



*Bacchus House is dedicated, centered, and in celebration of the California farmer, and their fresh, organic cultivated treasures, as Mother Nature's gift. With menus that change with the seasons, you will delight in the indulgence, of presentation, & fine cuisine paired with the best fruit of the vine...*

*We support and embrace the Northern California community as a whole, with a vision to serve, nurture, delight and inspire, both traditionally and whimsically in the celebration that is Life.*

*~Salude*

<b>French Onion Soup</b>	8
<b>Gazpacho Soup</b>	8
<i>Chilled Cucumber, Melon, Fresh Herbs</i>	
<b>Bistro Caesar</b>	
<i>Herb Croutons, Grana</i>	5 / 8
<i>Add Anchovies</i>	5 / 8
<b>Mesclun Greens House Salad</b>	1
<i>Bacon, Pickled Red Onions, Blue Cheese, Red Wine Vinaigrette</i>	5 / 8
<b>Fuji Apple, White Cheddar, Romaine, &amp; Butter Lettuce</b>	
<i>Sun Dried Cranberries, Toasted Pecans, Honey Mustard Vinaigrette</i>	
 Add Grilled Chicken Breast or Grilled Shrimp to any Salad	 4

*We Support Local Farms and Strive to  
Prepare Only the Most Seasonal Highest Quality  
Ingredients Whenever Possible*

*Featured Farms:*

*Del Rio Botanicals, Yolo County  
Stockton/Lodi, CA  
California Olive Ranch, Oroville, CA  
Twin Peaks Orchards, Newcastle CA  
Capay Organics, Capay Valley  
Riverdog Farms, Guinda, CA*

Hours of Operation

Tuesday-Saturday Lunch 11:30 am - 4 pm  
Tuesday-Saturday Dinner 5 pm - 9 pm  
Tuesday - Friday Happy Hour 4 pm - 7 pm