

WINES BY THE GLASS

10	Louis M. Martini	CABERNET SAUV.	CALIFORNIA	7	San Rocco	PINOT GRIGIO	ITALY
8	Ravenswood Zen of Zin	ZINFANDEL	CALIFORNIA	8	Greyson Cellars	CHARDONNAY	CALIFORNIA
8	Velvet Devil	MERLOT	WASHINGTON	8	Bex	REISLING	GERMANY
10	Insurrection	CAB / SHIRAZ	AUSTRALIA	10	Wither Hill	SAUV. BLANC	NEW ZEALAND
7.5	Mark West	PINOT NOIR	SONOMA, CALIFORNIA	6	Beringer	White Zinfandel	CALIFORNIA
8	Le Paradou	GRENACHE	FRANCE	7	Marques De Caceres Rioja	DRY ROSE	SPAIN
				12	Mionetta Prosecco	SPARKLING WINE	ITALY

WINES BY THE BOTTLE

CABERNET SAUVIGNON

- 71 Gramercy Cellars 2014, Columbia Valley WA
- 50 Casa Los Frailes G-11 2014, Valencia Spain
- 40 Louis M. Martini 2017, Sonoma/Napa CA
- 40 Borne of Fire 2016, Columbia Valley, WA
- 36 JaM Cellars 2017, Napa Valley CA

MERLOT

- 58 Midnight Estate 2014, Paso Robles CA
- 35 Murphy Goode 2015, California
- 32 Velvet Devil Merlot 2016, WA

SYRAH

- 48 Torbreck 2015 Wood Cutter Shiraz AUS
- 41 Phillips 6th Sense 2013, Lodi CA
- 38 Terre Rouge, 2013, Cotes de L'ouest, CA.

PINOT NOIR

- 86 Copain Kiser "En Bas" 2015, Anderson Valley CA
- 55 Siduri, Station Rita Hills, 2016, CA
- 40 Baileyana Firepeak 2014, Edna Valley CA
- 35 Z. Alexander 2016 Uncaged, Napa CA
- 28 Mark West 2016, Sonoma CA

ZINFANDEL

- 47 Seghesio Zinfandel 2018, Sonoma CA
- 28 Ravenswood Zen of Zin (Old Vine) 2015, CA

CHARDONNAY

- 55 Dry Creek 2015, Russian River Valley CA
- 40 Black Stallion 2017, Napa CA
- 35 Foxglove 2014, Central Coast CA
- 33 Harken Barrel Fermented 2015, CA
- 28 Grayson Cellars 2016, Napa CA

SAUVIGNON BLANC

- 60 Honig Rutherford Reserve 2016, Napa Valley CA
- 38 Sterling 2017, Napa Valley CA

REISLING

- 45 Brooks 2016, Willamette Valley, OR
- 30 BEX 2016, Nahe Valley, Germany

PINOT GRIGIO

- 45 Terlato 2018, Friuli Italy
- 39 Santi Sortesele Pinot Grigio 2017, Alto Adige Italy
- 24 San Rocco 2016, Venezia Italy

OTHER

- 37 Foris Pinot Blanc 2016, Rogue Valley OR
- 34 Insurrection Cabernet/Shiraz 2015, AUS
- 33 Le Paradou Grenache 2015, France

SPARKLING WINE

- 95 Veuve Clicquot Brut Yellow Label, France
- 110 Moet & Chandon Brut Imperial Rose, France

REVOLUTION DRINKS

DARK & STORMY

Gosling's Black Seal Rum, Old Jamaican Ginger Beer
9

BOSTON TEA PARTY

Absolut, Elderflower Liquor, Lemonade
Peach Nectar, Splash of Sweet Tea
11



TESLA

Templeton 6Yr Rye Whiskey, Lemon Juice
Simple Syrup, Blackberry Brandy
12

FRANKLIN

Knob Creek Bourbon
Cranberry Juice, Amaretto
Squeeze of fresh orange
9



DEATH TO THE EMPIRE

Tanqueray Rangpour, Elderflower Liquor
Apple Cider
10

TROTSKY

Hornitos Anejo Tequila, Triple Sec
Cranberry Juice, Splash of Bitters
7

CIDERHOUSE

Stoli Salted Caramel Vodka
Butterscotch Schnapps, Downeast Cider
9



GREAT GATSBY

Absolut Pear, Elderflower Liquor
Champagne
9



WINTER WARMERS



The BAVARIAN

Godiva Liquor, Frangelico, Hot Coffee
8

BALLYWICK

Hot Apple Cider, Honey Liquor
Teeling Irish Whisky
10

ORCHARD

Hot Apple Cider, Cinnamon Whiskey, Red Wine
8

WHITE BUFFALO

White Godiva, Buffalo Trace Bourbon, Hot Cocoa
10

MEXICAN BLACKBIRD

1800 Anejo Tequila, Agave Nectar, Kahlua, Hot Coffee
10

SMALL PLATES

SALT BAKED PRETZEL 
Amber Bach Mustard Dip
6

LOADED FRITES 
*Vermont Cheddar, Bacon Crumbs
Scallions, Sour Cream, Brown Gravy*
12

GRILLED HONEY CHICKEN WINGS 
Sriracha Ranch Dipping Sauce
13

ZAPATA NACHOS  
*Black Bean Salsa, Scallions, Pickled
Jalapenos, Roasted Corn, Pickled Onions
Cheddar and Cotija Cheese*
12
ADD Chicken 5 ADD Short Rib 7

MEDITERRANEAN TASTING 
*Hummus, Sheep's Milk Feta Tapenade,
Chickpea Falafel, Tomato, Cured Olives
Roasted Peppers Grilled Flat Bread*
14

SMASH MOUTH SLIDERS
*Alsatian Cheese, Crispy Onions
Sriracha Ranch*
10.5

BOOM BOOM SHRIMP
*Hot and Sweet Thai Fried Prawns Puffed
Rice Noodles, Crispy Green Beans
Crushed Peanuts, Fermented Sweet Soy*
14

ROASTED BRUSSELS SPROUTS
Bacon Stout Marmalade
11

BEER BATTERED BRATWURST BITES
Sweet and Angry Mustard Sauce
8

CAST IRON KOBE MEATBALLS
*Aged Parmesan, Grilled Garlic Bread
Revolution Red Sauce*
12

SANDWICHES

HAND CUT FRIES, PICKLE

FALAFEL STREET WRAP 
*Mixed Greens, Tomato, Lemon, Cumin
Cucumber, Onion, Brined Feta, Quinoa
Spinach Wrap, Black Pepper Tzatziki*
10

DAY BOAT COD SANDWICH
*IPA Batter, Pickled Onion, Lettuce
Spicy Buttermilk Aioli*
13

FRITES

REVOLUTION <i>Malt Vinegar Aioli</i> 4	SPICY HIPSTER <i>Sriracha Aioli</i> 5
TRUFFLE BOWL <i>Cotija Cheese, Scallion, Truffle Oil</i> 7	

SALADS

BLACKENED SHRIMP COBB SALAD
*Organic Lettuce, Crumbled Egg Roasted
Corn, Applewood Bacon Cotija, Tomato,
Choice of Dressing*
Balsamic Vinaigrette or Spicy Ranch
16

FARMHOUSE SALAD
*Roasted Chicken, Organic Greens
Roasted Walnuts, Bacon Crumbs
Apples, Chopped Egg, Dried
Cranberries, Red Onion, Tomato
Dijon - Blue Cheese Dressing*
16

ROCKET SALAD  
*Baby Arugula, Kiln Dried Cranberries
Shaved Parmesan, Toasted Pecans
Double Balsamic Dressing*
9

Add a Protein to any DISH:
CHICKEN 5 SALMON 8
SHRIMP 9
C.A.B. FLAT IRON STEAK
11

SIDE DISHES

BLACK BEAN SALSA 2
OYSTER MUSHROOM FRIED RICE 6
SAUTEED PETITE GREEN BEANS 4
GRILLED ASPARAGUS 5

EGGPLANT GRILLED CHEESE 
*Crispy Eggplant, Alsatian Muenster
Sour Dough, Revolution Red Sauce*
14

THE ROOSTER
*Grilled or Fried Chicken, Spicy Honey
Mustard, Lettuce, Tomato, Red Onion
Applewood Smoked Bacon, Potato Bun*
13

LARGE PLATES

GRILLED YAKITORI GLAZED SALMON
*Oyster Mushroom Fried Rice, Peas
Asparagus, Indonesian Soy*
17/25

VEGETARIAN BOLOGNESE 
*Capellini Pasta, Local Wild Mushrooms
Fennel, Carrots, Tomato, Reggiano
Pan Fried Baguette*
22

HERB MARINATED FLAT IRON
*Horseradish Crema, Cottage Potatoes
Haricot Verts, Bacon Stout Marmalade*
18/26

WAGYU COTTAGE PIE
*Iron Baked American Kobe Beef
Sweet Peas, Onions, Carrot
Dutch Country Potato Top*
24

ROASTED CHICKEN & DUMPLINGS
*Pulled Chicken, Potato Gnocchi
Toasted Pignoli Nuts, Pesto Cream
Oven Dried Tomato, Virgin Chive Oil*
13/19

BOSTON BATTERED FISH & CHIPS
*Fresh Cod, Hand Cut Fries
Grilled Lemon, Malt Vinegar Aioli
Fresh Greens*
15/22

MOXIE BRAISED SHORT RIB
*Hot Honey Carrots, Chive Potato Mash
Natural Reduction*
26

BACON ROASTED SEA SCALLOPS
Root Vegetable Ratatouille, Basil Butter
26

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF
A FOODBORNE ILLNESS.

BREWERY BURGER
*Bacon Stout Marmalade, Field Lettuce
Tomato, Red Onion, Smoked Cheddar*
16

SIMPLE BURGER
Field Lettuce, Tomato, Red Onion
13
ADD REVOLUTION FRITES 1
ADD SPICY FRITES 2
ADD TRUFFLE FRIES 3
CHEESE 2 BACON 3
FRIED EGG 1