

REVOLUTION



MENU

SHAREABLES

SHRIMP COCKTAIL **\$14**
Serving of 5 with zesty cocktail sauce

BAVARIAN PRETZEL **\$15**
A Rev original. Served with beer cheese and whole grain mustard dipping sauces.

THAI MEATBALLS **\$17**
5 meatballs served on bed of slaw covered with a sweet Thai chili sauce.

JUMBO WINGS **\$19**
(Full 10 pcs)
A crowd favorite, served with carrots, celery and blue cheese dipping sauce. Fried crispy, yet meaty and juicy. Choice of Buffalo, General Tso's, Garlic Parmesan, I Dare You, Ranch Dusted **\$10**
(Half 5 pcs)

POTATO SKINS **\$15**
Homemade with cheddar, bacon, scallions and sour cream

ONION BLOSSOM **\$14**
A Classic. Breaded and fried. Served with Rev Horseradish dipping sauce.

REV NACHOS **\$16**
Melted cheddar and Jack cheese over chicken with Pico, Jalapeños and Guacamole. Great for sharing

SPINACH ARTICHOKE DIP **\$15**
A delicious combination of Cheddar, Mozzarella and Cream Cheese served with crispy Tortilla chips.

CHIPS AND GUAC **\$12**

FRIED PICKLES **\$11**
A throwback favorite. Sweet, wavy pickle chips, battered, breaded and fried. Served with Rev Ranch dipping sauce.

HOMEMADE HUMMUS **\$16**
Creamy house made chickpea base with fresh veggies and pita chips.

TACOS

FISH TACOS **\$16**
Battered and fried, with a topping of Pico, lettuce and our creamy cilantro dressing

CAJUN SHRIMP **\$16**
Tasty shrimp meet on a bed of slaw with Pico, avocado and remoulade.

SALADS & SOUPS

ADD SHRIMP +\$9 ADD CHICKEN +8

SOUTH STREET **\$17**
A dollop of Burrata on a bed of mixed greens, mango, tomato and a balsamic lemon vinaigrette.

CAESAR SALAD **\$13**
Hearts of romaine with parmesan croutons and traditional dressing.

WEDGE SALAD **\$13**
Crumbled blue cheese, tomatoes, bacon, scallions and garlic croutons cover heart of romaine lettuce. Served with blue cheese dressing.

CAPRESE SALAD **\$15**
A delicious combination of beefsteak tomatoes, fresh mozzarella, basil over arugula with extra virgin olive oil and balsamic vinegar.

BEET SALAD **\$11**
Roasted earthy beets, mixed greens paired with creamy goat cheese, crostini and beet vinaigrette.

POKE BOWL

TUNA **\$20**
Rice noodles invites carrots, mixed greens, tomato, avocado, sesame seeds and watermelon to a light shower of teriyaki and sriracha.

SHRIMP **\$20**
Rice Noodles host slices of cucumbers, radish and carrots with avocado and mango welcoming a spicy honey/garlic dressing.

SLIDERS

CLASSIC SMASHED **\$15**
A custom blend of Texas -Wagyu and chuck served with pickles and grilled onions.

MEATBALL PARM **\$15**
Three savory sliders covered with Rev Marinara sauce and mozzarella.

BIRRIA **\$16**
Shredded beef welcomes onions, cilantro and a light Birria consume dressing.

PORK BELLY TACO **\$16**
Slow roasted pork with red slaw, jalapeños and baby corn.

PIZZAS

CLASSIC	\$15
BURRATA PIZZA	\$21
Mozzarella and Burrata cheeses blend together with a pesto base, thinly sliced tomatoes, basil and fresh cracked pepper.	
BUFFALO CHICKEN	\$19
Chunks of grilled chicken, mozzarella and buffalo sauce with an accent of blue cheese dressing.	
MARGHERITA	\$18
Rev Marinara, fresh mozzarella and basil. Simple and delicious.	
BRAISED SHORT RIB	\$22
Enticing blend of mozzarella cheese, candied bacon, red onion and scallions call out for a BBQ and Ranch drizzle.	
BLACK GARLIC AND PEPPERONI	\$22
Mozzarella and Rev Marinara then lightly dusted with black garlic.	
VEGAN PIZZA	\$22
A delightful blend of pesto, Vegan Mozzarella, cherry tomatoes and lettuce mix	
<i>Toppings: Mushrooms, Red Onion, Cherry Tomato, Arugula, Pepperoni, Sausage, Pickled Jalapeno</i>	

MAINS

1/2 ROTISSERIE-ROASTED CHICKEN	\$20
Complimented by seasonal vegetables and roasted potatoes.	
SIRLOIN FILET	\$27
Grilled to perfection with a rosemary demi-glaze. Accompanied by seasonal vegetables and mashed potatoes.	
GRILLED SALMON	\$22
Flakey and moist served on a carrot puree with sauteed spinach and dressed with a mango salsa.	
PENNE ALLA VODKA	\$15
Our chef inspired REV Creamy Vodka sauce. Delish.	

SIDES

FRENCH FRIES	\$7
TRUFFLE FRIES	\$9
MASHED POTATOES	\$7
ROASTED POTATOES	\$7
SAUTEED FRESH SEASONAL VEGETABLES	\$7

BURGERS- 1/2 LB

THE ALL AMERICAN	\$18
American Cheese, Lettuce, Tomato, Onion, Pickle	
PATTY MELT	\$20
Smashed patty with American cheese, grilled onions, pickles on Sour dough bread with a Chipotle mayo.	
CHICKEN BURGER FLORENTINE	\$18
The tasty combination of spinach, fresh mozzarella, prosciutto, garlic and a balsamic glaze.	
VEGGIE BURGER	\$18
Black bean, lettuce, tomato and Pico with Chipotle mayo. Meat Free never tasted so good.	
BURRATA	\$22
Creamy Burrata cheese is married to tomato, pesto and balsamic vinegar. Say "I Do".	

SANDWICHES

SHORT RIB GRILLED CHEESE	\$22
Blend of Mozzarella and Swiss cheese on Portuguese bread.	
GRILLED CHICKEN SANDWICH	\$18
Roasted red pepper, pesto and fresh mozzarella meet up on Portuguese bread for a match made in heaven.	
FIRECRACKER CHICKEN SANDWICH	\$18
Battered fried chicken and Asian slaw, ignited by Sriracha hot honey on Portuguese bread.	
THE GOAT GRILLED CHEESE	\$17
Served on sourdough bread, goat cheese, bacon, tomato and a raspberry compote claim the fame.	

DESSERT

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



40 Craft Beers on Tap

Lunch, Dinner, Sunday Brunch

Private Parties Exclusive Spaces

Food & Bar Packages Available

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