



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

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

| | | | |
|---|-------|---|-------|
|   Nachos | 9.25 | Chicken Wings (10) | 11.25 |
| <i>smothered in our three cheese blend, topped with pico de gallo, scallions & jalapeños, with sour cream & salsa</i> | | <i>served with carrots, celery sticks & blue cheese dressing; choice of house sauce, chipotle bbq or thai chili sauce</i> | |
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| Nasty Nachos! | 12.25 |  Tofu Wings | 9.50 |
| <i>same as above, plus guacamole & your choice of 2: grilled chicken, popcorn shrimp, chili, refried beans or black beans; each additional topping 2.00</i> | | <i>served with carrots, celery sticks & blue cheese dressing; choice of house sauce, chipotle bbq or thai chili sauce</i> | |
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| Spinach & Artichoke Dip | 9 |  Mozzarella Sticks | 7.50 |
| <i>served with your choice of pita or corn tortilla chips</i> | | <i>served with garlic marinara sauce</i> | |
|  with chips | | <hr/> | |
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|  Tex-Mex Egg Rolls | 9.25 | Fish & Chips | 11.00 |
| <i>stuffed with green chilies, corn, black beans, peppers, onions & cheese with a cilantro dipping sauce</i> | | <i>beer battered cod filet, served in a basket of steak fries with lemon & chipotle tartar sauce</i> | |
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|  Hummus & Pita Plate | 7.50 | Chicken Strips | 8.25 |
| <i>homemade garlic hummus served with warm pita triangles; substitute carrots & celery instead of pita at n/c</i> | | <i>southern fried & served with honey mustard; add a side of steak fries or curly fries for \$3</i> | |
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| | |   Salsa & Chips | 4.25 |
| | | <i>homemade salsa served with corn tortilla chips</i> | |
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| | |   Guacamole & Chips | 6.75 |
| | | <i>homemade guacamole served with corn tortilla chips</i> | |

SOUPS & BOWLS

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|--|------|--|-------|
|  Bacchus Chili | |  Cajun Salmon Bowl | 11.50 |
| <i>topped with 3 cheese blend, sour cream, tomatoes & scallions</i> | | <i>with avocado, pico degallo, black beans, rice & balsamic glaze</i> | |
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|   Black Bean Soup | |   Chick Pea Curry Bowl | 10.25 |
| <i>garnished with sour cream, tomatoes & scallions</i> | | <i>with Spinach & Rice</i> | |
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| Soup Du Jour <i>(ask your server about today's selection)</i> | | | |
| <i>any of the above served in:</i> | | | |
| Regular Bowl | 6.50 | Cup | 4.50 |

SALADS

| | | | |
|---|--------------|---|--|
|   Mesclun Pear | 7.00 / 10.50 |   House | 5.00 / 8.50 |
| <i>with pear, crumbled blue cheese, candied walnuts & a honey-mustard hazelnut vinaigrette</i> | | <i>mixed greens, red onions, cucumbers, carrots, grape tomatoes</i> | |
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|   Beet | 7.00 / 10.50 |  Goat Cheese | 9.00 / 12.00 |
| <i>with baby arugula, mandarin oranges, pecans, red onion and goat cheese with balsamic vinaigrette</i> | | <i>baby spinach & baby arugula, jicama, candied walnuts, bacon, strawberries & goat cheese in a raspberry vinaigrette</i> | |
| <hr/> | | | |
| Classic Caesar | 6.00 / 9.50 | <i>add a topping to any salad:</i> | |
| <i>Romaine tossed in a caesar dressing with homemade croutons & sprinkled with parmesan cheese</i> | | Grilled or | Grilled Salmon |
| <hr/> | | Cajun Chicken | 4.00 |
| | | Bacon | 2.00 |
| | | Grilled or |   Tofu |
| | | Cajun Shrimp | 5.00 |
| | | | <i>with choice of house sauce, chipotle bbq or thai chili</i> |

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

California Wrap 10.50

house roasted sliced turkey breast, bacon, avocado, tomato, arugula & ranch dressing

Grilled Chicken Sandwich 10.50

bacon, guacamole & pepper jack cheese on a hard roll

Steak Sandwich 14.25

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

Chipotle BBQ Pulled Pork Sandwich 10.50

house made pulled pork served on a hard roll, topped with cole slaw

Pat LaFrieda Burger 14.25

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 9.50

hand packed, never frozen, 1/2 pound burger

🌱 Veggie Burger 9.00

house made, topped with basil pesto & sprouts, on a hard roll

Grilled Ahi Tuna Wrap 14.50

with mesclun greens, sprouts, avocado & wasabi aioli

Pastrami Sandwich 13.00

with melted swiss, sauerkraut & thousand island dressing served on grilled rye

Cajun Tilapia Wrap 11.00

with grilled pineapple, arugula and a lemon cream sauce

🌱 Veggie Hummus Wrap 10.50

sautéed veggies & hummus with fresh spinach, kalamata olive tapenade & feta cheese

Buffalo Chicken Wrap 10.50

with lettuce, tomato & housemade blue cheese

add a topping to any sandwich or wrap:

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| Grilled Mushrooms or Onions, Bacon, Chili | 1.00 | American, Cheddar, Swiss, Mozzarella, Crumbled Blue, Pepper Jack, Monterey Jack | 1.00 |
| Avocado | 2.00 | | |

PIZZAS

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

🌱 Traditional Cheese Pizza 9.50

topped with tomato sauce & mozzarella

Buffalo Chicken Pizza 12.50

brushed with our pizza sauce & topped with diced chicken tossed in our buffalo sauce, mozzarella, crumbled blue cheese & scallions

🌱 Wild Mushroom Pizza 12.50

brushed with basil pesto & topped with cremini, shiitake & oyster mushrooms, mozzarella, roasted red peppers & fresh arugula

🌱 Mediterranean Pizza 12.50

brushed with sun dried tomato pesto, sautéed spinach, kalamata olives, portobello mushrooms & mozzarella

add a topping:

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| pepperoni, black olives, mushrooms, onions | 1.25 | 🌱 🌱 Tofu | 4.00 |
| grilled/cajun chicken | 4.00 | with choice of house sauce, chipotle bbq or thai chili | |
| | | grilled/cajun shrimp | 5.00 |

PASTAS

Lobster Ravioli 14.00 / 22.00

with spinach & cremini mushrooms in a crabmeat cream sauce

🌱 Homemade Mac & Cheese 11.00

elbow macaroni topped with panko; add spinach, veg of the day or bacon 2.00; pulled pork or chili 3.00

QUESADILLAS

10" or 12"

Shrimp & Goat Cheese

12.00 / 17.00

with portobello, spinach, sundried tomatoes, & roasted red peppers, served with spanish rice, sour cream & salsa

Cajun Grilled Chicken

10.00 / 15.00

with sautéed onions & peppers & three cheese blend, served with spanish rice, sour cream & salsa

Fresh Sautéed Veggie

10.00 / 15.00

served with spanish rice, sour cream & salsa

TACOS & CHIMICHANGAS

Chicken Chimichanga

10.00

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

Baja Style Tacos

11.00

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

Ahi Tuna Tacos

14.00

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)

4.00 / 7.00 / 9.50

choice of seasoned chicken, ground beef, refried beans, or black beans. served with lettuce tomato onion salsa & sour cream

SIDES

Steak Fries

3.00 / 5.00

Rice

1.50

Sour Cream

1.25 / 2.00

Curly Fries

3.00 / 5.00

Rice & Beans

2.50

Guacamole

2.25 / 4.50

Sweet potato Fries

4.00 / 6.00

Vegetable of the Day

2.50

Pico de Gallo

1.25 / 2.00

Onion Rings

4.00 / 6.00

Salsa

1.25 / 2.00

Small Side Salad

5.00

DESSERT

Warm Apple Pie

5.50

homemade & served ala mode, drizzled with a caramel sauce & topped with whipped cream

Tiramisu

6.00

Classic Vanilla Creme Brulee

6.00

Walnut Brownie Sundae

5.50

homemade & served warm, ala mode with caramel & chocolate sauce, topped with whipped cream

Traditional NYStyle Cheesecake

6.50

with choice of chocolate, raspberry or caramel sauce

Flourless Chocolate Torte

6.00

DRINKS

Acqua Panna (S)

3.00

Boylan's Cream Soda

4.00

Saranac Orange Cream

3.50

Acqua Panna (L)

5.50

Boylan's Ginger Ale

4.00

Saranac Root Beer

3.50

Boylan's Black Cherry

4.00

Boylan's Grape Soda

4.00

Voss H2O

5.50

Boylan's Birch Beer

4.00

Boylan's Tonic

4.00

Soda / Iced Tea

3.00

Boylan's Cane Cola Diet

4.00

San Pellegrino (S)

3.25

Lemonade

3.00

Boylan's Cane Cola

4.00

San Pellegrino (L)

5.50

Coffee / Tea

2.50