

BACCHUS

RESTAURANT & WINE BAR

bacchus

bac-chus [bákəss] noun

definition: classical god of wine: in greek and roman mythology, the god of wine, identified with the greek god dionysus worshipped with revelry, farm fresh mediterranean inspired food, local wines, and companionship.

small plates

shrimp cocktail

roasted tomato cocktail sauce | preserved lemon 9

heirloom tomato taster

br cohn extra virgin olive oil & 25 yr balsamic | sea salt | micro basil 8

farmers salad

organic greens | local farmed vegetables | white balsamic mustard vinaigrette 6
add fresh roasted sonoma chicken 10 | add grilled pacific salmon 12

caesar

romaine | creamy caesar dressing | foccacia croutons | vella dry jack 6
add fresh roasted sonoma chicken 10 | add grilled pacific salmon 12

roasted sweet corn soup | tomato and feta fritter 7

salumi board

la quercia prosciutto | fra' mani salame toscano | fra' mani salametto piccante 14

artisan cheese board

redwood hill chevre | pierce pt cow's milk | pt reyes toma 16

entrée plates

grass fed beef burger

toma cheese | full circle bakery roll | butter leaf lettuce | tomato 10
add applewood bacon 12

bacchus sandwich

chicken | avocado | butter leaf lettuce | bacon | tomato 10

not so wild mushroom flatbread

sebastopol mushroom | caramelized onion | toma cheese 9

tri tip sandwich

pickled onions | apple slaw 9

bacon lettuce tomato

applewood bacon | butter leaf lettuce | tomato 8
add farm fresh egg 9

vegetarian panini

mozzarella | roasted peppers | spinach | tomato salad 9

pappardelle pasta

caggiano smoked duck sausage | trumpet mushrooms | gorgonzola | port raisins 18

fusilli pasta

sweet corn | roasted peppers | grape tomato | zucchini 14
add fresh roasted sonoma chicken 18 | add grilled pacific salmon 20

bistro steak

steak house potatoes | creamed spinach 17

free range chicken

warm potato salad | wild arugula | pan jus 18

executive chef — don nolan

sous-chef — michael mikelski

18% gratuity added to parties of six or more

warning: consuming raw or under-cooked meat, poultry, shellfish and eggs may increase your risk of food borne illness.
allergy warning: our kitchen prepares items which contain peanuts, tree nuts, dairy, garlic, soy, shellfish, fish, wheat gluten, and eggs. traces of these items may be present in foods.