



*** 2019 US OPEN MEDAL WINNERS ARE DENOTED W/ SQUARES ***

UPDATED 8/30/19

ROOFTOP MENU

Facebook Page Revelry Brewing Company
Instagram @revelrybrewing
@thehold.byrevelry

Please drink responsibly! Do not drink & drive. Notify a bartender if you'd like for us to call a cab or an uber to get you home safely.

Can Selection

Single cans are available for on-site consumption. **6-pack pricing is for to-go only**

GULLAH CREAM ALE Cream Ale 5% \$5 / 12oz \$9.99 / 6-Pack	HOTEL RENDEZVOUS Bavarian Wheat 5% \$5 / 12oz \$9.99 / 6-Pack	KOOKASAUROS Kolsch Style Ale 5% \$5 / 12oz \$9.99 / 6-Pack	BACKOFF WARCHILD 2x IPA 9% \$5 / 12oz \$9.99 / 6-Pack	UP SH*M CREEK India Pale Lager 5% \$5 / 12oz \$9.99 / 6-Pack	COVERT OPS Dunkelweiss 5% \$5 / 12oz
RED American Amber Ale 5% \$5 / 12oz \$9.99 / 6-Pack	KILL IAN Irish Style Red Ale 5.25% \$5 / 12oz \$9.99 / 6-Pack	SPINAL EVISCERATION Black IPA 5% \$5 / 12oz \$9.99 / 6-Pack	LAZY LOVER Belgian Blonde Ale 7% \$5 / 12oz \$9.99 / 6-Pack	POKE THE BEAR American Pale Ale 5.5% \$5 / 12oz \$9.99 / 6-Pack	LEFTY LOOSEY IPA 7% \$5 / 12oz \$9.99 / 6-Pack

Draft Selection

(Flights = (4) 5oz Pours Available Pours = 10oz/16oz/32oz Growlers/64oz Growlers/ **Growler fills are for to-go consumption only!**)

Upcoming Events

GULLAH Cream Ale 5% \$4 / 10oz \$6 / 16oz	KOOKASAUROS Kolsch Style Ale 5% \$4 / 10oz \$6 / 16oz	HOTEL RENDEZVOUS Bavarian Wheat 5% \$4 / 10oz \$6 / 16oz	LAZY LOVER Belgian Blonde Ale 7% \$4 / 10oz \$6 / 16oz
WHO'S BRETT? Brett IPA 6.6% \$4 / 10oz \$6 / 16oz	LEFTY LOOSEY IPA 7% \$4 / 10oz \$6 / 16oz	LAY DAY English Summer Ale 4.5% \$4 / 10oz \$6 / 16oz	KILL IAN Irish Red Ale 5.5% \$4 / 10oz \$6 / 16oz

Wine Selection

Brut Prosecco
Pinot Grigio
Still Rose
Sparkling Rose
Sav. Blanc
Pinot Noir
Cabernet Sav

Tuesday - \$2 Tacos 4-10PM
Wednesday - 1/2 Off Sushi 4-10PM
Thursday - Pubfare @ The Hold
Saturday - SUN-SETS w/
DJ Sparkbox 5PM
Sunday - Danny May 5PM

BEER WEEK EVENT

Beer Cocktails/Bingo!/Pufare
Friday Sept 13th 2019 @ The Hold

Bottle Selection

(Available for on-site consumption & to-go)

OH MY DARLYN! Scotch Style Ale 10% Strong, traditional scotch ale. A decidedly malty, sweet backbone. Notes of caramel, fig, and toffee. GABF Silver. US Open Gold. \$10.00 / 16oz	CHATEAU Barleywine 10% Full-bodied. Dominate malt backbone. Fig, candied orange supported by an aggressive hop schedule for balance. \$10.00 / 16oz	AURYN Dry-Hopped BA Brett Beer 7% Mixed Ferm with extended aging tart with notes of lemon rind, dry oak and passionfruit. \$10.00 / 16oz	BABY, IT'S COLD OUTSIDE Belgian Quad 10% This Belgian Quad is packed with notes of fig, molasses and caramel, held up by substantial warming alcohol. US Open Gold. \$10.00 / 16oz
---	--	---	---

Have you visited our new tasting room?

Located at 36 Romney St. (1 Block Away) We have recently opened The Hold by Revelry Brewing. This barrel-aging facility now has a tasting room that is open 7 days a week from 4-10PM.

The Hold is also a great place to hold your next event! Visit revelrybrewingco.com/event to inquire.

LATIN EATS

APPETIZERS

EDAMAME (add chile garlic \$1)	\$4
CRAB WONTONS	\$6
FRIED DUMPLINGS	\$6
TEMPURA CHICKEN FINGERS W/ FRIES	\$7
JAPANESE MOZZARELLA STICKS	\$6
STUFFED JALAPENOS	\$6
ASPARAGUS BITES	\$7
WRAPPED IN BEEF, WITH AVOCADO, JALAPENO & FRIED ONIONS. KIMCHI WASABI & CHEF SAUCE.	
CHICKEN WINGS	6 FOR \$7
Teriyaki	
Buffalo	
Chimichurri	
Merken Chilean Smoke Spicy	
DONUT HOLES	\$6
Tossed in powdered sugar.	
FISH TACO	\$4
Battered golden fried fish with creamy red chili sauce, shredded cabbage, mixed cheese, and pico de gallo.	
ASADA TACO	\$4
Flour Tortilla, beef, cilantro & onions.	
CHICKEN TACO	\$4
Grilled with creamy red chili sauce, mixed cheese, and pico de gallo.	
QUESADILLA	\$10
Chicken, beef, or shrimp. Flour Tortilla, mixed cheese, poblano peppers & onions.	

*** \$4 TACOS OR 2 FOR \$7

ASIAN EATS

LO MEIN	\$8
Onions, carrots, sprouts and green onions (add chicken \$2)	
CARIBBEAN ROLL*	\$12
Tempura shrimp, avocado, cream cheese.	
Spicy Shrimp Roll	
California Roll	
Crunch Roll	
RAW TRADITIONAL SUSHI* \$6	
Spicy Tuna Roll	
Spicy Salmon Roll	
Tuna Avocado Roll	
REVELRY THE LOVER*	\$14
Tempura lobster, cream cheese, avocado, crab meat. Topped with fillet mignon and wasabi aioli, sriracha, spicy mayo and green onions."	
SEXY ROLL*	\$12
Snow crab meat, fry onions, mango, cilantro, shrimp and jalapenos. Topped with tuna, tamarind sauce black caviar and chef sauce and kimchi wasabi.	
Spicy TUNA BITES*	\$11
6 panko rice crostini's topped with tuna, crab, jalapenos, masago, soy glaze spicy mayo.	
SUSHI BURRITO* (cold of fried)	\$11
Avocado, cucumbers, edamame, carrots, lettuce, cilantro, masago, jalapenos, cream cheese, spicy mayo, eel sauce, kimchi wasabi, wasabi aioli and slightly fried or fresh.	
Pick between: Crab & Shrimp or Tuna & Salmon.	
POKE BOWL *	\$11
Sushi rice, cucumbers, lettuce, avocado, edamame, green onions, masago, kimchi wasabi, eel sauce, siracha and spicy mayo.	
Pick 2: Salmon. Tuna. Shrimp. Crab.	
SC CRUNCH ROLL*	\$10
Tempura crab, cream cheese, pickle jalapenos and cucumber. Topped with shrimp and avocados and drizzled with eel sauce and spicy sauce.	
TOBAGO ROLL*	\$11
Crab meat, tempura flakes, cucumber. Topped with tuna, salmon, shrimp and avocado drizzled with 3 sauces and tempura flakes.	

MAIN BREWERY
TASTING ROOM &
ROOFTOP HOURS
M-T 4PM-10PM
F-S 12PM-12AM
SUN 12PM-10PM

***Contains ingredients that are raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.