



TASTING ROOM MENU

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

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

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 <u>\$9.99 / 6-Pack</u>	HOTEL RENDEZVOUS Bavarian Wheat 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	KOOKASAURUS Kolsch Style Ale 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	BACKOFF WARCHILD 2x IPA 9% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	UP SH*M CREEK India Pale Lager 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	COVERT OPS Dark Wheat 4.5% <u>\$5 / 12oz</u>
RED American Amber Ale 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	KILL IAN Irish Style Red Ale 5.25% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	SPINAL EVISCERATION Black IPA 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	LAZY LOVER Belgian Blonde Ale 7% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	POKE THE BEAR American Pale Ale 5.5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	LEFTY LOOSEY India Pale Ale 7% \$5 / 12oz <u>\$9.99 / 6-Pack</u>

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

PETITE Saison 5.3% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	UP SH*M CREEK IPL 5% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	LEFTY LOOSEY IPA 7% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	HOTEL RENDEZVOUS Bavarian Wheat 5% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	GULLAH Cream Ale 5% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>
GASLIGHT English Style Porter 5% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	JACK, THE LAD English Strong Ale ***on deck*** KILL IAN Irish Red Ale 5.25% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	LAZY LOVER Belgian Blonde Ale 7% (ask about the raspberry version) <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	RED American Amber Ale 5% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>	LAY DAY English Summer Ale 4% <u>\$4 / 10oz</u> <u>\$6 / 16oz</u>

Upcoming Events

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

Wine Selection

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

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. <u>\$ 10.00 / 16oz</u>	CHATEAU Barleywine 10% Full-bodied. Dominate malt backbone. Fig, candied orange supported by an aggressive hop schedule for balance. <u>\$ 10.00 / 16oz</u>	AURYN Dry-Hopped BA Brett Beer 7% Mixed Ferm with extended aging tart with notes of lemon rind, dry oak and passionfruit. <u>\$10.00 / 16oz</u>	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. <u>\$10.00 / 16oz</u>
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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.

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
Grilled chicken, mixed cheese, & yellow queso.	
ASPARAGUS BITES	\$7
Wrapped in beef, with avocado, jalapeno & fried onions. Kimchi wasabi & Chefs sauce.	
CHICKEN WINGS	6 FOR \$7 12 FOR \$13
Teriyaki	
Buffalo	
Chimichurri	
Merken Chilean Smoke Spicy	
LO MEIN	\$8
Onions, carrots, sprouts and green onions (add chicken \$2)	
CARIBBEAN ROLL*	\$12
Tempura shrimp, avocado, cream cheese.	
Topped with sweet banana, eel sauce and sriracha.	
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.	
REVELRY THE LOVER*	\$14
Tempura lobster, cream cheese, avocado, crab meat. Topped with fillet mignon and wasabi aioli, sriracha, spicy mayo and green onions."	
SPICY TUNA BITES*	\$11
6 panko rice crostinis 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, 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, sriracha 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.	

LATIN EATS

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.	
FISH TACO	\$4
Battered golden fried fish with creamy red chili sauce, shredded cabbage, mixed cheese, and pico de gallo.	
*** \$4 TACOS OR 2 FOR \$7	

ASIAN EATS

COOKED TRADITIONAL SUSHI* \$6	\$8
California Roll	
Spicy Shrimp Roll	\$12
Crunch Roll	
RAW TRADITIONAL SUSHI* \$6	\$12
Spicy Tuna Roll	
Spicy Salmon Roll	
Tuna Avocado Roll	
***Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.	
THE HOLD	
@36 ROMNEY ST	
TASTING ROOM HOURS	
7 DAYS A WEEK	
4PM-10PM	