

LUNCH
&
DINNER



REVOLUTION

WINERY • KITCHEN



REV is proud to offer a local, seasonal menu with something for everyone, focusing on plant-based and gluten-free options. This year's Vegan Chef Challenge items are marked with  VOTE FOR US!

CHARCUTERIE

three 18 • four 22 • five 26
served with crostini & seasonal
accoutrements (*gf)(n)

MEAT SELECTIONS:

Soppressata salami
Prosciutto di Parma
smoked carrot lox (v)

CHEESE SELECTIONS:

Fiscalini, *Purple Moon Cheddar*, cow
Revolution, *house-made cashew Burrata* (v)
Vegan cream cheese (v)
Cowgirl Creamery, *Mt Tam*, cow
Cypress Grove, *Midnight Moon*, goat
Di Stefano, *Burrata*, cow

VEGAN CHARCUTERIE 18

chef's selection
served with crostini & seasonal
accoutrements (v)(*gf)(n)

FEATURED PAIRING

*Arancini &
2024 Chardonnay*
18

DRINKS/DESSERTS

PLEASE SEE TABLE BOOKLET FOR DESSERTS,
FULL WINE LIST, & OTHER OPTIONS



 VOTE FOR
REVOLUTION!

(v) vegan / (*v) vegan upon request
(gf) gluten free / (*gf) gluten free upon request
(n) contains nuts

†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.

WHILE WE ARE HAPPY TO MAKE
MODIFICATIONS TO ACCOMMODATE ALLERGIES
& FOOD SENSITIVITIES, WE ASK THAT
MODIFICATIONS BE LIMITED.

BEGINNINGS

BREAD AND OLIVES 11

ciabatta, olive oil, balsamic, roasted garlic cloves, citrus-marinated olives,
served warm (v)

BUFFALO CAULIFLOWER [VEGAN] 13

tempura battered florets, fresh herbs, buffalo sauce (v)(gf)



ROASTED BEET SALAD [VEGAN] 14

Chioggia & golden beets, frisée, dill crema, crushed almonds, fresh herbs (v)(gf)(n)
add: avocado 3 / chicken 6 / steak† 10 / tofu skewer 6



POZOLE [VEGAN] 12

jackfruit & Impossible shortrib, hominy, red pepper broth, radish, tomato, cabbage,
cilantro (v)(gf)
add: avocado 3 / ciabatta 6 / side farm salad 5



ARANCINI [VEGAN] 12

Carnaroli rice, carrot, cheddar, mozzarella, garlic aioli, fresh herbs (v)(gf)

MAINS



WARM FARRO SALAD [VEGAN] 16

frisée, roasted delicata squash, sweet bells, carrot vinaigrette, almonds, feta (v)(n)
add: avocado 3 / chicken 6 / ciabatta 6 / fried egg† 3.25 / steak† 10 / tofu skewer 6

MEDITERRANEAN SALAD [VEGAN] 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 / chicken 6 / fried egg† 3.25 / steak† 10 / tofu skewer 6

REV BURGER 20

ranch-raised beef patty†, cheddar, caramelized onions, greens, tomato, pickles, aioli,
brioche bun, fries (*v)(*gf, \$1)
add: avocado 3 / bacon 3 / fried egg† 3.25

JAMMIN' BURGER [VEGAN] 21

Impossible patty, greens, crispy onions, pepper jam, aioli, house-made cashew burrata,
bun, fries (v)(*gf, \$1)(n)
add: avocado 3



RED PEPPER PASTA [VEGAN] 23

penne, hot Italian Beyond sausage, fire-roasted red pepper tahini sauce, red peppers,
cherry tomatoes, walnut parmesan, parsley (v)(n)
add: chicken 6 / ciabatta 6 / fried egg† 3.25 / steak† 10 / side farm salad 5 / tofu skewer 6



TOFU SKEWERS & NOODLES [VEGAN] 21

pan-seared curried tofu skewers, miso-garlic rice noodles, edamame, tahini-red pepper
sauce, toasted sesame seeds, green onion (v)(gf)
add: chicken 6 / fried egg† 3.25 / steak† 10 / side farm salad 5

BLACKENED HANGER STEAK 28

kimchi-marinated hanger steak†, blackened broccolini, crispy fingerlings, spicy garlic
oil, miso-chive butter, toasted sesame seeds, green onion (gf)



NEW VEGAN CHEF CHALLENGE ITEM!

20% auto-gratuity will be added to tables of 10 or more

BRUNCH
SAT & SUN
10-2:30



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DRINKS

MIMOSA

Domaine Bousquet Brut,
orange juice
glass 12 / bottle 44

COFFEE & TEA AQ

Temple drip coffee
assorted teas

SUNSET SANGRIA 13

2018 Cabernet Sauvignon, apple juice,
winter simple syrup, sparkling topper,
dehydrated citrus

GOLDEN HOUR SANGRIA 13

2025 Gewürztraminer, white grape
juice, mango nectar, lemon simple
syrup, sparkling topper, rocks,
dehydrated citrus

PINK STARDUST 11

2023 Rosé of Valdiguié, grapefruit
juice, simple syrup, rocks, star anise

CRANBERRY SPARKLER (NA) 8

cranberry-spice simple syrup,
lemon-elderflower soda,
cranberry, rocks

MAKE IT BOOZY! 4

(add 1/2 glass sparkling wine)

LADY GINGER (NA) 8

ginger-infused apple cider, ginger
beer, cinnamon stick, rocks

MAKE IT BOOZY! 4

(add 1/2 glass sparkling wine)

see booklet for full wine list

SIDES 6

tofu scramble
seasonal fruit
side salad
vegan sausage
two local farm eggs (+\$1)
bacon
toast & jam

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BEGINNINGS



CINNAMON ROLL [VEGAN] 12

apple-chai filling, cream cheese frosting, chopped almonds (v)(n)



BANANAS & CREAM [VEGAN] 16

banana bread, cocowhip, maple glaze, toasted walnuts, cinnamon (v)(gf)(n)

BRUNCH BREAD 12

ciabatta, cheddar, asiago, bacon lardon, marinara, green onions, spicy aioli, local farm egg
sunny-side up†



BRUNCH O' POTATOES [VEGAN] 9

fingerling potatoes, house-made ketchup, spicy aioli (v)(gf)

MAINS



AUTUMN HASH [VEGAN] 16

delicata squash, brussels sprouts, red onion, red bell pepper, spinach, fingerling potatoes,
tofu scramble, garlic toast (v)(*gf)
add: avocado 3 / chicken 6 / fried local farm egg† 3.25 / steak 10

MEDITERRANEAN SALAD [VEGAN] 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 / chicken 6 / fried local farm egg† 3.25 / steak 10

HANGOVER CURE 14

fingerling potatoes, two local farm eggs sunny-side up†, avocado, spicy aioli (*v)(gf)
add: bacon 3 / chicken 6 / steak 10



JUST FRITTATA [VEGAN] 16

JUST egg, broccoli, cheddar, fingerling potatoes, fire-roasted red pepper tahini
sauce, dill, frisée, parsley, spicy aioli (v)(gf)
add: avocado 3 / bacon 3



BREAKFAST TAQUITOS [VEGAN] 15

tofu scramble, Impossible meat, potatoes, fire-roasted poblano peppers, pickled red
onions, shredded lettuce, poblano crema, green onion (v)(gf)
add: avocado 3

STEAK & EGGS 23

New York Strip steak, crispy fingerling potatoes, two local farm eggs sunny-side up†,
sauteed zucchini & corn, tamari aioli, chives (gf)
add: avocado 3 / bacon 3

SUNRISE SANDWICH 18

scrambled local farm eggs†, bacon, avocado, cheddar, spicy aioli, brioche bun,
fingerling potatoes (*gf, \$1)

SUNNYSIDE BURGER 21

ranch-raised beef patty†, cheddar, local farm egg sunny-side up†, bacon, caramelized
onions, aioli, tomato, dill pickles, greens, Acme brioche bun, fingerling
potatoes (*gf, \$1)
add: avocado 3



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