

show bar

AT REVOLUTION HALL

BURGERS



CLASSIC BURGER \$8⁰⁰

Painted Hills grass-fed beef, house-made ketchup, lettuce mix & our own secret recipe Bar Bar sauce on a locally made potato bun.

ADD: AMERICAN CHEESE	\$1 ⁰⁰	ONION RING & BBQ SAUCE	\$2 ⁰⁰
TILLAMOOK CHEDDAR	\$1 ⁵⁰	MAKE IT A DOUBLE	\$3 ⁰⁰
BACON	\$2 ⁵⁰	SUBSTITUTE BEYOND MEAT PATTY	\$1 ⁵⁰ GF V
EGG	\$2 ⁰⁰		

COMBO MEAL
\$12

CHEESEBURGER + FRIES + FOUNTAIN DRINK

Sub Tillamook cheese	+\$ ⁵⁰	Sub any beer	+\$ ³⁰⁰
Sub bottled craft soda	+\$ ¹⁰⁰	Sub Beyond Meat patty	+\$ ¹⁵⁰

BURGER OF THE MONTH! \$12⁰⁰

An always-delicious, always-new burger experience. Ask your bartender for this month's special!

SANDWICHES

'BTA' GF

Bacon, tomato & arugula sandwich with roasted garlic aioli on a potato bun. **\$8⁰⁰**

EGG MCMORTON GF \$7⁰⁰

Fried egg, apple butter, dijon, Tillamook cheddar & arugula on a potato bun. Add bacon: \$2⁵⁰

KIDZ CORNER \$6⁰⁰

A classic grilled cheese sandwich. **\$8⁰⁰**
...with a small fries and fountain drink.

It's a
Pizza Party!



CHEESE	\$5 ⁰⁰ SLICE
PEPPERONI	\$5 ⁵⁰ SLICE
SPECIALTY	\$6 ⁰⁰ SLICE
VEGAN	\$6 ⁰⁰ SLICE

SALADS & SIDES

MR. MEAN GREENS VO GF \$7⁰⁰

House-roasted beets, goat cheese, caramelized onions, crunchy chickpeas & balsamic vinaigrette on a bed of arugula.

THE SHREDDER GF \$7⁰⁰

Shredded iceberg lettuce, red cabbage, tomatoes, bacon, blue cheese & croutons with ranch dressing.

TOASTED RAVIOLIS 'T-RAVS' \$7⁰⁰

Fried cheese raviolis with house-made marinara. Inspired by Mama Toscano's in St. Louis.

FRENCH FRIES V REG. \$3⁰⁰ LRG. \$4⁰⁰

CAJUN FRIES V REG. \$3⁵⁰ LRG. \$4⁵⁰

FRIED PICKLES \$5⁰⁰

ONION RINGS \$5⁰⁰

ÑOT TOTS \$6⁰⁰

House-made potato balls with a hint of jalapeño kick.

WEEKLY DESSERT

Ask your bartender for sweet deets!



show bar has live music! REVOLUTIONHALL.COM/SHOW-BAR

V Vegan VO Vegan Options GF Gluten Free GF Gluten Free Options

BE SURE TO CHECK OUT OUR *roof deck bar, sunset room* & OTHER FINE SPACES!

GIFT CERTIFICATES AVAILABLE

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AT REVOLUTION HALL

COCKTAILS

MARRY THE NIGHT

Maker's Mark, Cynar, Averna, Luxardo & lemon.
Spirit-forward, smooth with a full-bodied flavor. \$13

FUNNY BUSINESS

Bacardi 8, Grenadine, Luxardo, pineapple, lime & soda.
Juicy & bright with tropical vibes! \$12

HIDE & SEEK

New deal vodka, peach purée, lemon & soda.
Vibrant, peachy & mildly sweet. \$12

NEVER NEVER GONNA GIVE YOU UP

Bombay Bramble Gin, lemon & simple syrup.
Balanced, colorful & berry refreshing! \$12

BURNT-OUT CAMARO

New Deal Vodka, strawberry purée, rhubarb bitters & lime.
Delightfully quenching: a cup of sunshine! \$12

CANTINA CANTINA MARGARITA

Hornitos Reposado, lime juice, Triple Sec & simple syrup.
Fresh, large & limey! \$11
Cadillac (with Patron, Cointreau & Grand Marnier) \$17

FOOL TO LOVE (N/A)

Pineapple, orange, lemon & a can of Rogue CBD Blackberry
Cucumber Soda.
Rejuvenating and juicy. \$9

Cocktail of the Month

Ask your bartender for details! \$10

DRAFT BEER See Chalkboard for Rotating Selection

BOTTLES & CANS

SCHÖFFERHOFER GRAPEFRUIT RADLER	\$5 ⁰⁰
PBR OR TECATE TALLBOY	\$4 ⁰⁰
N/A BEER	\$5 ⁰⁰
HARD KOMBUCHA	\$6 ⁰⁰
ROTATING CIDER	\$6 ⁵⁰
WHITE CLAW HARD SELTZER	\$6 ⁵⁰
SPIKED TOPO CHICO	\$7 ⁰⁰
MILLER PONY	\$3 ⁵⁰



try the CRUX +1 LAGER

A tasty new rice lager collab from Crux Brewing,
Rev Hall, Mississippi Studios & Polaris Hall!

BOILERMAKERS

PRETTY & NICE

PBR + shot of Dickel Rye. \$9

BONITO Y BONITA

Tecate + shot of Espolòn Blanco. \$9

USUAL SUSPECTS

CRAFT SODA	\$3 ⁰⁰
ROGUE CBD SELTZER	\$6 ⁰⁰
RED BULL	\$5 ⁰⁰
LAGUNITAS HOPPY REFRESHER	\$5 ⁰⁰
KOMBUCHA	\$5 ⁰⁰

WINE

HOUSE RED / WHITE / ROSÉ	\$8 ⁰⁰
RED / WHITE / PROSECCO BY THE BOTTLE	\$30 ⁰⁰

GOT WINE QUESTIONS? *Ask your bartender!*



SPECIAL BUBBLES ★★★★★ for ★★★★★ SPECIAL TIMES

ASK YOUR BARTENDER ABOUT
OUR *champagne* OFFERINGS



HOODIES, TEES & MUCH MORE available at show bar!



GIFT CERTIFICATES
AVAILABLE