



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

TASTING ROOM 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 <u>\$9.99 / 6-Pack</u>	SMALL VICTORIES RED IPA 8% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	LEFTY LOOSEY IPA 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>	MADE FROM HATCH Mexican Lager 5.5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	MIDNIGHT SPECIAL American Stout 5.5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>
LAZY LOVER Belgian Blonde Ale 7% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	HOTEL RENDEZVOUS Bavarian Wheat 5% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	BACK OFF WARCHILD 2X IPA 9% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	NEVER SUNNY NE IPA 7% \$5 / 12oz <u>\$9.99 / 6-Pack</u>	SHIP'S WHEEL Dry-Hopped Cider \$5 / 12oz	SEA ISLAND Gluten-Free Fruit Beer w/ Watermelon & Sorghum 4% \$6 / 12oz <u>\$11.99 / 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!**)

MIDNIGHT SPECIAL American Stout 5.5% \$5 / 10oz <u>\$7 / 16oz</u>	GULLAH Cream Ale 5% \$4 / 10oz <u>\$6 / 16oz</u>	SMALL VICTORIES RED IPA 8% \$4 / 10oz <u>\$6 / 16oz</u>	CROSTOWN BROWN Brown Ale 5.25% \$4 / 10oz <u>\$6 / 16oz</u>	LAZY LOVER Belgian Blonde 7% \$4 / 10oz <u>\$6 / 16oz</u>
HOTEL RENDEZVOUS Bavarian Wheat 5% \$4 / 10oz <u>\$6 / 16oz</u>	LEFTY LOOSEY IPA 7% \$4 / 10oz <u>\$6 / 16oz</u>	BREAKFAST & BRUNETTES Belgian Dubbel w Coffee 6.7% \$4 / 10oz <u>\$6 / 16oz</u>	WHO'S BRETT? Brett IPA 7% \$4 / 10oz <u>\$6 / 16oz</u>	TRYPTOCRAN American Farmhouse Cranberry & Mulling Spices 5.3% <u>\$5 / 10oz</u>

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)

CHATEAU Barleywine 10% Full-bodied. Dominate malt backbone. Fig, candied orange supported by an aggressive hop schedule for balance. <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>	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 <u>\$9.00 / 16oz</u>	RAMBLIN RUBUS American Wild Ale w/ Raspberries 7% Spontaneously Fermented Blonde Ale with red raspberries. An overnight rest in our coolship, and a half trip around the sun in oak. <u>\$12.00 / 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	
ASADADA 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

LATIN EATS

ASIAN EATS

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.	
COOKED TRADITIONAL SUSHI* \$6	
California Roll	
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.

THE HOLD
TASTING ROOM HOURS
@36 ROMNEY ST
7 DAYS A WEEK
4PM-10PM