

WINES BY THE GLASS

12 Joel Gott 815 CABERBET SAUVIGNON CA
 10 Ravenswood Zen of Zin ZINFANDEL CA
 11 Insurrection CAB / SHIRAZ AUSTRALIA
 9 Velvet Devil MERLOT WASHINGTON STATE
 9 Mark West PINOT NOIR Sonoma CA

12 Harken Salinas Valley CHARDONNAY CA
 10 Kendall Jackson Vintner's Reserve CHARDONNAY CA
 11 Wither Hill SAUV. BLANC NEW ZEALAND
 8 San Rocco Veneto Region PINOT GRIGIO ITALY
 9 Bex Nahe Valley REISLING GERMANY
 12 Mionetta Prosecco SPARKLING WINE ITALY

ROSE

6 Beringer **White Zinfandel** CALIFORNIA

8 Marques De Caceres Rioja **DRY ROSE** SPAIN

WINES BY THE BOTTLE

CABERNET SAUVIGNON

65 Buehler 2019, Napa, CA
 54 Earthquake 2020, Lodi, CA
 40 JaM Cellars 2017, Napa Valley CA

MERLOT

58 Midnight Estate 2014, Paso Robles CA
 35 Murphy Goode 2015, California
 32 Velvet Devil Merlot 2016, WA

SYRAH

71 Stag's Leap Petite Syrah 2016, Napa CA
 41 Terre Rouge 2016, Plymouth CA

PINOT NOIR

51 Siduri, Anderson Valley 2020, CA
 50 Erath 2019, Willamette Valley WA
 42 Jean Charles Boisset No 85 2018, Sonoma CA
 40 Angel's Ink 2020, Central Coast CA
 32 Mark West 2016, Sonoma CA

ZINFANDEL

45 Ancient Peaks 2020, Paso Robles CA
 38 Ravenswood Zen of Zin (Old Vine) 2017, CA

CHARDONNAY

55 Dry Creek 2017, Russian River Valley CA
 44 Harken Barrel Fermented 2015, CA
 40 Black Stallion 2021, Napa CA
 40 Josh Cellars 2019, CA
 38 Kendall Jackson 2020, Vintner's Reserve CA

SAUVIGNON BLANC

55 Honig Rutherford Reserve 2021, Napa Valley CA
 38 Wither Hills 2020, New Zealand

REISLING

45 Brooks 2016, Willamette Valley, OR
 32 BEX 2016, Nahe Valley, Germany

PINOT GRIGIO

45 Livio Felluga 2020, Collio Italy
 40 Banfi, San Angelo 2020, Tuscany Italy
 38 Terlato 2019, Friuli Italy
 32 San Rocco, Venezia Italy

OTHER

40 Insurrection Cabernet/Shiraz 2017, AUS
 40 Le Paradou Grenache 2015, France

SPARKLING WINE

95 Veuve Clicquot Brut Yellow Label, France

110 Moet & Chandon Brut Imperial **Rose**, France

REVOLUTION COCKTAILS



JIGGER & JONES

Jigger & Jones Maine Gin, Champagne
 Splash of Pink Lemonade

12



GREAT GATSBY

Absolut Pear, Elderflower Liqueur
 Champagne

12

CIDERHOUSE

Stoli Vodka, Smirnoff Caramel Vodka
 Downeast Cider, Butterscotch Schnapps

10



DARK & STORMY

Gosling's Black Seal Rum
 Maine Root Ginger Beer

9



Shinji Old Fashioned

Legent Bourbon, Orange, Agave Nectar

14



The ABBEY

Bombay BlackBerry Gin, Pomegranite
 Simple Syrup, Lemon

11

SUMMER COCKTAILS



ZAPATA

Altos Blanco Tequila, Guava Juice, Tuaca Liqueur

9



SAIGON SUNSET

Absolut Peach, Pineapple Juice, Ginger
 Splash of Cranberry

12



PANAMA RED

Gosling Rum, Coconut Rum, Falernum Liqueur
 OJ, Splash of Grenadine

10



JACK SPARROW

Captain Morgan, Pineapple Juice, Agave
 Falernum Liqueur

11



BEACH BUM

Bacardi Light, Bacardi Dark, Peach Schnapps
 OJ, Coconut, Grenadine, Fresh Lime

12








BOURBON STREET

Woodford Reserve Rye Bourbon, OJ
 Southern Comfort, Lemonade

10

SMALL PLATES

- CAST IRON BAKED FRENCH BRIE**  16
Apples, Apricots, Almonds
Italian Honey, Flat Bread Toast, Basil
- KEENE BEER PRETZEL**  10
NH Hand Made Pretzel, Amber Bach Mustard Dip
- IPA CHICKEN TENDERS** 13
Served Crispy with Angry Mustard or
Tossed in a Thai Spiced Glaze
- MEDITERRANEAN TASTING**  15
Hummus, Sheep's Milk Feta, Tapenade
Chickpea Falafel, Tomato, Cured Olives
Roasted Peppers, Grilled Flat Bread
- BEER BATTERED BRATWURST BITES** 9
Sweet and Angry Mustard Sauce
- HARDWOOD ROASTED WINGS**  15
Garlic, Rosemary, Lemon, Hot Honey
- TRUFFLE FRIES BOWL**   8
Cotija Cheese, Truffle Oil, Scallions
- FORMAGGIO OVEN FLATBREAD**  11
House Made Mozzarella, Fontina, Provolone
Parmesan, Herb Pressed Olive Oil
- THAI BRUSSELS SPROUT**   14
Red Curry, Toasted Almonds
Coconut Milk, Pineapple, Cilantro
- TEMPURA GREEN BEANS**  11
Peanut Chili Sauce
- VOODOO CAULIFLOWER**  14
Cajun Dust, Frank's Hot Sauce
Blistered Vinegar Peppers, Bleu Cheese Dip
- DRAGON TONGUE DUMPLINGS** 16
Shanghai Pork & Scallion Potstickers
Savoy Cabbage, Green Onion, Sesame
Spiced Thai Duck Sauce


LARGE PLATES

- FIRE GRILLED FLAT IRON STEAK** 29
10 OZ Grilled Beef, Charred Asparagus
Twice Cooked Potato, Sweet Potato, Garlic
Parmesan, Scallion, Horseradish Crema
- WOK SEARED SALMON** 28
Scallion Fried Rice, Wild Mushrooms, Peas
Egg, Indonesian Sweet Soy, Charred Asparagus

BOSTON BATTERED FISH & CHIPS 18/24

Fresh Cod, Hand Cut Fries, Grilled Lemon, Malt Vinegar Aioli, Organic Green Salad

SALADS

- CLASSIC CAESAR SALAD**  16
Hand Chopped, Shaved Aged Parmesan
Crostini Croutons
- ROCKET SALAD**   14
Baby Arugula, Kiln Dried Cranberries, Toasted Pecans
Shaved Parmesan, Double Balsamic Dressing
- BLACKENED SHRIMP COBB SALAD** 18
Organic Lettuce, Crumbled Egg, Roasted Corn
Applewood Bacon, Cotija Cheese, Tomato
- Choice of Dressing
Balsamic Vinaigrette / Bleu Cheese / Spicy Ranch

REVOLUTION

SANDWICHES

HAND CUT FRIES, DILL PICKLE

- SMOKED SALMON & AVOCADO BLT** 17
Hickory Smoked Maine Salmon
Applewood Smoked Bacon, Ripe Tomato
Organic Lettuce, San Francisco Sourdough
- FALAFEL STREET WRAP**  16
Mixed Greens, Tomato, Lemon
Cumin, Cucumber, Onion
Brined Feta, Quinoa, Spinach Wrap
Black Pepper Tzatziki
- THE AMERICAN ROOSTER** 17
Grilled or Fried Chicken, Lettuce, Tomato
Red Onion, Potato Bun, Spicy Ranch Dressing
American Cheese
- DAY BOAT COD** 16
IPA Batter, Pickled Onion
Lettuce, Spicy Buttermilk Dressing
- KING GEORGE** 17
Pulled Heirloom Pork, Melted Onions
Jalapeno-Lime Slaw, Maple BBQ Sauce
Toasted Potato Roll

BURGERS

- SPICY BARREL BURGER** 17
8oz. Angus Patty, Jalapeno Bacon Jam
Pepper Jack Cheese, Organic Lettuce
Red Onion, Ripe Tomato, Potato Bun
- THE HUMBLE AMERICAN** 15
8oz. Angus Patty, Organic Lettuce, Tomato
Red Onion, Toasted Potato Bun
- LUMBERJACK** 18
8oz. Angus Patty, Organic Lettuce, Tomato
Red Onion, Bacon, Egg, Muenster Cheese
Maple BBQ Sauce, Toasted Potato Bun





- UPGRADE TO REVOLUTION FRIES 1
UPGRADE TO TRUFFLE FRIES 3
ADD CHEESE 2 ADD AN EGG 1
ADD BACON 3

- CHICKEN KATSU RAMEN** 22
Crispy Panko Chicken, Farm Egg, Baby Spinach
Green Onion, Carrot, Shiitake, Sprouts
Shoyu Broth, Coriander Leaf
- PULLED PORK MAC N CHEESE** 26
16 Hour Braised Pork Shoulder, Cavatappi
Vermont Cheddar, Stoneface Ale, Dairy Cream
Toasted Japanese Panko

VEGETARIAN  GLUTEN FREE 

14" WOOD FIRED ARTISAN PIZZA

OUR DOUGH IS MADE FRESH WITH ONLY
WATER, FLOUR, YEAST
SALT AND STONEFACE IPA

- THE "MOLLY" PITCHER**  16
Crushed Tomato, Grande Mozzarella
- FRANKLIN**  17
Crushed Tomato, Chef Made Mozzarella
Basil Leaves, Reggiano, Evo
Pepper Flakes
- BARTLET**  18
Crushed Tomato, Mozzarella, Lemon Oil
Baby Arugula, Balsamic Syrup, Parmesan
- ADAMS** 19
Crushed Tomato, Sweet Sausage
Baby Spinach, Onion, Grande Mozzarella
Sicilian Lemon Oil
- PATRICK HENRY (White Pie)**  20
Chef Made Mozzarella, Goat Cheese, Ricotta
Wild Mushroom, Truffle Oil, Parmesan
- BUNKER HILL** 20
Crushed Tomato, Grande Mozzarella
Parmesan, Caramelized Onions
Kobe Meatballs, Hot Pepper Flakes
- HANCOCK** 20
Grande Mozzarella, Basil, Parmesan
Dry Aged Pepperoni, Drizzle of Raw Honey
- MADISON (White Pie)** 20
Ricotta, Chef Made Mozzarella, Bacon
Baby Spinach, Bermuda Onion

- JOSIAH METTLE** 22
Ham, Bacon, Sausage, Pepperoni
Mozzarella, Crushed Tomato

- UPGRADE YOUR CRUST:**
PRETZEL SALT CRUST 1
GARLIC PARMESAN CRUST 2

BEVERAGES

- PEPSI DIET PEPSI TONIC CLUB SODA
SIERRA MIST GINGER ALE LEMONADE
COFFEE FRESH BREWED ICED TEA HOT TEA
DECAF
FREE REFILLS 3

BOTTLES

- MAINE ROOT: GINGER BEER, ROOT BEER**
ORANGE, BLUEBERRY 4
- Pellegrino Sparkling Water** 5
Aqua Panna Water 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.

- ADD Chicken 6 (Fried or Grilled)
ADD Flat Iron Steak 12

- ADD Blackened Shrimp 9
ADD Grilled Salmon 9