



**REVOLUTION**  
WINERY + KITCHEN

# OCTOBER 2025

## BEGINNINGS

### **BREAD & OLIVES.....10**

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

### **POTATO LEEK SOUP .....10**

new potatoes, leeks, house-made tofu bacon crumbles, parsley (v)(gf)  
· add ciabatta loaf \$5

### **FRENCH ONION DIP.....12**

cashew cream cheese, caramelized onions, chives, crostini (v)(\*gf)

### **GODDESS SALAD.....14**

mixed farm greens, green goddess cashew dressing, pistachios, dill, parsley, flower petals (v)(gf)  
· add avocado \$3

### **SWEET N SPICY BRUSSELS SPROUTS.....14**

maple glaze, green onion, habanero aioli, toasted sesame seeds (v)(gf)

### **FALAFEL PLATE.....14**

three house made falafel, tzatziki, parsley (v)(gf)

## DESSERTS

### **CARAMEL APPLE TART.....9**

short bread crust, cinnamon crumble, toasted walnuts, cashew ice cream, caramel (v)

### **OREO CHEESECAKE.....9**

almond cream cheese filling, cookie crust, chocolate ganache (v)(gf)

## MAINS

### **MEDITERRANEAN SALAD..... 17**

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

### **PIZZA BEANS..... 19**

Royal Rancho Gordo beans, marinara, Miyoko's mozzarella, basil, ciabatta (v)(\*gf)

### **S STREET BURGER.....22**

lemongrass-green onion quinoa patty, vegan smoked gouda, pickled jalapeños, cashew sweet-chili aioli, vegan bun, fries (v)(\*gf)  
· add avocado \$3

### **UNCLE DINO'S VEGAN PESTO PASTA .....24**

roasted tomato & almond pesto, fusilli col buco, Miyoko's mozzarella, basil (v)  
· add side salad \$6

### **TOFU STEAK .....22**

Hodo tofu steak, kabocha squash, green beans, crispy herbed potatoes, rosemary butter (v)(gf)



NEW VEGAN CHEF CHALLENGE ITEM!

TAG US: #VEGANREV25 & #SACVEGANCHEFCHALLENGE

(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

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# OCTOBER 2025 BRUNCH

## BEGINNINGS

-  **FALL PUMPKIN COFFEE CAKE**.....10  
maple glaze, toasted pecans (v)
-  **CINNAMON ROLL**.....14  
apple compote, cream cheese frosting, pecans (v)
-  **POLENTA FRIES**.....12  
rosemary-thyme polenta fries, marinara, lemon aioli,  
fresh herbs (v)(gf)
-  **FRENCH ONION DIP**.....10  
cashew cream cheese, caramelized onions, chives,  
crostini (v)(\*gf)

## BEVERAGES

- MIMOSA**.....10
- MIMOSA CARAFE** .....28
- CALIFORNIA DREAMIN'** .....9  
2023 Rosé of Valdiguié, grapefruit juice, simple syrup,  
dehydrated citrus, mint
- SUMMER SUN SANGRIA**.....12  
2018 Cabernet Sauvignon, orange juice, lemon simple  
syrup, sparkling topper, dehydrated apple citrus
- LADY GINGER (NA)**.....8  
ginger-infused apple cider, ginger beer, dehydrated apple,  
cinnamon stick
- MAKE IT BOOZY!** add 1/2 glass of sparkling.....4
- HOUSE-MADE SEASONAL ICED TEA**.....4  
Hibiscus-Lemonade or Citrus Black Tea
- COFFEE**.....5  
brewed Temple Three Pillars blend

see 'wines & beverages'  
menu for full list

## MAINS

- MEDITERRANEAN SALAD**.....17  
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
- CHILAQUILES** .....15  
crispy corn chips, vegan sausage, tofu scramble, salsa rojo,  
green onion, avocado, radish, vegan feta, lime crema,  
cilantro (v)(gf)
-  **CUCUMBER AVOCADO TOAST**.....12  
smashed avocados, cucumber, vegan feta, pickled red  
onions, sesame seeds, pistachios, walnuts (v)(\*gf)  
· add tofu scramble \$2
-  **'JUST EGG' SANDWICH** .....17  
'Just Egg,' walnut pesto, smoked vegan gouda, red  
onion, chili jam, arugula, levain, fingerling potatoes  
(v)(\*gf)  
· add avocado \$3
-  **SHAKSHUKA**.....16  
fire roasted bell peppers, San Marzano tomatoes, 'Just Egg',  
vegan feta, dill, green onion, toast (v)(\*gf)  
· add avocado \$3

## DESSERT

-  **CARAMEL APPLE TART**.....9  
short bread crust, cinnamon crumble, toasted walnuts, cashew  
ice cream, caramel (v)(gf)



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