REVOLUTION



MENU

SHAREABLES		SALADS & SOUPS	
		ADD SHRIMP +\$9 ADD CHICKEN +8	
SHRIMP COCKTAIL	\$14	SOUTH STREET	\$17
Serving of 5 with zesty cocktail sauce		A dollop of Burrata on a bed of Arugula,	
BAVARIAN PRETZEL	\$15	mango, tomato and a balsamic lemon vinaigrette.	
A Rev original. Served with beer cheese	ΨIC	•	012
and whole grain mustard dipping sauces.		CAESAR SALAD	\$13
THAI MEATBALLS	\$17	Hearts of romaine with parmesan croutons and traditional dressing.	
5 meatballs served on bed of slaw	D1 /	WEDGE CALAD	\$13
covered with a sweet Thai chili sauce.		WEDGE SALAD Crumbled blue cheese, tomatoes, bacon,	\$13
	010	scallions and garlic croutons cover heart	
JUMBO WINGS	\$19 (Full 10 pcs)	of romaine lettuce. Served with blue	
A crowd favorite, served with carrots, celery and blue cheese dipping sauce.		cheese dressing.	
Fried crispy, yet meaty and juicy.	\$10 (Half 5 pcs)	CAPRESE SALAD	\$15
Choice of Buffalo, General Tso's, Garlic Paremsan, I Dare You, Ranch Dusted	(Hay 5 pes)	A delicious combination of beefsteak	
	\$15	tomatoes, fresh mozzarella, basil over arugula with extra virgin olive oil and	
POTATO SKINS	\$13	balsamic vinegar.	
Homemade with cheddar, bacon, scallions and sour cream		BEET SALAD	\$11
		Roasted earthy beets paired with creamy	-
ONION BLOSSOM COMING SOON	\$14	goat cheese, crostini and beet puree.	
A Classic. Breaded and fried. Served with Rev Horseradish dipping sauce.		NEW ENGLAND CLAM CHOWDER	\$10
not treated dates.			420
REV NACHOS	\$16	POKE BOWL	
Melted cheddar and Jack cheese over		TUNA	\$20
chicken with Pico, Jalapeños and Guacamole.		Rice noodles invites carrots, mixed greens,	Φ 2 0
Great for sharing		tomato, avocado, sesame seeds and	
	4.	watermelon to a light shower of teriyaki.	
SPINACH ARTICHOKE DIP	\$15	SHRIMP	\$20
A delicious combination of Cheddar, Mozzarella and Cream Cheese served with		Rice Noodles host slices of cucumbers,	•
crispy Tortilla chips.		radish and carrots with avocado and	
		mango welcoming a honey/garlic dressing.	
CHIPS AND GUAC	\$12	SLIDERS	
	A 4		
FRIED PICKLES	\$11	CLASSIC SMASHED	\$15
A throwback favorite. Sweet, wavy pickle chips, battered, breaded and fried. Served		A custom blend of Texas -Wagyu and	·
with Rev Ranch dipping sauce.		chuck served with pickles and grilled	
		onions.	
		MEATBALL PARM	\$15
TACOS		Three savory sliders covered with Rev Marinara sauce and mozzarella.	
	* 1 5		
FISH TACOS	\$16	VEGAN	
Battered and fried, with a topping of Pico, lettuce and our creamy cilantro dressing			016
·	04.6	HOMEMADE HUMMUS	\$16
CAJUN SHRIMP	\$16	Creamy house made chickpea base with fresh veggies and pita chips.	
Tasty shrimp meet on a bed of slaw with Pico, avocado and remoulade.			
	01/	VEGAN PIZZA	\$22
BIRRIA	\$16	A delightful blend of pesto, Vegan Mozzarella, cherry tomatoes and lettuce	
Shredded beef welcomes onions, cilantro and a light Birria consume dressing.		mix.	
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PORK BELLY TACO Slow rogsted park with red slaw inlaneños	\$16	GRILLED CAULIFLOWER STEAK	\$15
Slow roasted pork with red slaw, jalapeños and baby corn.		Presented on a carrot puree topped with a red pepper Chimichurri.	
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PIZZAS		BURGERS- 1/2 LB	
CLASSIC	\$15	THE ALL AMERICAN	\$18
Enough said.		American Cheese, Lettuce, Tomato, Onion,	
BURRATA PIZZA	\$21	Pickle	ΦΦ.
Mozzarella and Burrata cheeses blend together with a pesto base, thinly sliced		PATTY MELT	\$20
tomatoes, basil and fresh cracked pepper.	*10	Smashed patty with American cheese, grilled onions, pickles on Sour dough	
BUFFALO CHICKEN	\$19	bread with a Chipotle mayo.	
Chunks of grilled chicken, mozzarella and buffalo sauce with an accent of blue		CHICKEN BURGER FLORENTINE	\$18
cheese dressing.	610	The tasty combination of spinach, fresh mozzarella, prosciutto, garlic and a	
MARGHERITA Rev Marinara, fresh mozzarella and basil.	\$18	balsamic glaze.	
Simple and delicious.		VEGGIE BURGER	\$18
BRAISED SHORT RIB Enticing blend of mozzarella cheese,	\$22	Black bean, lettuce, tomato and Pico with Chipotle mayo. Meat Free never tasted so good.	
candied bacon, red onion and scallions		BURRATA	\$22
call out for a BBQ and Ranch drizzle.		Creamy Burrata cheese is married to	Φ22
BLACK GARLIC AND PEPPERONI Mozzarella and Rev Marinara then lightly dusted with black garlic.	\$22	tomato, pesto and balsamic vinegar. Say "I Do".	
Toppings: Mushrooms, Red Onion, Banana Pepper, Cherry Tomato, Arugula, Pepperoni, Sausage, Pickled Jalapeno		SANDWICHES	
		SHORT RIB GRILLED CHEESE	\$22
MAINS		Blend of Mozzarella and Swiss cheese on Portuguese bread.	,
1/2 ROTISSERIE-ROASTED	\$22	GRILLED CHICKEN SANDWICH	\$18
CHICKEN Complimented by seasonal vegetables and roasted potatoes.		Roasted red pepper, pesto and fresh mozzarella meet up on Portuguese bread for a match made in heaven.	
SIRLOIN FILET	\$27	FIRECRACKER CHICKEN	\$18
Grilled to perfection with a rosemary		SANDWICH	
demi-glaze. Accompanied by seasonal vegetables and roasted potatoes.		Battered fried chicken and Asian slaw, ignited by Sriracha hot honey on Portuguese bread.	
GRILLED SALMON	\$22	•	01 5
Flakey and moist served on a carrot puree		THE GOAT GRILLED CHEESE	\$17
with sauteed spinach and dressed with a mango salsa.		Served on sourdough bread, goat cheese, bacon, tomato and a raspberry compote claim the fame.	
PENNE ALLA VODKA	\$15	FRENCH DIP	\$19
Our chef inspired REV Creamy Vodka sauce. Delish.		Shaved prime rib, provolone, caramelized	Φ13
		onions with Rev Horseradish dipping sauce.	
SIDES		DECCEDE	
FRENCH FRIES	\$7	DESSERT	
TRUFFLE FRIES	\$9	CHOCOLATE LAVA CAKE	\$13
FRESH SEASONAL	\$7	Vanilla ice cream and whipped cream	
VEGETABLES	Ψ1	CHIPWICH	\$11
		Chocolate chip cookies cozies up to vanilla ice cream, with a hug of chocolate sauce and whipped cream. Decadent.	

Prime Rib Special

Every Saturday and Sunday Night Served with roasted black garlic potatoes and sauteed green beans.

KING CUT 16oz \$29 QUEEN CUT 10oz \$22









40 Craft Beers on Tap

Lunch, Dinner, Sunday Brunch

Private Parties Exclusive Spaces Food & Bar Packages Available