

# Revelry

ON THE  
BOULEVARD

## Appetizers

<b>BOUDIN BALLS</b> Dijon Mayo, House-Made Pickles	12	<b>CRISPY SHISHITO PEPPERS</b> Parmesan, Sweet Corn Aioli	9
<b>CRISPY CHICKEN WINGS</b> Honey-Sriracha Glaze, Cruciferous Slaw Ranch <i>Substitute: Pomegranate Chipotle BBQ or Citrus Pepper—\$1</i>	12	<b>REVELRY SIGNATURE GUMBO</b> Andouille Sausage, Tasso Ham, Grilled Chicken, Shrimp Crawfish, Lump Crab, Okra, Filé, Served Over Long Grain Rice	9 / 17
<b>FRIED BRUSSEL SPROUTS</b> Maple Balsamic Glaze, Candied Walnuts, Chives, Togarashi	9	<b>CRAWFISH FRIES</b> Crawfish & Hatch Chile Étouffée, French Fries, Chives <i>Enhance with a Fried Egg—\$2</i>	12
<b>WEDGE</b> Baby Iceberg, Crispy Bacon, Chives, Jalapeño Ranch, Blue Cheese Grilled Corn Salsa with Pickled Green Tomatoes			7 / 11

*Enhance your salad with any of the following:*  
*Blackened Shrimp \$12 | Grilled Chicken \$6 | Blackened Red Fish \$6 |*  
*Akaushi Patty \$8 | Beyond Meat Patty \$10*  
*\$2 Each — Bacon | Fried Egg | Sliced Avocado*

## Sandwiches & Burgers

<b>SHORT RIB BANH MI with PHO BROTH</b> Grilled Short Rib, Umami Glaze, Pickled Carrots & Radishes Cucumbers, Jalapeños, Lettuce, Cilantro, Mint, Sriracha Mayo French Bread, French Fries	15	<b>CUBANO GRILLED CHEESE</b> Mojo Roasted Berkshire Pork, Pecan Smoked Ham Swiss, Provolone, Pickled Jalapeños, Creole Mustard Sourdough Bread, French Fries	13
<b>AKAUSHI BURGER</b> 8 oz. Akaushi Beef Patty, Sharp Cheddar, Lettuce Tomato, Red Onions, Dijon Mayo, Challah Bun, French Fries	14	<b>VEGGIE BURGER</b> 6 oz. Beyond Meat Patty, Sharp Cheddar, Lettuce, Tomato Red Onions, Dijon Mayo, Challah Bun, French Fries	15
<b>BLACKENED FISH SANDWICH</b> Cajun Spiced Crusted Red Fish, Green Goddess Dressing Lettuce, Grilled Corn Salsa with Pickled Green Tomatoes Challah Bun, French Fries			13

## Entrees

<b>SHORT RIB</b> 10 oz. Smoked Beef Short Rib Red Wine Jus, Smoked Tomatoes Mashed Potatoes, Green Beans	25	<b>BLACKENED RIBEYE</b> 12 oz. Akaushi Ribeye, Grilled Asparagus Mashed Potatoes	35	<b>SHRIMP &amp; GRITS</b> Jumbo Shrimp, Spanish Chorizo Smoked Sofrito, Brandy Cheddar Grits	22
<b>FRIED CHICKEN</b> 2 Airline Chicken Breasts, House Batter Green Beans, Mashed Potatoes, Savory Gravy	19	<i>Enhance your Ribeye:</i> <i>Smoked Blue Cheese — \$2</i> <i>Sautéed Mushrooms — \$3</i> <i>Crawfish Étouffée — \$5</i> <i>Blackened Shrimp — \$12</i>		<b>PORK CHOP &amp; APPLE SAUCE</b> 12 oz. Center Cut Pork Loin Cider Glaze Spicy Apple Chutney, Cheddar Grits Grilled Asparagus	21

## Sides

<b>GREEN BEANS</b>	6	<b>CUP OF ÉTOUFFÉE</b>	5	<b>CHEDDAR GRITS</b>	4 / 6
<b>ASPARAGUS</b>	6	<b>FRENCH FRIES</b> <i>Enhance with Garlic Parmesan — \$1</i>	5	<b>MASHED POTATOES</b>	4 / 6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.*

## Drafts

<b>(512) IPA</b>	6
<i>(512) Brewing</i>	
<b>Sputnik</b>	6
<i>Austin Beerworks</i>	
<b>Seasonal Tap</b>	6
<i>Austin Beerworks</i>	
<b>Brown Ale</b>	6
<i>Bells</i>	
<b>Two Hearted Ale</b>	6
<i>Bells</i>	
<b>White Ale</b>	6
<i>Bells</i>	
<b>Pale Mosaic</b>	6
<i>Hops and Grain</i>	
<b>Stash IPA</b>	6
<i>Independence</i>	
<b>Coastal Conservation</b>	6
<i>Karbach</i>	
<b>Hefeweizen</b>	6
<i>Live Oak</i>	
<b>One Love</b>	8
<i>Spindletop Brewery</i>	
<b>Mosaic IPA</b>	7
<i>Community</i>	
<b>Electric Jellyfish</b>	8
<i>Pinthouse</i>	
<b>Guinness</b>	7
<b>Michelob Ultra</b>	5
<b>Dos XX</b>	5

## Cans & Bottles

<b>Karbach Love Street</b>	6
<b>Bud Light</b>	4
<b>Coors Light</b>	4
<b>Lonestar</b>	5
<b>Miller Lite</b>	4
<b>Modelo</b>	4
<b>White Claw</b>	6
<i>Black Cherry, Mango, Lime</i>	

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@RevelryBlvd

## Cocktails

<b>RIDE OR DIE</b>	11	<b>EFFEN SMASHED</b>	12
Habañero-Infused Altos Tequila		Effen Cucumber Vodka, Mint	
Mango Purée, Lime, Agave		St. Germaine, Lime, Simple	
<b>THE OAXACAN</b>	14	<b>MANGOJITO</b>	10
Casamigo's Blanco, El Silencio Mezcal		Flor de Cana 4yr, Lime, Simple	
Angostura Bitters, Orange Bitters		Mint, Mango White Claw	
Agave		<b>REVELRY OLD FASHIONED</b>	12
<b>BLACKBERRY MULE</b>	10	Bulleit Bourbon, Vanilla Simple	
Kruto Vodka, Blackberry Purée		Aztec Chocolate Bitters	
Lime, Ginger Beer		Angostura Bitters	

## Frozens

<b>RASPBERRY LEMONADE</b>	11
Deep Eddy's Lemon	
Raspberry Lemonade	

## Digestifs

<b>IRISH COLD BREW</b>	14	<b>COLD BREW MARTINI</b>	13
Jameson Cold Brew, Bailey's		Absolut Vanilla, Cold Brew	
Kahlua, Nutmeg		Bailey's, Kahlua, Nutmeg	

## Wines

<i>Prosecco</i>	<b>Mionetto</b>	<i>ITA</i>	11 / 40
<i>Cremant</i>	<b>Gratien &amp; Meyer</b>	<i>FRA</i>	12 / 44
<i>Lambrusco</i>	<b>Cleto Charlie</b>	<i>ITA</i>	10 / 36
<i>Rosé</i>	<b>Fleur de Prarie</b>	<i>FRA</i>	11 / 40
<i>Chardonnay</i>	<b>A by Acacia</b>	<i>CA</i>	10 / 36
<i>Chardonnay</i>	<b>Freakshow</b>	<i>CA</i>	11 / 40
<i>Pinot Noir</i>	<b>Nimbus Casablanca</b>	<i>CL</i>	12 / 46
<i>Malbec</i>	<b>Festivo</b>	<i>ARG</i>	10 / 36
<i>Cabernet</i>	<b>Louis Martini</b>	<i>CA</i>	12 / 44

**Our hours of operation have been adjusted  
for the next several weeks:**

**Thursday — Saturday**

*5pm — 10pm*

**Sunday — Brunch!**

*Brunch Served from 11am-3pm*

**Happy Hour!**

*Thursday & Friday - 4p - 7pm*