

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:

May - Kentucky
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.

april 2019
brinner
(breakfast for dinner)

starters

crispy prosciutto w melon
honeydew, watercress, olive oil

chilaquiles rojos
tomato salsa, monterey jack, nopales salad
add huevos \$1.50

deconstructed bagels 'n lox
smoked salmon, crispy bagel chips
cream cheese, capers, red onion

biscuits & gravy
country biscuit, pork sausage gravy

mains

steak & eggs
8oz flatiron, choice of eggs
roasted rosemary pee wee potato, demi

fried chicken & waffles
chicken breast, belgian waffle, whisky maple sauce

blue crab benny
crab claw salad, english muffin
poached egg, roma tomato
pickled jalapeno hollandaise

bacchus omelette
smoked salmon, shimeji mushroom, brie
roasted rosemary pee wee potato, red bell pepper

dessert

rice krispie treats

\$35 prix fixe

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 cipolini 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