



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

French Onion Soup	<i>cup 5 / bowl 8</i>
Cream of Mushroom Soup	<i>cup 5 / bowl 8</i>
New England Clam Chowder	<i>cup 6 / bowl 9</i>
Bistro Caesar <i>Herb Croutons, Grana</i>	<i>sm 5 / lg 8</i>
<i>Add Anchovies</i>	<i>1</i>
Mesclun Greens House Salad	<i>sm 5 / 8 lg</i>
<i>Bacon, Pickled Red Onions, Blue Cheese, Red Wine Vinaigrette</i>	
Fuji Apple, White Cheddar, Romaine, & Butter Lettuce	
<i>Sun Dried Cranberries, Toasted Pecans, Honey Mustard Vinaigrette</i>	<i>sm 5 / lg 8</i>
Add Grilled Chicken Breast or Grilled Shrimp to any Salad	<i>5</i>

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

Featured Farms:

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

Hours of Operation

Lunch: Tuesday – Saturday 11:30 am - 2 pm

Dinner: Tuesday - Saturday 5 pm - 9 pm

Happy Hour: Tuesday – Friday 4 pm - 7 pm

Champagne Brunch: Sunday 11 am - 2 pm

Closed Mondays

Bacchus House is unable to do separate checks on parties of 10 or more