

BACCHUS' KITCHEN

Tuesday- Saturday
5PM- 10PM

626/594/6377
Bacchuskitchen.com

WATER/EAU/AGUA

City of Pasadena '19, Iced Tap Water	0
San Pellegrino, Sparkling, 1L bottle	6
Panna, Still, 1L bottle	6

SAN PELLEGRINO SODA - 330ml can

Limonata	
Aranciata	
Aranciata Rosso	
Pompelmo	

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

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



The Eatery Returns! (at Bacchus)

Thank you for your enthusiastic support of our new Tuesday Supper Club menu! It was awesome that so many of you showed up for our month of Fat Tuesdays. We love revisiting our themes from The Eatery and the creative challenge of interpreting it into a menu.

So to keep the good times rolling, this April, we're excited to present the most delicious swap-out that will have you racing home from work! Our next menu will be all about Breakfast-for-Dinner. That's right - Brinner.

You're welcome!

Brinner Tuesdays
@ Bacchus' Kitchen / April 2019

Here's a preview of the shenanigans that lie ahead:

June - Oaxaca
July - Middle East
August - Soul Food
October - German
November - 1960s
December - French

We will not be offering our regular menu on Tuesday Supper Club nights, but we've made sure that we have something to satisfy everyone's palates.

may 2019
Kentucky

starters

The Old fashioned whisky salmon
Whiskey cured salmon, orange zest, baby spinach in Luxardo vinaigrette

Fried Deviled eggs on country coleslaw

Pimento beer cheese with fresh potato chips

Soup beans and fried corn cakes

mains

*All mains come with Family style country
marinated Green bean salad*

Louisville fried chicken thighs with cheddar cheese grits

½ rack red state bbq ribs, sweet and sassy bbq sauce, potato salad

Pickled shrimp, muffaletta relish and macaroni salad

Country fried steak , ham gravy, whipped garlic potato

Fried green tomato on smoked asparagus, red pepper thyme sauce

dessert

Derby Pie and mint julep sorbet

eatery tuesdays @ bacchus' kitchen

This regular menu is served Wednesday - Saturday

starters

simple herbs and greens carrot ribbons, julienned radish herb dijon vinaigrette ^[gf] ^[veg]	9
smoked trout salad mixed greens, shiitake "bacon" cherry tomato, green onion, lemon vinaigrette ^[gf]	12
maryanne's salad chicory, shaved manchego, fried chorizo sauteed bell pepper, garlic vinaigrette ^[gf]	12
red beet tartare roasted red beets, avocado, mango puree white balsamic dijon vinaigrette, crostini ^[veg]	12
burrata salad seasonal citrus, red onion, fresh radish basil, pea shoots ^[veg]	14
seared albacore dill & caper creme fraiche, red pepper relish house-cured arctic char gravlax, farmers' market veg ^[gf]	14
crispy lamb belly rosemary garlic marinade, fennel apple slaw bourbon glaze ^[gf]	15
thai steamed clams & shrimp spicy lemongrass & ginger broth chinese sausage, grilled bread	16

Cheese & Charcuterie

Served with crostini & seasonal accoutrements

Chef's Cheese Plate 21
pichin - piemonte, italy, cow'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

seared scallops herbed celery root puree, charred haricot vert horseradish, green peppercorn, yuzu kosho roasted cippolini onion, herb vinaigrette ^[gf]	28
market fish served with seasonal accoutrements	mp
spring vegetable linguine english peas, shimeji mushroom, roasted cherry tomato basil pesto, fresh parm ^[veg]	18
bungalow burger 50/50 beef and pork, bacon jam pickled red onion, garlic aioli, arugula emmentaler, hand-cut fries w curry ketchup	18
pan-seared gnocchi beef soujuk sausage, broccoli rabe labneh, pine nuts	25
airline chicken breast browned butter mash, heirloom baby carrots lemon caper piccata sauce ^[gf]	26
pan-roasted duck breast roasted apple puree, vadouvan couscous pattypan squash, herb mustard sauce	28
prime flatiron steak grilled broccolini, lemon/garlic/thyme barley pink peppercorn brown butter sauce	30
steak frites 12oz prime new york steak handcut fries, sauce du jour	44

Sides 8 each

sauteed mustard greens & shiitake mushrooms ^[gf] ^[veg]	hand-cut fries w curry ketchup ^[gf] ^[veg]
togarashi braised bok choy w shaoxing wine reduction ^[veg]	blistered chinese leeks w romesco ^[gf] ^[veg] *contains nuts
roasted pattypan squash w chimichurri	rice-a-roni (a san francisco treat)

Specialty Bread Plate

For 2 7

For 4 9

Local '96 Bread' sourdough and ciabatta
seasonal compound butter, garlic olive oil