

BACCHUS' KITCHEN

Sept 8, 2023

SALADS

BASIC GREENS greens, carrot ribbons, cucumber, herb vinaigrette	13
BUTTER LETTUCE & SHAVED RADISH green goddess dressing	14
CHIQUITA CAESAR baby gem, pepitas, red bell pepper, cotija "crouton"	14

SMALLER PLATES

GRILLED ARTICHOKE with saffron aioli	8/14
ROASTED TOMATO TART fennel pollen, balsamic syrup, parsley oil	14
CRAB ANTIPASTI bibb lettuce, caperberry, castelvetrano olive, saffron aioli	16
BURRATA & STONE FRUIT seasonal stone fruit, curry vanilla oil	16

CHEESE & CHARCUTERIE PLATES

served with crostini & seasonal accoutrements

CHEESE & CHARCUTERIE a selection of four cheeses & four meats	36
JUST CHEESE a selection of four cheeses	32
JUST CHARCUTERIE a selection of four cured meats	32
BREAD PLATE with bacchus compound butter	8

LARGER PLATES

GNOCCHI CON TOMATE tomato emulsion, caperberry, shanklish cheese	28
ZA'ATAR CHICKEN BREAST freekeh, tahini sauce, pickled turnips & beets	32
NIMAN RANCH PORK CHOP rose finn potato, collards, mustard sauce	38
SEARED SCALLOPS braised baby fennel, chickpea balela salad, chimichurri	38
STEAK FRITES prime new york steak, montreal spice, frites, poutine gravy	40
MARKET FISH	MP

SIDES \$10

"STREET" SPROUTS <i>roasted brussels sprouts, mayo, tajin, cotija</i>
ROASTED CAULIFLOWER <i>with lemon zest & chile mint butter</i>
STIR-FRIED BOK CHOY <i>red pepper & soy sauce</i>
SAUTEED SUGAR SNAP PEAS <i>fresh ginger & garlic</i>
WHIPPED MASHED POTATO <i>with nutmeg & goat cheese</i>
FRENCH FRIES <i>with curry ketchup</i>

to provide you the most efficient dinner service, we ask that you please give us your entire order (starters & mains) at the same time. pretty please. with sugar on top.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

Bacchus Kitchen 1384 E. Washington Blvd, Pasadena CA 91104

Dinner for Two-sday



Pasta Prix Fixe every Tuesday in September

\$40 per person

Starter:

Arugula and Fennel Salad
roma tomato, balsamic vinaigrette

Choice of Pasta:

Strozzapreti Carbonara
*bacon, egg yolk, parmesan cheese
rosemary breadcrumbs*

Shrimp Vesuviotto
fennel, saffron, micro opal basil

Vegetable Lasagna
*roasted peppers, zucchini, grilled eggplant
ricotta, mozzarella*

Dessert:

Panna cotta
with fresh figs

Italian White Flight 30
*ruffino NV brut, prosecco
venica '21, pinot grigio, collio DOC, friuli, italy
musso '21, roero arneis DOCG, piedmont, italy*

Italian Rosé Flight 30
*paltrinieri, lambrusco di sorbara NV, emilia romagna
ippolito '21, gaglioppo, ciro DOC, calabria
benanti '21, nerello mascalese, sicily*

Italian Red Flight 30
*donnafugata '21, frappato, vittoria, sicily
bovio '21, barbera d'alba DOC, piedmont
montalbera '21, ruche, piedmont*

Wednesday - Friday

HAPPY HOUR

5pm - 6pm

\$10 glass o' wine
\$35 bottle o' wine
Red or White

\$7 Draft Beer

HAPPY HOUR HAPPY MEAL

only available weds & thurs
cheeseburger + fries + dessert treat +
glass o' wine
\$28

AFTER SCHOOL SPECIAL

grilled cheese sandwich + green salad +
glass o' wine
\$22

Side o' Fries \$8

Green Salad \$10

Cheese Plate (2 cheeses) \$12

Cheese & Charcuterie
(2 cheeses, 2 meats) \$14

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