
BAR + KITCHEN
REVELRY ROOM
DES MOINES, IOWA
Section Mezzanine Hotel Savery, Des Moines
Florentine Room, Hotel Savery, Des Moines, Iowa.
Carte Postale
Correspondance
Adresse



Small Bites

GRANDMA'S SUNDAY MEATBALLS* **$15**
Graziano Sausage & Beef Meatballs, Aged Asiago, San Marzano Tomato Sauce, Garden Herbs, Grilled Sourdough Bread

DEVILISH EGGS **$11**
Brown Sugar- Black Pepper Iowa Bacon, Horseradish Crème Fraiche, Red Peruvian Pearl Pepper

BAKED GOAT CHEESE DIP **$14**
Whipped Goat Cheese, Local Hot Honey, Herbs, Toasted Pistachios, Grilled Sourdough Bread

REVELRY BOURBON BACON **$15**
Thick Cut Bourbon Glazed Smoked Bacon, Pickled Vegetables

PIGGIES IN A BLANKET **$12**
Everything Bagel Spiced Puff Pastry, All Beef Franks, Curry Ketchup, Honey Mustard

SHRIMP COCKTAIL **$21**
4 Jumbo Shrimp, Signature Spicy Cocktail Sauce

PROSCIUTTO & FIG FLATBREAD **$17**
Fig Jam, Prosciutto di Parma, Wild Arugula, Parmigiano-Reggiano, Aged Balsamic Glaze, EVOO

Entrees

PUB STYLE FISH & CHIPS* **$23**
Local Ale Battered Icelandic Cod, Parmesan Garlic French Fries, Coleslaw Dill-Caper Tartar Sauce, Lemon

STEAK DE BURGO* **$49**
Roast 8oz Filet of Sirloin, Asparagus, Creamy Garlic & Herb Butter Sauce, Whipped Potatoes

ROASTED HALF CHICKEN* **$32**
Sorghum-Glazed, Midwest Apple Cider Gastrique, Stone Ground Waspi Creek White Cheddar Grits

GNOCCHI **$26**
Potato Gnocchi, Charred Sweet Corn, Roasted Red Peppers, Arugula, Toasted Pine Nuts, Citrus Brown Butter Sauce, Aged Asiago
Add: Jumbo Shrimp 12 | Grilled Chicken* 7

HOUSEMADE
COTTAGE CHEESE DILL BREAD
Whipped Slow Churned Iowa Dairy Butter
$10

Lighter Side

CAESAR SALAD **$14**
Romaine Hearts, Garlic Focaccia Croutons, Shaved Parmesan, Caesar Dressing, Marinated White Anchovies

ASIAN CRUNCH SALAD **$16**
Shaved Cabbage, Peppers, Snow Peas, Carrots, Arugula, Scallions, Crispy Wontons, Cashews, Mandarin Orange Ginger Sesame Dressing

Add to Salad: Jumbo Shrimp 12 | Grilled Chicken* 7

SOUP DU JOUR **$10**
Today's Selection From The Chef's Kettle

Sweeter Side

CHOCOLATE FONDUE FOR 2 **$26**
Rich Decadent Chocolate Ganache, Rice Krispy Treats, Pretzel Rods, Blondies, Strawberries, Marshmallows, Seasonal Pound Cake

BASQUE STYLE CHEESECAKE **$13**
Graham Cracker Crust, Seasonal Fruit Compote, Whipped Vanilla Bean Cream

WARM APPLE CRISP **$14**
Apple Pie Spiced Apple Filling, Oatmeal Streusel, Caramel Sauce, Vanilla Bean Ice Cream

Handhelds

PARMESAN GARLIC FRENCH FRIES

REVELRY BURGER* **$20**
Angus Beef Patty, Aged Iowa Cheddar, Brioche Bun, Horseradish- Black Pepper Mayo, Crispy Onions

GRILLED CHICKEN SANDWICH* **$18**
Herb Marinated Grilled Chicken Breast, Provolone, Roasted Tomatoes, Arugula, Lemon-Basil Aioli, Brioche Bun

PORK TENDERLOIN SANDWICH* **$19**
Saltine Cracker Crusted Iowa Pork Loin, Dill Pickles, Red Onion, Tomato, Lettuce, Brioche Bun

CAPRESE SANDWICH **$17**
Fresh Puglian Stracciatella Mozzarella, Roasted Pepper Mostarda, Pickled Red Onions, Arugula, EVOO, Baguette

THE BIG GOOEY **$17**
Aged Iowa Cheddar, Smoked Bacon, Mozzarella & American Cheeses, Sourdough

Wine & Beer

White Wine

Rosé, Fleurs De Prairie 10g/40b
Rosé, Chateau d'Esclans "Whispering Angel" 72b
Riesling, Chateau Ste. Michelle 11g/44b
Pinot Grigio, Pighin 16g/64b
Sauvignon Blanc, Kim Crawford 12g/48b
Sauvignon Blanc, Wairau River 63b
Chardonnay, Sonoma Cutrer 15g/60b
Chardonnay, Davis Bynum River West 60b

Red Wine

Red Blend, Troublemaker 15g/60b
Malbec, Terrazas Alto De Plata 10g/40b
Pinot Noir, Unshackled 14g/56b
Pinot Noir, Meiomi 60b
Cabernet Sauvignon, Josh Cellars 4g/56b
Cabernet Sauvignon, "Allomi Vineyard" 114b
Cabernet Sauvignon, Stags Leap 120b

Sparkling

Mionetto Prosecco Doc Brut 14g/56b
Mionetto Prosecco Doc Brut Rosé 14g/56b
Chandon Brut 72b
Veuve Clicquot Brut "Yellow Label" 180b
Moet & Chandon Brut "Imperial" 180b



IOWA BREWS ON TAP $10

Hazy IPA - Easy Eddy, Big Grove Brewery 6.0%
Mexican Lager- Maria, Exile Brewing Co. 5.0%
NEIPA - Whirled Wide Haze, SingleSpeed Brewing 6.3%
Gold Lager - Ruthie, Exhile Brewing Co. 4.9%
American IPA - Des Moines IPA, Confluence Brewing Co. 6.9%
Seasonal Rotational Tap

BEER FLIGHT $18

5 Different Local 5oz Beer Sampling

DOMESTICS $7

Budweiser | Bud Light | Michelob Ultra | Coors Light
Wilson's Honey Crisp Hard Cider | Blue Moon | Sam Adams

IMPORTS. $8

Stella Artois | Corona | Modelo Especial | Heineken

SELTZERS $8

High Noon

N/A BEER $8

Heineken 0.0

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Timeless Libations

GREYHOUND — $15
Ketel One Vodka, Fresh Grapefruit Juice,
Fever Tree Grapefruit Soda,
Rosemary Simple Syrup, Salted Rim

OLD FASHIONED — $16
Woodford Reserve Bourbon, Angostura Bitters,
Demerara Sugar Syrup (Try it Smoked)

MULBERRY BEE'S KNEES — $15
Revelton Mulberry Gin, Honey Simple Syrup,
Fresh Squeezed Lime Juice

HONEY WHISKEY SIDECAR — $15
Jack Daniel's Honey Whiskey, Cointreau,
Fresh Squeezed Lemon Juice

LOBO NEGRO — $15
Del Maguey Mezcal, Muddled Blackberries,
Ginger Simple Syrup, Fresh Squeezed Lime Juice

FRENCH BRUNETTE — $16
Bulleit Bourbon, St. Germain Elderflower Liqueur,
Fresh Grapefruit & Lemon Juices, Simple Syrup

"VIOLET HOUR" RANCH WATER — $15
Tito's Vodka, Chateau Ste. Michelle Reisling,
Fresh Lime Juice, Butterfly Pea Syrup,
Fever Tree Club Soda

CINNAMON TOAST CRUNCH — $15
RumChata, Smirnoff Vanilla Vodka,
Fireball Whiskey, Cinnamon Sugar Rim

LITTLE WING — $16
Maker's Mark Bourbon, Fresh Squeezed Lime Juice,
St. Germain Elderflower Liqueur, Cucumber, Aperol

HIBISCUS MARGARITA — $16
Don Julio Blanco Tequila, Hibiscus Tea,
Cointreau, Fresh Squeezed Lime Juice,
Agave Syrup

BATHTUB GIN — $16
The Botanist Gin, Luxardo Maraschino Liqueur,
Triple Sec, Drambuie, Grenadine, Pineapple Juice,
Angostura Bitters, Club Soda

Famous Martini's

STEP ONE: SELECT YOUR SPIRIT
GIN: Bombay Sapphire | Citadelle
Hendricks | The Botanist

VODKA: Belvedere| Grey Goose
Ketel One | Tito's

SANS ALCOHOL: Seedlip Garden

STEP TWO: YOUR PREFERENCE
EXTRA DRY no vermouth
DRY dry vermouth rinse
CLASSIC two-part spirit and one-part dry vermouth
PERFECT two parts spirit, half part dry vermouth, half part sweet vermouth
WET equal parts spirit and dry vermouth
DIRTY two parts spirit and quarter part olive brine
EXTRA DIRTY two parts spirit and half part olive brine
FILTHY equal parts spirit and olive brine

STEP THREE: TECHNIQUE
STIRRED this is the unspoken law
SHAKEN 007 could agree on this one

STEP FOUR: GARNISH
CLEAN no garnish
CITRUS lemon twist
OLIVES pimento or blue cheese
ONIONS house pickled pearls



Non-Alcoholic Libations

STRAWBERRY LEMONADE SHRUB — $9
Strawberries, Meyer Lemon, Mint,
Golden Balsamic, Fever Tree Club Soda

GRAPEFRUIT ROSEMARY SPRITZ — $9
Rosemary Simple Syrup, Grapefruit Soda,
Fresh Grapefruit Juice, Smoked Paprika Sugar Rim