



BAR BITES

GOAT CHEESE STUFFED PEPPADEWS | 4

SPICED NUTS | 4

POTATO CHIPS AND DIP | 3

CORN CHIPS AND SALSA | 3

COLD PLATES

THE IOWAN | 31

Chef's Choice of Local and Imported Cured Meats and Cheeses, House White Wine Mostarda, Candied Walnuts, Peppadew Peppers, Pepperoncini, Olives, Mustard, Crostini, Pitas

OCTOPUS CEVICHE | 15

Moroccan Octopus, Jalapeños, Cilantro, Radish, Onions, Charred Corn, Tomatoes, Tostadas

SPREAD PLATTER | 12

Walnut Pate, House-made Yogurt Cheese, Apricot Jam, Tapenade, Rotating Housemade Crackers

WATERMELON BITES | 9

Watermelon Cubes, Feta Cheese, Strawberry Rosé Vinaigrette, Mint Chiffonade

CAVIAR CANAPÉ (3) | 11

Sesame-Crusted Shell, Orange Japanese Caviar, Wasabi, Seasoned Seaweed, Soy Pearls

GRAVLAX | 12

Salt Block Cured Salmon, Dill and Chive Goat Crema, Horseradish, Rotating House-made Crackers

HOT PLATES

OVEN BROASTED WINGS (NF GF DF) | 14

Bone-In Wings, Fresh Garden Vegetables, Choice of Sauce: Apricot Heat, Revel Hot 'n Spicy, Bourbon BBQ

JIMBARAN BEACH CORN | 9

Iowa Corn, Bird's Eye Chili Compound Butter, Cilantro, Lime Juice

YUCA FRIES | 13

Crispy Yuca Fries, Miso Aioli

BACON JALAPEÑO WONTONS | 12

Bacon Jalapeño Cream Cheese, Crispy Wontons, Grilled Jalapeños, Sweet Thai Chili

BAO BUNS (3) | 13

Pork Belly, Watermelon Rind Slaw, Ssamjang Sauce

ZA'ATAR KABAB | 12

Choice of Kofta (2) or Vegetable (3)

Kofta | Beef, Onions, Parsley, Tzatziki

Vegetable | Onions, Peppers, Mushrooms, Squash

FRIED DEVILED EGGS | 9

Breaded Fried Egg White, Whipped Yolk Mousse, Corn Cob Smoked Bacon, Chives

FLATBREADS

GRAZIANO | 14

Graziano Sausage, Marinara, Three Cheese, Peppadew Peppers, Pepperoncini, Roasted Tomatoes, Basil

MUSHROOM CHEVRE | 14

Walnut Pate, Cremini Mushrooms, Arugula, Truffle Oil, Balsamic

HANDHELDS

PHILLY | 15

Roast Beef, Baguette, Roasted Pepper, Caramelized Onions, Harissa, Pepper Jack, Cheddar, Caramelized Onion Relish

REVEL'S COTTAGE BURGER | 15

Angus Beef, Potato Bun, Red Onions, Arugula, Tomatoes, Pickles, Comeback Sauce

TACO SHRIMP AL MOJO | 15

Garlic Mojo Shrimp, Mango Pico, Pickled Onions, Cilantro, Jalapeños

TACO AL PASTOR | 15

Al Pastor Pork, Pineapples, Chayote, Onions, Cilantro

FALAFEL PITA POCKET | 15

Falafel, Romaine, Red Onions, Tzatziki, Cucumbers, Tomatoes, Feta

SALADS

FALAFEL SALAD | 14

Arugula, Tzatziki, Quinoa, Bell Peppers, Cherry Tomatoes, Lemon, Falafel, Feta

SESAME SALMON SALAD | 19

Sesame Soy Marinated Salmon, Cabbage, Carrots, Cucumbers, Edamame, Fried Shallots, Crispy Wontons, Sesame Dressing

CHICKEN CAESAR SALAD | 15

Herb Marinated Chicken, Romaine Lettuce, Cherry Tomatoes, Croutons, Parmesan, Caesar Dressing

ENTRÉES

CREOLE PASTA | 23

Blackened Salmon, Creole Sauce, Harissa Sauce, Caramelized Onions, Sautéed Tomatoes, Parsley

SAVAGE MUSHROOM RISOTTO | 23

Preserved Savage Mushroom, Porcini Risotto, Parmesan Tuile, Pesto, Parsley

CHICKEN TAGINE WAL HAMID | 21

Citrus Chicken Breast, Preserved Lemon, Saffron, Dates, Ksra Bread, Clay Pot Couscous

MIE GORENG | 27

Ramen Noodles, Beef Broth, Rendang Beef Short Rib, Spinach, Hard-boiled Egg, Spring Onions, Fried Shallots, Lime

V = Vegetarian | NF = Nut Free | GF = Gluten Free | DF = Dairy Free

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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