

WATER/EAU/AGUA

City of Pasadena '18, Iced Tap Water 0
San Pellegrino, Sparkling, 1L bottle 6
Panna, Still, 1L bottle 6

SAN PELLEGRINO SODA - 330ml can 3

Limonata
Aranciata Rosso
Pompelmo
Melograno e Arancia

COFFEE & TEA


French Press Coffee - Custom Roast from Foothill Roasters

-Small (serves 1) 4
-Large (serves 2-4) 8

Hot Tea from serendipitea 4

- Namaste black tea
- Rwandan green tea
- Zzz chamomile lavender
- Once upon a tea

Black Iced Tea
2.5



BACCHUS' KITCHEN

Tuesday- Saturday
5PM- 10PM

626/594/6377

Bacchuskitchen.com

We are proud to support
our local businesses :

96 Bread 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

Simple Herbs and Greens Salad 9

dill, chives, parsley, tarragon
carrot ribbons, julienned radish,
herb dijon vinaigrette
[gf] [veg]

Roasted Yellow Beet Salad 12

pickled beet stems, blonde frisée,
baby kale, toasted hazelnuts
sherry vinaigrette
[gf] [veg]

Burrata with Korean Pears 14

mizuna, whipped queso Fresco
gochujang sauce
rice wine sesame vinaigrette
[veg]

Roasted Delicata Squash Salad 12

chicory, bacon lardon, nutmeg spiced pepitas
maple bacon vinaigrette
[gf]

Almond Rillettes 14

toast points, clove spiced dry cherry compote
topped with cashew butter
[veg]

Crispy Chicken Skin Salad 14

fuji apples, chives, parsley
apple cider vinaigrette
[gf]

Brandade Croquettes 15

red chimichurri

Paprika Shrimp and

Smokey Oats 16

Steel cut oats prepared with smokey gouda
[gf]

Cheese & Charcuterie

Served with crostini & seasonal accoutrements

Chef's Cheese Plate 21

midnight moon - cypress grove, ca, goat's milk
brillat-savarin - normandy, france, cow's milk
fourme d'ambert - auvergne, france, cow's milk
bermuda triangle - cypress grove, ca, goat's milk

Chef's Charcuterie Plate 21

chorizo, speck, black pepper salami, coppa

Chef's Cheese & Charcuterie Plate 22

includes all 4 cheeses and 4 cured meats

3oz Individual Cheese or Charcuterie 7

Mains

Pan Seared Scallops 28

roasted fennel bulb
kabocha squash duchess
white balsamic parsley puree
[gf]

Market Fish mp

served with seasonal accoutrements

Grilled Oyster Mushrooms Spaghetti Squash 18

sage infused olive oil, crispy sage leaves
[veg]

Das Burger 17

50/50 beef and pork patty, caraway seed cheese
braised red cabbage, pretzel bun
hand-cut fries w curry ketchup

Pan Seared Gnocchi 23

house made gnocchi, basil pesto,
roasted cherry tomato, sautéed calamari rings

Pan Roasted Turkey Steak 26

savory bread pudding, roasted brussels sprouts
brown gravy

Feijoada 27

sautéed rice, toasted cassava flour
orange slice
[gf]

Crispy Duck Breast 28

creamed farro, roasted cipollini onions
sherry poached dry figs

Grilled Saikoro Prime Flat Iron 30

seasoned sushi rice
blistered shishito peppers
japanese steak sauce

Sides 8 each

Cheesy Spaetzle

caraway cheese
[veg]

Roasted Sunchokes

[gf] [veg]

Sautéed Celery Root

[gf] [veg]

Roasted Brussels

Sprouts

[gf] [veg]

Hand-cut fries

housemade ketchup
[gf] [veg]

Roasted Parsnips

and

Leeks

[gf] [veg]

Bacon Fried Rice

smoked bacon, egg,
pickled ginger

Specialty Bread Plate

For 2 7

For 4 9

Warm ciabatta and local '96 Bread' sourdough
housemade seasonal compound
butter, garlic olive oil &
Plugra cultured butter