



REVOLUTION
WINERY + KITCHEN

OCTOBER 2024

BEGINNINGS

BREAD & OLIVES.....10

ciabatta, olive oil, balsamic, roasted garlic, marinated olives (v)(*gf)

POLENTA FRITTA.....12

rosemary-thyme polenta, marinara, lemon aioli, fresh herbs (v)(gf)

BEET SALAD.....13

roasted chioggia & red beets, beet aioli, dukkah, vegan feta, dill, parsley (v)(gf)
· add avocado \$3

JACKFRUIT CRABCAKES.....12

caper aioli, dill (v)(gf)

BRUSSELS SPROUTS.....13

vegan feta, pickled red onion, vegan bacon bits, lemon-caper aioli (v)(gf)

BEVERAGES

RED SANGRIA.....10

2018 Cabernet Sauvignon, orange juice, lemon simple syrup, sparkling topper, dehydrated citrus

CALIFORNIA DREAMIN'.....9

2021 'Quinn' rosé of Cabernet Franc, grapefruit, simple syrup, mint

HOUSE-MADE SEASONAL ICED TEA.....4

hibiscus lime

see 'wines & beverages' menu for full list

MAINS

MEDITERRANEAN SALAD.....16

herbed falafel, hummus, vegan tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)
· add avocado \$3 · add beets \$5

SWEET POTATO HARISSA BOWL.....18

roasted Garnet sweet potatoes, chickpeas, harrisa, nori aioli, arugula, hawaij-citrus dressing (v)(gf)
· add avocado \$3 · add beets \$5 · add vegan feta \$2

JAMMIN' BURGER.....20

Impossible patty, greens, crispy onions, pepper jam, aioli, house-made vegan cashew burrata, Acme vegan bun, fries (v)(*gf)
· add avocado \$3

NOT FISH & CHIPS.....18

nori tempura-battered oyster mushrooms, old bay seasoning, hand-cut Chipperbec fries, lemon-dill aioli (v)(gf)

PASTA AL PESTO.....19

fettucine, walnut-basil pesto, snap peas, marinara, tomatoes, walnut parmesan, parsley (v)

DESSERTS

CARAMEL APPLE CHURRO.....9

cinnamon sugar & glaze, pecans, date caramel (v)(gf)

ORANGE-CARDAMOM CAKE.....9

olive oil cake, orange glaze (v)



NEW VEGAN CHEF CHALLENGE ITEM!

TAG US: #VEGANREV24 & #SACVEGANCHEFCHALLENGE

SCAN QR CODE TO
VOTE FOR REV!



(v) vegan (gf) gluten free
(*gf) gluten free upon request

*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness





REVOLUTION
WINERY + KITCHEN

OCTOBER 2024 BRUNCH

BEGINNINGS

-  **PUMPKIN BREAD**..... 12
cinnamon-cream cheese glaze, toasted pecans (v)
-  **BEET SALAD** 13
roasted chioggia & red beets, beet aioli, dukkah, vegan feta, dill, parsley (v)(gf)
· add avocado \$3
-  **CARROT LOX TARTINE** 12
smoked carrot lox, house-made cashew buratta, blackened capers, crispy onions, baguette (v)(*gf)
-  **FRENCH TOAST STICKS** 12
coconut custard, maple syrup, fresh fruit (v)
- VEGAN CHARCUTERIE**.....18
house-made vegan cashew burrata, Miyoko's mozzarella, smoked carrot lox, seasonal accoutrement, crostini (v)(*gf)

BEVERAGES


- MIMOSA**..... 10
- MIMOSA CARAFE**28
- CALIFORNIA DREAMIN'** 9
2021 'Quinn' rosé of Cabernet Franc, grapefruit, simple syrup, mint
- HOUSE-MADE SEASONAL ICED TEA**..... 4
hibiscus lime
- COFFEE**..... 5
brewed Temple Three Pillars blend

see 'wines & beverages' menu for full list

MAINS

- MEDITERRANEAN SALAD**..... 16
herbed falafel, hummus, vegan tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)
· add avocado \$3
-  **BREAKFAST FRIED RICE** 13
seasonal vegetables, jasmine rice, tofu scramble, turmeric, parsley (v)(gf)
· add avocado \$3 · add beets \$5 · add vegan feta \$2
- CHILAQUILES** 15
crispy corn chips, vegan sausage, tofu scramble, salsa rojo, green onion, avocado, radish, vegan geta, lime crema, cilantro (v)(gf)
-  **BREAKFAST SANDWICH**..... 14
JUST egg, spicy aioli, tomato, red onion, levain toast, fingerling potatoes (v)(*gf)

DESSERTS

-  **CARAMEL APPLE CHURRO**..... 9
cinnamon sugar & glaze, pecans, date caramel (v)(gf)
-  **ORANGE-CARDAMOM CAKE**..... 9
olive oil cake, orange glaze (v)



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