMP +\$9 ADD CHICKEN +8

CAESAR SALAD **\$13**

Romaine, parmesan, croutons, homemade dressing

WEDGE SALAD **\$13**

Romaine topped with blue cheese crumbles & dressing, tomatoes, bacon bits, scallions & a garlic croton

CAPRESE SALAD **\$15**

Beefsteak tomatoes, fresh mozzarella and basil over greens with extra virgin olive oil and balsamic vinegar

TACOS

CAJUN SHRIMP **\$16**

Pico, slaw, avocado and a lemon Remoulade on flour tortillas

BIRRIA **\$16**

Shredded beef with onions and mixed cheeses on marinated corn tortillas with a light Birria consomme

PORK BELLY TACO **\$16**

Slow-roasted pork with red cabbage baby corn & jalapeños on corn tortillas

SLIDERS

CLASSIC SMASHED **\$15**

A custom blend of Texas -Wagyu and chuck served with pickles and grilled onions

MEATBALL PARM **\$15**

Red sauce and fresh mozzarella

PIZZAS

CLASSIC Red sauce, shredded mozzarella and parmesan	\$15
BUFFALO CHICKEN Classic base with grilled chicken and a drizzle of buffalo sauce and blue cheese	\$19
MARGHERITA Red sauce, fresh mozzarella and basil	\$18
BRAISED SHORT RIB Classic base with shredded beef, candied bacon, red onions, scallions and a drizzle of ranch and BBQ	\$22
GOTHIC Classic base cooked well done with pepperoni and dusted with black garlic	\$22
VEGAN PIZZA Pesto and vegan mozzarella base topped with cherry tomatoes and mixed greens	\$22

Toppings: Mushrooms, Red Onion, Cherry Tomato, Pepperoni, Sausage, Pickled Jalapeno

MAINS

SIRLOIN FILET Grilled to perfection with a rosemary demi-glaze. Accompanied by seasonal vegetables and butternut squash puree	\$27
GRILLED SALMON Served over a carrot puree with sautéed spinach and a mango salsa	\$22
POKE BOWL Choice of Tuna, Salmon or Shrimp over rice with seaweed salad, edamame, mangos, watermelon, radish, cucumber, carrots, green onion topped with teriyaki sriracha and sesame seeds. Add additional protein +\$5	\$20

BURGERS- 1/2 LB

Fries or side salad included with your burger.
Upgrade to Truffle Fries +\$3

THE ALL AMERICAN American Cheese, lettuce, tomato, onion and pickle	\$18
PATTY MELT American cheese, grilled onions, pickles and chipotle mayo on sourdough bread	\$20
CHICKEN BURGER FLORENTINE Spinach, fresh mozzarella, prosciutto and a balsamic glaze	\$18
VEGGIE BURGER Black bean, lettuce, tomato, pico and chipotle mayo	\$18

SANDWICHES

Served on a Portuguese Roll

SHORT RIB GRILLED CHEESE Blend of Mozzarella and Swiss cheese	\$22
GRILLED CHICKEN SANDWICH Roasted red pepper, fresh mozzarella and homemade pesto	\$18
FIRECRACKER CHICKEN SANDWICH Beer-battered fried chicken with Asian Slaw	\$18

SIDES

FRENCH FRIES	\$7
TRUFFLE FRIES	\$9
SAUTEED FRESH SEASONAL VEGETABLES	\$7

DESSERT

CHIPWICH Chocolate chip cookies cozies up to vanilla ice cream, with a hug of chocolate sauce and whipped cream. Decadent	\$11
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40 Craft Beers on Tap

**Lunch, Dinner, Sunday Brunch
Private Parties in Exclusive Spaces
Food & Bar Packages Available**

A 20% gratuity will be added to all checks for parties of 6 or more.

If you use a credit card, a charge of an additional 3% to help offset processing costs will be included. This amount is not more than what we pay in fees but rather less than. We do not surcharge debit card