



REVOLUTION
WINERY + KITCHEN

OCTOBER 2025

BEGINNINGS

BREAD & OLIVES10

ciabatta, olive oil, balsamic, roasted garlic, marinated olives (v)(*gf)

POTATO LEEK SOUP10

local potatoes, leeks, pepitas (v)(gf)
· add ciabatta loaf \$5

FRENCH ONION DIP.....12

cashew cream cheese, caramelized onions, chives, house-made chips (v)(gf)

GODDESS SALAD.....14

mixed farm greens, green goddess cashew dressing, pistachios, dill, parsley, flower petals (v)(gf)
· add avocado \$3

SWEET N SPICY BRUSSELS SPROUTS.....14

maple glaze, green onion, habanero aioli, toasted sesame seeds (v)(gf)

FALAFEL PLATE.....14

three house made falafel, tzatziki, parsley (v)(gf)

DESSERTS

CARAMEL APPLE TART.....9

short bread crust, cinnamon crumble, toasted walnuts, cashew ice cream, caramel (v)

OREO CHEESECAKE.....9

almond cream cheese filling, cookie crust, chocolate ganache (v)(gf)

MAINS

MEDITERRANEAN SALAD..... 17

herbed falafel, hummus, tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)
· add avocado \$3 · add beets \$5

PIZZA BEANS..... 19

Royal Rancho Gordo beans, marinara, Miyoko's mozzarella, basil, ciabatta (v)(*gf)

S STREET BURGER.....22

quinoa patty with carrots, lemongrass, & green onion, vegan smoked gouda, pickled jalapeños, cashew sweet-chili aioli, vegan bun, fries (v)(*gf)
· add avocado \$3

UNCLE DINO'S VEGAN PESTO PASTA24

roasted tomato & almond pesto, fusilli col buco, Miyoko's mozzarella, basil (v)
· add side salad \$6

TOFU STEAK22

Hodo tofu steak, kabocha squash, green beans, crispy herbed potatoes, rosemary butter (v)(gf)



NEW VEGAN CHEF CHALLENGE ITEM!

TAG US: #VEGANREV25 & #SACVEGANCHEFCHALLENGE

(v) vegan (gf) gluten free
(*gf) gluten free upon request

*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness

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REVOLUTION
WINERY + KITCHEN

OCTOBER 2025 BRUNCH

BEGINNINGS

-  **FALL PUMPKIN COFFEE CAKE.....10**
maple glaze, toasted pecans (v)
-  **CINNAMON ROLL.....14**
apple compote, cream cheese frosting, pecans?? (v)
-  **POLENTA FRIES.....12**
rosemary-thyme polenta fries, marinara, lemon aioli,
fresh herbs (v)(gf)
-  **FRENCH ONION DIP.....10**
cashew cream cheese, caramelized onions, chives,
crostini (v)(*gf)

BEVERAGES

- MIMOSA.....10**
- MIMOSA CARAFE28**
- CA DREAMIN'.....9**
2023 Rosé of Valdiguié, grapefruit juice, simple syrup,
dehydrated citrus, mint
- SUMMER SUN SANGRIA.....12**
2018 Cabernet Sauvignon, orange juice, lemon simple
syrup, sparkling topper, dehydrated apple citrus
- LADY GINGER (NA).....8**
ginger-infused apple cider, ginger beer, dehydrated apple,
cinnamon stick
- MAKE IT BOOZY! add 1/2 glass of sparkling.....4**
- HOUSE-MADE SEASONAL ICED TEA.....4**
Hibiscus-Lemonade or Citrus Black Tea
- COFFEE.....5**
brewed Temple Three Pillars blend

see 'wines & beverages'
menu for full list



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MAINS

- MEDITERRANEAN SALAD..... 17**
herbed falafel, hummus, vegan tzatziki, farm greens,
kalamata olives, tomatoes, garlic chickpeas, sunflower
seeds, pickled red onion, micro greens, vinaigrette (v)(gf)
· add avocado \$3
- CHILAQUILES 15**
crispy corn chips, vegan sausage, tofu scramble, salsa rojo,
green onion, avocado, radish, vegan feta, lime crema,
cilantro (v)(gf)
-  **CUCUMBER AVOCADO TOAST..... 12**
smashed avocados, cucumber, vegan feta, pickled red
onions, sesame seeds, pistachios, walnuts (v)(*gf)
· add fried local farm egg \$3.25 · add tofu scramble \$2
-  **'JUST EGG' SANDWICH 17**
'Just Egg,' walnut pesto, smoked vegan gouda, red
onion, chili jam, arugula, levain, fingerling potatoes
(v)(*gf)
· add avocado \$3
-  **SHAKSHUKA.....16**
fire roasted bell peppers, San Marzano tomatoes, 'Just Egg',
vegan feta, dill, green onion, toast (v)(*gf)
· add avocado \$3

DESSERT

-  **CARAMEL APPLE TART.....9**
short bread crust, cinnamon crumble, toasted walnuts, cashew
ice cream, caramel (v)(gf)

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