


Aperitif/ Dessert Wines

'10 Domaine de Monteils, Sauternes	14
'13 Riofavaara 'Notissimo' Moscato di Noto, Sicily	15
Domaine Breuil de Segonzac, Pineau des Charentes, France	14
'11 Taylor Fladgate, Late Bottle Vintage Porto, Portugal	19

Waters/ Coffee/ Tea/ Soda

Artisanal Sodas	3
Black Iced Tea	2.5
Flat or Sparkling Water	6
French Press Coffee	
Custom Roast from Foothill Roasters	4
Hot Tea	4
from serendipitea	
Namaste black tea, Rwandan green tea	
Zzz chamomile lavender , Once upon a tea	



BACCHUS' KITCHEN

Tuesday- Saturday
5PM- 10PM

626/594/6377

Bacchuskitchen.com

We are proud to support
our local businesses :

Seed Bakery
Foothill Coffee Roasters

[gf] gluten free [veg] vegetarian

*Dishes are seasoned by our culinary team. Please let us
know about any sodium preferences or
allergies so that we can make necessary
adjustments in the kitchen.*

C&C

Starters

Simply Herbed Greens Salad 9

Dill, chives, parsley, tarragon
Carrots and radishes
Herb Dijon vinaigrette
[gf] [veg]

Artichoke Hearts & Smoked Salmon 14

Braised artichoke hearts, smoked salmon, dried tomato petals,
Shaved fennel, artichoke aioli
[gf] [veg]

Shrimp Fritters 12

Mint chutney, tomato vinaigrette, lemon chive tahini
[gf]

Smoked Asparagus and Buratta Salad 13

Toasted pinenut vinaigrette
[gf] [veg]

Jicama Salad 9

Avocado, roasted yellow peppers, watercress
papita, cilantro, and cotija dressing
[veg]

Watermelon Poke Salad 10

Pickled ginger, black sesame seeds,
Sesame green curry vinaigrette
[gf] [veg]

Seared Albacore Tuna 16

Kimchi, gochujang sauce

Cheese & Charcuterie

Served with crostinis & seasonal accoutrements

Tomme De Chevre Grand-Mère Adrienne 7

black pepper cherries

Brillat Savarin 7

fresh stone fruit

Gorgonzola Dolce 7

wild honey with rosemary

Liwa 7

majouled date compote

Cheese & Charcuterie Plate 22

Chefs Cheese Plate 21

Chefs Charcuterie Plate 21

Mains

Pan Seared Scallops 28

White corn and leek ragout with a basil salad
[gf]

Seasonal Fish mp

Saffron basmati rice, roasted cauliflower, tomato lime chutney
[gf]

Maque Choux 18

Roasted chayote squash, corn, onion, red bell pepper
parmesan cheese, pontchartrain rice
[veg] [gf]

The Midnight Burger 16

Ground beef, ham, swiss cheese, pickle,
dijon mustard, talaria bread, hand-cut fries

Summer Vegetable Ribbon Pasta 20

Zucchini and carrot ribbons, pappardelle pasta,
smoked roma tomato sauce, basil, charred red onion
[veg]

Achiote Grilled Chicken 26

Green chillaquiles, grilled Mexican squash
[gf]

Grilled Pork Loin 27

Smoked Portabella mushroom,
Charred corn grits, smokey adobo sauce
[gf]

Sumac Duck Breast 26

Lemon and olive oil marinated chickpeas,
roasted red bell peppers
[gf]

Grilled Angus New York 29

Provencal potato salad, sauteed spinach
shallot red wine reduction
[gf]

Sides 7 each

Roasted
Moroccan Spiced
Baby Carrots

nutmeg and cinnamon
[gf] [veg]

Grilled Broccolini
parmesan cheese, chili oil
[gf] [veg]

Hand-cut fries
housemade ketchup
[gf] [veg]

Roasted Pee Wee
Potatoes
Rosemary and garlic
[gf] [veg]

Specialty Bread Plate 7

Warm ciabatta and Seed Bakery Multigrain wheat
housemade seasonal compound
butter, garlic olive oil &
Vermont Creamery cultured butter