

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

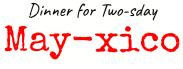
PAN SEARED GNOCCHI roasted squash, baby kale, cherry tomato, sage cream 27 ACHIOTE JIDORI CHICKEN BREAST hominy, pasilla, nopales, new mexico chile peanut sauce 29 MARKET FISH with season accompaniments MP NIMAN RANCH PORK CHOP hasselback potato, black kale, whole grain mustard sauce 36 SEARED SCALLOPS 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



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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