

Estd 2016

REVEL

URBAN WINERY

BITES

WARMED OLIVES \$6
Mixed olives marinated & warmed to perfection.

BREAD & OIL \$7
Bread freshly baked by Alléz Bakery. Dip it in the oil...or don't.

HOUSE-MADE CROUTONS \$4
Not your typical bagged ones. Freshly made and seasoned.

3 LAYER DIP* \$7
Take the House-Made Croutons and add layers of pesto, ricotta and garlic tomato with a balsamic drizzle on top. Dip Dip Hooray!

CROSTINIS

6 PIECES OR MIX ANY 2 OPTIONS

MUSHROOM \$8
Sautéed shrooms, chopped arugula and sprinkled with shredded parmesan.

CLASSIC \$8
Fresh seasoned tomatoes and onion mixed generously with garlic, oil and salt.

HONEY RICOTTA* \$8
Ricotta lover's dream! Chopped pistachios lay on a cloud of ricotta and spiced honey.

DESSERT

4 SLICES

HALA "CAKE" \$8
Call it by name...Like a cake, but even better. Milky chocolate fudge style cookie, flakey crunchy crumble topped with whipped cream.

BOARDS

MEATY BOARD \$16
Fancy cured meats & artisan cheeses served with fresh bread (Alléz again - we love these guys) and seasonal accompaniments. It's gourmet as hell.

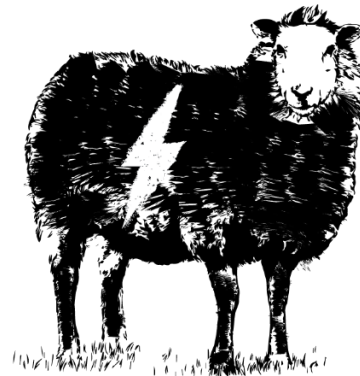
CHEESY BOARD \$16
Same as above minus the meat plus more cheese seasonal accompaniments. It's STILL gourmet as hell.

FLATBREADS

BLACK SHEEP* \$12
Ricotta and pesto spread topped with shrooms, arugula and a drizzle of truffle goodness.

BLUE SHEEP \$12
Big-hearted spread of fig, blue cheese crumbles and prosciutto give this sheep option a nice bite.

RED SHEEP \$10
For you classic cheese pizza lovers that want to be fancy, try this tomato sauce, fresh mozzarella, dried basil and balsamic glaze.



CONTAINS NUTS