



# LUNCH MENU

*served 11 am – 4:30 pm MON – FRI*

*10 am – 4:30 pm SAT & SUN*

845.255.8636 • 4 South Chestnut Street • [bacchusnewpaltz.com](http://bacchusnewpaltz.com)

The building in which Bacchus is housed was originally a general store & residence in the late 1800's for the LeFevre family, who were descendants of the founders of our fair village of New Paltz. It has -- at various times since then -- been a Chinese laundry, litho shop, taxi station, barber shop (the original barber chair resides in our third floor office), café, porno photography studio, & -- finally -- a restaurant & bar.

Bacchus was conceived by a long hair who needed a partner who would allow him six months off a year & the necessary 50% of the funding, which amounted to the sum of \$1,900.00. In the early fall of 1973 this Laurel & Hardy team began work by gutting & replacing all the amenities. It was completed in April of 1974. They opened a neighborhood tavern & agreed to name the place after the Roman God of wine, women & song. That was perhaps the last thing they agreed upon. The partnership ended shortly after. It is rumored that the original owner is still involved.

After many years as a very popular college & local nightspot, vast renovations & additions were made, essentially doubling the size of the building. Each year has brought many changes -- the billiard room opened in November 2005, followed by the front patio in June 2006, & the courtyard patio in June 2007. In August 2013, we opened The Brewery at Bacchus, our 3-barrel brewery that has since pumped its unique array of beers directly to our taps. We look forward to bringing you new projects as we continue to expand this historic space.

Enjoy our atmosphere & surroundings while having a hearty meal which will be served with the warmth & congeniality so well known, once you have escaped the city limits &, of course, finished this sentence.

# APPETIZERS

**🌱 Cheese Plate** 11.95  
*three varieties of artisan cheeses, served with slices of baguette, fruit & nuts*

**🌱 Veggie Potstickers** 8.50  
*stuffed with cabbage, carrots, & tofu*

**Homemade Mac & Cheese** 10.95  
*elbow macaroni baked with bacon, topped with panko breadcrumbs*

**🌱🌾 Nachos** 7.95  
*smothered in our three cheese blend, topped with pico de gallo, scallions & jalapeños, with sour cream & salsa*

**Nasty Nachos!** 10.95  
*same as above, plus guacamole & your choice of 2: grilled chicken, popcorn shrimp, chili, refried beans or black beans; each additional topping 2.00*

**Crabmeat, Artichoke & Avocado Dip** 8.95  
*a baked creamy dip served with warm pita*

**🌱 Tex-Mex Egg Rolls** 8.50  
*stuffed with green chilies, corn, black beans, peppers, onions & cheese with a cilantro dipping sauce*

**🌱 Hummus & Pita Plate** 6.95  
*homemade garlic hummus served with warm pita triangles*

**Chicken Wings (10)** 9.50  
*tossed in our special housemade sauce, served with carrots, celery sticks, & blue cheese dressing*

**🌱 Tofu Wings** 8.95  
*tossed in our special sauce, served with carrots, celery sticks, & blue cheese dressing*

**🌱 Mozzarella Sticks** 6.95  
*served with garlic marinara sauce*

**Fish & Chips** 9.95  
*beer battered cod filet, served in a basket of steak fries with lemon & chipotle tartar sauce*

**Chicken Strips** 6.95  
*southern fried & served with honey mustard*

**🌱🌾 Salsa & Chips** 3.95  
*homemade salsa served with corn tortilla chips*

**🌱🌾 Guacamole & Chips** 5.95  
*homemade guacamole served with corn tortilla chips*

# SOUPS

**🌾 Bacchus Chili**  
*topped with three cheese blend, sour cream, tomatoes & scallions*

**🌱🌾 Black Bean Soup**  
*garnished with sour cream, tomatoes & scallions*

**Soup Du Jour** (ask your server about today's selection)

any of the above served in:

Toasted Sourdough	Regular Bowl	5.95
Bread Bowl	7.95 Cup	3.95

# SALADS

**🌱🌾 Mesclun-Endive** 9.50  
*with apples, crumbled blue cheese, candied walnuts & a honey-mustard hazelnut vinaigrette*

**Classic Caesar** 5.50 / 8.95  
*Romaine tossed in a caesar dressing with homemade croutons & sprinkled with parmesan cheese*

**🌱🌾 House** 4.50 / 7.95  
*mixed greens, red onions, cucumbers, carrots, grape tomatoes*

**🌱🌾 Antipasta** 9.95  
*baby arugula, fennel, artichoke hearts, red onion, roasted red peppers, kalamata olives & shaved parmesan tossed in a garlic, extra virgin olive oil*

**🌾 Goat Cheese** 11.50  
*baby spinach & baby arugula, jicama, candied walnuts, bacon, strawberries, & goat cheese in a raspberry vinaigrette*

**Crispy Thai Chicken** 11.95  
*crispy fried chicken tossed in a thai chili sauce, served over a salad of mesclun greens with tomato, avocado, & cucumber in an apple cider vinaigrette*

add a topping to any salad:

Grilled or	Grilled Salmon	5.50
Cajun Chicken	Tuna	5.50
Bacon	Cilantro Chicken Salad	3.50
Grilled or	🌱🌾 Marinated Tofu	3.00
Cajun Shrimp		4.50

# BURGERS, SANDWICHES, & WRAPS

served with lettuce, tomato, pickle, & choice of sides: steak fries, curly fries, potato salad, pasta salad, or cole slaw • sweet potato fries or onion rings: add .75 • substitute a cup of soup: add 1.00 • gluten free bread: add 1.50

**Lemon Pepper Salmon Sandwich** 11.95  
with a honey mustard glaze served on a hard roll

**California Wrap** 9.95  
house roasted sliced turkey breast, bacon, avocado, tomato, arugula & ranch dressing

**Grilled Chicken Sandwich** 9.95  
bacon, guacamole & pepper jack cheese on a hard roll

**Steak Sandwich** 13.50  
with caramelized onions, roasted poblano peppers, swiss cheese & a garlic-cilantro mayo served on ciabatta bread

**Chipotle BBQ Pulled Pork Sandwich** 9.95  
house made pulled pork with sautéed onions & pepper jack cheese served on a hard roll

**Pat LaFrieda Burger** 13.50  
100% black angus beef, chopped short rib blend, never frozen; animals are raised without antibiotics, hormones, or growth promoting drugs, & fed on a diet of grass, hay, & corn, served on a brioche bun

**Bacchus Burger** 8.50  
hand packed, never frozen, 1/2 pound burger

**🌱 Veggie Burger** 8.50  
house made, topped with basil pesto & sprouts, on a hard roll

**Grilled Ahi Tuna Wrap** 12.95  
with mesclun greens, sprouts, avocado & wasabi aioli

**Pastrami Sandwich** 11.95  
with melted swiss, sauerkraut & thousand island dressing served on grilled rye

**Cilantro Chicken Salad Sandwich** 8.95  
made with walnuts, grapes, dried cranberries, celery, apples, mayo, served on a hard roll or rye

**Cajun Tilapia Sandwich** 9.95  
with a chipotle-avocado mayo & served on ciabatta

**🌱 Veggie Wrap** 9.95  
with kalamata tapenade, fresh spinach, sautéed veggies & feta cheese

**Grilled Chicken Wrap** 8.95  
with lettuce, tomato, & pesto mayo

add a topping to any sandwich or wrap:

Grilled Mushrooms or Onions, Bacon, Chili	1.00	American, Cheddar, Swiss, Mozzarella, Crumbled	
Avocado	1.75	Blue, Pepper Jack,	
Sprouts	.50	Monterey Jack	1.00

# PIZZAS

10 inch, crisp crust style • gluten-free: add 2.50

**🌱 Traditional Cheese Pizza** 8.75  
topped with tomato sauce & mozzarella

**Ludwig Pizza** 11.75  
brushed with a white sauce & topped with plum sauce, chicken, pineapple, jalapeño, homemade bourbon caramelized onion, bacon, & mozzarella

**🌱 Mediterranean Pizza** 11.75  
brushed with sun dried tomato pesto, sautéed spinach, kalamata olives, portobello mushrooms & mozzarella

**Taco Pizza** 10.75  
refried beans, cajun chicken, pico de gallo, jalapeños, avocado & three cheese blend

**Buffalo Chicken Pizza** 11.75  
brushed with our pizza sauce & topped with diced chicken tossed in our buffalo sauce, mozzarella, crumbled blue cheese & scallions

**🌱 Wild Mushroom Pizza** 11.75  
brushed with basil pesto & topped with cremini, shitake & oyster mushrooms, mozzarella, roasted red peppers & fresh arugula

add a topping:

pepperoni, black olives,		grilled/cajun chicken	3.00
mushrooms, onions	1.00		
marinated tofu	3.00	grilled/cajun shrimp	4.50

# PASTAS

**Lobster Ravioli** 12.95  
with spinach & cremini mushrooms in a crabmeat cream sauce

**🌱 Mediterranean Pasta** 10.95  
penne tossed with artichoke hearts, roasted red peppers, kalamata olives, grape tomatoes, in a fresh basil pesto sauce, topped with feta cheese

# QUESADILLAS .....

10" or 12"

Smoked Salmon 11.95 / 16.95  
*jack cheese, red onion caper relish & tequila lime sauce  
 served with greens*

Cajun Grilled Chicken 9.95 / 14.95  
*with sautéed onions & peppers & three cheese blend,  
 served with spanish rice, sour cream & salsa*

Shrimp & Goat Cheese 11.95 / 15.95  
*with portobello, spinach, sundried tomatoes, & roasted  
 red peppers, served with spanish rice, sour cream & salsa*

 Fresh Sautéed Veggie 9.95 / 14.95  
*served with spanish rice, sour cream & salsa*

Chipotle BBQ Pulled Pork 9.95 / 14.95  
*served with spanish rice, sour cream & salsa*

# TACOS & CHIMICHANGAS .....

Chicken Chimichanga 9.95  
*cajun spiced chicken, onions, peppers, & cheese, topped with  
 sour cream, guacamole, & pico de gallo, side of rice*

Baja Style Tacos 9.95  
*(2) beer battered cod on corn tortilla with cabbage, pico  
 de gallo & lemon cream mayo, served with a side of rice*

Ahi Tuna Tacos 12.95  
*pan seared ahi tuna on flour tortilla, topped with asian apple &  
 jicama slaw with chipotle sour cream, salsa, with choice of sides*

Tacos (1, 2, or 3) 3.50 / 5.95 / 7.95  
*choice of seasoned chicken, ground beef, refried beans, or black  
 beans. served with lettuce tomato onion salsa & sour cream*

# SIDES .....

Steak Fries	3.00 / 4.95	Rice	1.00	Sour Cream	.95 / 1.50
Curly Fries	3.00 / 4.95	Rice & Beans	1.75	Guacamole	1.95 / 3.50
Sweet potato Fries	3.95 / 5.95	Vegetable of the Day	2.50	Pico de Gallo	.95 / 1.50
Onion Rings	3.95 / 5.95	Salsa	.95 / 1.50	Small Side Salad	4.50

# DESSERT .....

Warm Apple Pie 4.95  
*homemade & served ala mode, drizzled with a caramel  
 sauce & topped with whipped cream*

Tiramisu 5.50

Fresh Fruit Tart 6.50

Walnut Brownie Sundae 4.95  
*homemade & served warm, ala mode with caramel &  
 chocolate sauce, topped with whipped cream*

Classic Vanilla Creme Brulee 5.50

Traditional NYStyle Cheesecake 6.50  
*with choice of chocolate, raspberry or caramel sauce*

# DRINKS .....

Acqua Panna (S)	3.00	Boylan's Cream Soda	3.75	Saranac Orange Cream	3.50
Acqua Panna (L)	5.50	Boylan's Ginger Ale	3.75	Saranac Root Beer	3.50
Boylan's Black Cherry	3.75	Boylan's Grape Soda	3.75	Voss H2O	5.50
Boylan's Birch Beer	3.75	Boylan's Tonic	3.00	Soda / Iced Tea	2.95
Boylan's Cane Cola Diet	3.75	San Pellegrino (S)	3.25	Lemonade	2.95
Boylan's Cane Cola	3.75	San Pellegrino (L)	5.50	Coffee / Tea	2.00