

# REVEL SURF BEACH GRILL

## APPETIZERS

### Crispy Garlic Shrimp - \$18

Sauteed shrimp, with crispy garlic, drizzled with a hot honey glaze and topped with green onion.

### Loaded Sweet Potato Fries - \$9

Sweet fries served with spicy mayo, Sweet Soy, furikake, Negi, avocado and crushed sesame seeds.

### Crispy Brussel Sprouts - \$6.5

Shaved brussels sprouts, tossed with balsamic glaze, fresh Roma tomatoes and chives.

### Crispy Battered Fries - \$4.5

Battered fries with fry seasoning and chili crisp aioli and chives.

## SALADS

### Revel Chopped Salad - \$15

A refreshing medley of Napa cabbage, romaine, diced ham, applewood smoked bacon, ripe Roma tomatoes, red onion, crisp green apples, and ditalini pasta, tossed in a champagne vinaigrette, finished with crumbled gorgonzola.

### Reveled Up Cucumber Salad - \$12

A crisp composition of English cucumber, juicy Roma tomatoes, red onions, and jicama, tossed in a tangy sesame oil vinaigrette and garnished with togarashi and furikake for a delightful crunch.

## TACOS

### Coco Loco Tacos - \$16

Coconut-breaded shrimp nestled in a warm flour tortilla, complemented by tangy pickled cabbage, vibrant mango Pico de Gallo, and our signature loco sauce, garnished with micro cilantro.

### Big Fish Taco - \$15

Choose between breaded or grilled mahi, layered with citrus-infused super green slaw and zesty spicy mayo, served in a flour tortilla and topped with micro cilantro for a fresh finish.

## FLATBREADS

### Meaty Flatbread - \$16

An indulgent flatbread featuring rich red sauce, a harmonious three-cheese blend, hearty Italian sausage, pepperoni, and crispy bacon, enhanced with a drizzle of hot honey and chives.

### Chicken Teriyaki Flatbread - \$15

Grilled chicken glazed with teriyaki sauce, paired with sweet pineapple and red onion, finished with a sprinkle of parmesan and chives.

### Build Your Own Flatbread - \$18





## ON A BUN

### Classic Revel Cheeseburger - \$17

A gourmet 8oz grass-fed beef patty, elevated with parmesan peppercorn aioli, vine-ripened tomato, dill pickles, and crisp lettuce, layered with white cheddar and sliced red onion on a perfectly grilled brioche bun.

### Surfs Up Burger - \$18

An indulgent choice of 8oz grass-fed beef patty or grilled chicken breast, glazed with a rich teriyaki sauce and topped with caramelized pineapple, smoky applewood bacon, and crisp lettuce, served on a grilled brioche bun.

### Crispy Kicking Chicken - \$19

A succulent 6oz brined chicken breast, perfectly breaded and fried, adorned with pickled red cabbage, spicy Fresno peppers, and chili crisp, enhanced with spicy mayo and white cheddar, all within a toasted brioche bun.

### Ultimate Grilled Cheese - \$18

A decadent five-cheese blend combined with tender grilled chicken and crispy applewood smoked bacon, all nestled between golden sourdough, served with a rich tomato basil dip.

### Build Your Own Burger - \$18

## DESSERTS

### Triple Chocolate Chip Cookie Sundae - \$9

Goopy chocolate chip cookie crowned with rich vanilla soft serve and a luscious caramel drizzle, dusted with cocoa powder sugar.

### Oreo Cookie Sundae - \$9

A sumptuous Oreo cookie paired with creamy vanilla soft serve, drizzled with marshmallow and topped with crushed Oreos and cocoa powder sugar for an irresistible finish.



## LIL SHREDDERS

Pepperoni Flatbread - \$9

Sliders & Fries - \$9

Grilled Cheese & Fries - \$9



# REVEL SURF

## CRAFT COCKTAILS



### **COCO LIMON: \$12**

A light and refreshing mix of Malibu rum and tonic water, served over ice. Garnished with a mint sprig and lime wedge.

### **PALMERRO: \$12**

A fresh mix of Spiced Rum, lemonade, and iced tea with a splash of lime. Garnished with lime and mint.

### **THE ST. JOHN: \$13**

A smooth mix of Cruzan Rum, pineapple juice, orange juice, and coconut cream. Topped with fresh grated nutmeg and a pineapple wedge for a tropical escape in every sip!

### **MAI TAI: \$14**

A tropical blend of light rum, pineapple, orange, and lime juices, with a touch of orgeat and a dark rum float. Finished with a pineapple flag for a classic island vibe.

### **ROCKET FUEL: \$14**

A tropical blend of dark rum, coconut cream, and pineapple juice with a smooth amaretto floater. Garnished with a cherry flag and mint sprig for a refreshing twist!

### **REVEL COLLINS: \$14**

A refreshing blend of vodka, elderflower liqueur, lime juice, and simple syrup, muddled with crisp cucumber. Garnished with a cucumber wheel and mint sprig for a light and invigorating signature drink.



# WINE

Eroica Reisling - \$12

Do Epic Sh\*t/Champ - \$14

J Roget Champ - \$11

La Crema Chardonnay - \$14

Kim Crawford Sav Blanc - \$14

A to Z Pino Gris - \$14

Meiomi Pino - \$15

Josh Cab Reserve - \$15

House Red/White - \$9

# BEER

Cali Honey Blonde Ale - \$12  
Pizza Port

Wow Wheat - \$11  
Four Peaks

Church Music - \$12  
The Shop Beer Co.

Coors light - \$8

Bad Birdie - \$12  
Four Peaks

Michelob Ultra - \$8

Miller Lite - \$8

Modelo - \$12

805 Cervesa - \$12

Rotating Draft Beer - \$8.5

# SPARKLING

High Noon 12/16oz - \$9/16

3 Amigos Margarita - \$14

Long Drink - \$11

Crispy - \$12

Happy Dad - \$12

# MOCKTAILS

Strawberry Daiquiri - \$9

Pina Colada - \$9

All cocktails available as mocktails upon request

All Coca-Cola Products Available - \$3.5

Revel Floats -\$12

A bubbly soda of your choice served with creamy vanilla ice cream. Fizzy, sweet, and perfect for cooling off by the beach!