



Revelry x Chef BJ Dennis X Anson Mills X Carolina Malt House Collab
 A portion of "Sea Island" sales will be donated to
 the Jenkins Institute (Orphanage)

UPDATED 12/9/19

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

SMALL VICTORIES
 RED IPA 8%

\$5 / 12oz
 \$9.99 / 6-Pack

LEFTY LOOSEY
 IPA 7%

\$5 / 12oz
 \$9.99 / 6-Pack

POKE THE BEAR
 American Pale Ale 5.5%

\$5 / 12oz
 \$9.99 / 6-Pack

MADE FROM HATCH
 Mexican Style Lager 5.5%

\$5 / 12oz
 \$9.99 / 6-Pack

MIDNIGHT SPECIAL
 American Stout 5.5%

\$5 / 12oz
 \$9.99 / 6-Pack

HOTEL RENDEZVOUS
 Bavarian Wheat 5%

\$5 / 12oz
 \$9.99 / 6-Pack

BACK OFF WARCHILD
 2X IPA 9%

\$5 / 12oz
 \$9.99 / 6-Pack

NEVER SUNNY
 NE IPA 7%

\$5 / 12oz
 \$9.99 / 6-Pack

SHIP'S WHEEL
 Dry-Hopped Cider

\$5 / 12oz

LAZY LOVER
 Belgian Blonde Ale 7%

\$5 / 12oz
 \$9.99 / 6-Pack

SEA ISLAND
 Gluten-Free Fruit Beer
 w/ Watermelon & Sorghum 4%

\$6 / 12oz
 \$11.99 / 6-Pack

Draft Selection

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

GULLAH
 Cream Ale 5%

\$4 / 10oz
 \$6 / 16oz

BREAKFAST & BRUNETTES
 Belgian Dubbel w Coffee
 6.7%

\$4 / 10oz
 \$6 / 16oz

CROSTOWN BROWN
 Brown Ale 5.25%

\$4 / 10oz
 \$6 / 16oz

PETITE SAISON
 Saison 5.3%

\$4 / 10oz
 \$6 / 16oz

TRYPTOCRAN
 American Farmhouse
 Cranberry & Mulling Spices
 5.3%

\$5 / 10oz

WHO'S BRETT
 Brett Fermented IPA 7%

\$4 / 10oz
 \$6 / 16oz

LAZY LOVER
 Belgian Blonde Ale 7v%

\$4 / 10oz
 \$6 / 16oz

HOTEL RENDEZVOUS
 Bavarian Wheat 5%

\$4 / 10oz
 \$6 / 16oz

SMALL VICTORIES
 Red IPA 8%

\$4 / 10oz
 \$6 / 16oz

POKE THE BEAR
 American Pale Ale 5.5%

\$4 / 10oz
 \$6 / 16oz

Upcoming Events

Tuesday - \$2 Tacos 4-10PM
 Wednesday - 1/2 Off Sushi 4-10PM
 Wednesday - PUBFARE 5:30PM
 Friday - DEADWIN 6PM
 Saturday - SUN-SET 3PM

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)

CYLINDRA
 Foeder-Aged Sour Ale 5.7%

Aged for 13-months on
 American Oak. We then
 racked on 400lbs of local
 blackberries and juiced local
 beets from Grow Food
 Carolina

\$9.00 / 16oz

RAMBLIN RUBUS
 American Wild Ale w/ Raspberries 7%

Spontaneously Fermented
 Blonde Ale with red raspber-
 ries. An overnight rest in our
 coolship, and a half trip
 around the sun in oak.

\$12.00 / 16oz

CHATEAU
 Barleywine 10%

Full-bodied. Dominate malt
 backbone. Fig, candied
 orange supported by an
 aggressive hop schedule for
 balance.

\$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

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
CHICKEN WINGS	6 FOR \$7 12 FOR \$13
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

APPETIZERS

LO MEIN	\$4
Onions, carrots, sprouts and green onions (add chicken \$2)	
CARIBBEAN ROLL*	\$6
Tempura shrimp, avocado, cream cheese.	
SEXY ROLL*	\$6
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*	\$7
Tempura lobster, cream cheese, avocado, crab meat. Topped with fillet mignon and wasabi aioli, sriracha, spicy mayo and green onions."	
SPICY TUNA BITES*	\$6
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.	

ASIAN EATS

COOKED TRADITIONAL SUSHI* \$6	California Roll
\$12	Spicy Shrimp Roll
	Crunch Roll
RAW TRADITIONAL SUSHI* \$6	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.

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