

BACCHUS' KITCHEN

May 2, 2023

STARTERS

- BACCHUS BASIC GREENS mixed greens, carrot ribbons, cucumber, bacchus vinaigrette 12
BUTTER LETTUCE & SHAVED RADISH SALAD creamy herb dressing 13
ROASTED TOMATO & FENNEL TART balsamic syrup, parsley oil 13
CRAB ANTIPASTI lump crab, bibb lettuce, caperberry, castelvetrano olive, lemon saffron aioli 15
BURRATA & ASPARAGUS grilled white asparagus, pea shoots, blood orange aioli 16

CHEESE & CHARCUTERIE

served with crostini & seasonal accoutrements

- CHEESE & CHARCUTERIE PLATE *a rotating selection of four cheeses & four meats* 32
JUST CHEESE *a selection of four cheeses* 30
JUST CHARCUTERIE *a selection of four cured meats* 30
BREAD PLATE *with bacchus compound butter* 7

MAINS

- PAN SEARED GNOCCHI roasted squash, baby kale, cherry tomato, sage cream 27
ACHIOTE JIDORI CHICKEN BREAST hominy, pasilla, nopales, new mexico chile peanut sauce 29
MARKET FISH with season accompaniments MP
NIMAN RANCH PORK CHOP hasselback potato, black kale, whole grain mustard sauce 36
SEARED SCALLOPS braised baby fennel, pickled carrot, potato pancake, herb cream sauce 36
STEAK FRITES prime new york steak, montreal spice, frites, poutine gravy 40

SIDES \$10

- "STREET" SPROUTS *roasted brussels sprouts, mayo, tajin, cotija*
FRENCH FRIES *with curry ketchup*
SAUTEED CREMINI MUSHROOM *butter, garlic & parsley*
STIR-FRIED BOK CHOY *red pepper & soy sauce*
SAUTEED SUGAR SNAP PEAS *fresh ginger & garlic*
WHIPPED YUKON GOLD MASHED POTATO *with nutmeg & goat cheese*

*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.*

Bacchus Kitchen 1384 E. Washington Blvd, Pasadena CA 91104

Dinner for Two-sday
May-xico

Every Tuesday in May

3 course prix fixe \$35

Ensalada

Jicama and Watercress Salad
queso fresco, spiced pumpkin seeds, lime vinaigrette

El Plato Principal *(choice of one)*

Puerco con Chile Verde
braised pork, chayote squash and cilantro rice

Carne Asada de Claudio
skirt steak, pico de gallo salsa, chilaquiles verde, refried black beans

Camarones a la Veracruzana
sauteed shrimp, cilantro rice, mexican squash

Tostadas Vegetarianas
white bean puree & pickled cucumber, rajas

Postre

Arroz con leche
cinnamon & raisin rice pudding, fresh mango

Fresh Guacamole & Chips \$10

Mexican Wine Flight \$30

Viognier
El Bajio '21, Querétaro, Valle de Bernal
Syrah
Solar Fortun '20, Valle de Guadalupe, Baja
Nebbiolo
Casa Magoni '19, Valle de Guadalupe, Baja

Wednesday - Friday 5pm - 6pm

HAPPY HOUR

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

\$7 Draft

HAPPY HOUR HAPPY MEAL

cheeseburger + fries + dessert treat
+ glass o' wine
\$25

only available weds & thurs

AFTER SCHOOL SPECIAL

grilled cheese sandwich + green salad
+ glass o' wine
\$20

Side o' Fries \$8

Green Salad \$10

Butter Lettuce & Radish \$10

Cheese Plate \$12

Cheese & Charcuterie \$14

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EVENTS!

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