



BRUNCH MENU

served 10 am – 3 pm Sat & Sun

845.255.8636 • 4 South Chestnut Street • 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.

CLASSICS

 Buttermilk Pancakes	7.95	 Quiche of the Day	9.95
<i>Served with maple syrup and a side of fresh fruit</i>		<i>Served with a side of fruit or mixed greens. Please ask your server for today's creation!</i>	
 Pancake Du Jour	8.95	<hr/>	
<i>Three buttermilk pancakes with the chef's choice of filling. Served with maple syrup and a side of fresh fruit</i>		Smoked Salmon Plate	10.95
 Stuffed French Toast Du Jour	9.95	<i>Smoked salmon, tomato, red onion, capers & cream cheese on a toasted bagel</i>	
<i>Thick sliced house made brioche stuffed with mascarpone cheese and fresh fruit, served with orange maple syrup</i>			

BREAKFAST TACOS & BURRITO

With choice of home fries, fresh fruit or side of mixed greens

 Chorizo Tacos	9.95	  Veggie & Tofu Tacos	9.95	 Breakfast Burrito	9.95
<i>Eggs scrambled with chorizo sausage, topped with queso fresco, lettuce, and cilantro lime crema served in two soft corn tortillas</i>		<i>Eggs scrambled with tofu and mushroom and seasoned with curry spice. Topped with grilled onions, peppers, and cilantro served in two soft corn tortillas with a spicy aioli (can be made vegan)</i>		<i>Sautéed veggies, scrambled eggs, black beans, avocado, and melted cheese, with salsa & sour cream</i>	

EGG SANDWICHES

Choice of home fries, fresh fruit or side of mixed greens

Garden Sunrise Sandwich	8.95	Smoked Salmon Sandwich	10.95
<i>Scrambled egg with Portobello mushrooms and topped with grilled onions, peppers, melted pepper jack cheese, and pesto on a brioche bun</i>		<i>Fried egg, smoked salmon, sliced tomato, red onion, and a caper cream cheese on a bagel</i>	

BREAKFAST PLATES

Choice of home fries, fresh fruit or side of mixed greens

Eggs Benedict	(1) 10.95 / (2) 11.95	Huevos Rancheros	9.95
<i>poached eggs and hollandaise sauce on a English muffin with (1) Canadian bacon or sautéed spinach; or (2) smoked salmon</i>		<i>2 Fried eggs on a warm tortilla with refried bean, black bean, guacamole, melted cheese, salsa & sour cream. Served with toast</i>	
 Steak and Eggs Fajita Plate	12.95	Cheddar Cheese 3 Egg Omelet	8.95
<i>Two eggs any style with queso fresco, black beans and steak topped with a house made avocado aioli. Served with soft corn tortillas</i>		<i>Served with toast. Add onions, peppers, or mushroom, .50 ea Add avocado, bacon or sausage, 1.00 ea</i>	

SIDES

Canadian Bacon	3.50	Fresh Fruit	2.50	Toast	2.50
Bacon	3.50	Mixed Greens	2.50	Homefries	2.50
Sausage	3.50				