

## 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](http://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

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## 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]

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## 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]

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## Specialty Bread Plate 7

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