

# BACCHUS

restaurant & lounge

## BRUNCH

Saturday | Sunday | Holidays

11:30am - 2:00pm

### Caesar's Three Ways | 12

#### THE AMERICAN

Absolut Vodka - 1 oz, Pepper & Barbeque Rim, Tomato Sauce, Garnished with Pickled Vegetables

#### THE MEXICAN

Cazadores Tequila - 1 oz, Chili & Sea Salt Rim, Garnished with Jalapeno

#### THE CANADIAN

Canadian Club Rye - 1oz Salted Rim, Garnished with Olives, Bacon, Celery

### To Share

**Local West Coast Oysters** (GF) | classic mignonette & cocktail sauce 26 (6pcs) / 50 (12pcs)

### To Start

**Green Smoothie** | mango, pineapple, banana, kale, mint, oat milk 12

**Butternut Squash & Ginger Soup** | toasted pumpkin seeds, chives 17  
+ white wine & garlic prawns (3pcs) 16

**Avocado Shrimp** (GF) | marie rose sauce, dill aioli, micro greens 23 / 38

### Eggs

**Classic Eggs Benedict** | canadian back bacon, hollandaise, toasted english muffin, roasted tomato, kennebec potatoes 26

**Smoked Salmon Benedict** | smoked salmon, hollandaise, toasted english muffin, roasted tomato, kennebec potatoes 28

**Three-Egg Omelet (select three fillings)** | peppers, onion, ham, mushrooms, spinach, cheddar cheese, chèvre, roasted tomato, kennebec potatoes, choice of artisanal toast 26

**Avocado Sourdough** (V) | two poached eggs, tomato and greens, catalina dressing 26

**The Bacchus** | free run eggs, apple & rosemary chicken sausages, double-smoked bacon, sautéed cremini, roasted tomato, kennebec potatoes, choice of toast 28

### Mains

**Brioche French Toast** (V) | seasonal fruits, candied pecans, mascarpone chantilly 23

**Buttermilk Fried Chicken** | green onion pancake, citrus sour cream, spiced maple syrup 28

**The Bacchus Burger** | alberta beef, double smoked bacon, aged cheddar, lettuce, tomato, onion, pickle, bacchus sauce, house-made sesame bun, pommes frites or mini cobb salad 28

**Orange & Fennel Chopped Salad** (V)(GF) | quinoa, sunflower seeds, feta, lemon vinaigrette 22  
+ grilled chicken breast 16 | + pan-seared steelhead 18

**Cajun Fish Tacos** | ling cod, pico de gallo, flour tortillas, chipotle mayo, cilantro, pommes frites 24

**Hand-Peels Shrimp or Turkey Club Sandwich** | toasted multi-grain, double smoked bacon, aioli, butter lettuce, tomato, pomme frites 25

### Enhancement

**Free-Range Egg** (any style) 6

**Apple & Rosemary Chicken Sausage** (2pcs) 8

**Double-Smoked Bacon** (3pcs) 6

**Kennebec Potatoes** 6

**Toasted Bagel & Cream Cheese** 12

**Smoked Salmon with Capers** 16

**Half Avocado** 5

**Bacchus Truffle Pommes Frites** (V)(GF) | chives, grana padano, truffle aioli 14

Executive Chef ~ Stefan Hartmann

The consumption of raw oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacteria or viral contamination.

(GF) Gluten Free (V) Vegetarian



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## Cocktails

Mimosa | 12  
Sparkling Wine, Orange Juice

Kir Royale | 14  
Sparkling Wine, Crème de Cassis

French 75 | 16  
Bombay Sapphire, Sparkling Brut, Lemon Juice

Dark N' Stormy | 18  
Gosling Rum, Ginger of Indies, Ginger Beer

Boulevardier | 16  
Markers Mark, Bourbon, Campari, Cinzano

Espresso Martini | 16  
Absolut Vanilla Vodka, Kahlua, Espresso

## Sparkling & Champagne

	6oz	½ Litre	Bottle
Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy	16.5	-	72
Blue Mountain, Brut, Okanagan Valley, BC	22	-	96
Domaine Rolet, Cremant du Jura Brut, Jura, France	24	-	105
Taittinger, Brut, France	38	-	165

## White

	6oz	½ Litre	Bottle
Giant Head Estate, Gewurztraminer, Summerland, BC	13.75	39	56
La Stella 'Vivace', Pinot Grigio, Osoyoos, BC	16.5	45.5	65
Tantalus Vineyards, Riesling, Kelowna, BC	18	50	72
Peak Cellars, Pinot Gris, Lake Country, BC	18	50	72
Louis Latour, Chardonnay, Bourgogne, France	19	53	76
Clos du Soleil 'Capella', Sauv Blanc Blend, Keremeos, BC	19	55	80
Duckhorn 'Decoy', Chardonnay, Sonoma County, California	20	58	84
Hubert Brochard "Tradition" Sancerre, Loire Valley, France	26	74	104
Domaine Courtalt- Michelet, Chablis, France	26	74	104

## Red

	6oz	½ Litre	Bottle
Andeluna '1300', Malbec	16	47	70
Tinhorn Creek, Cabernet Franc, BC	18	52	72
Xavier Vignon 'Vielles Vignes' Cotes Du Rhone, Rhone, France	19	53	76
Beronia Reserva, Rioja, Spain	19	53	76
Angeline, Cabernet Sauvignon, California	22	60	84
San Felice Chianti Classico 'Il Grigio', Tuscany, Italy	22	60	84
1Mill Road, Pinot Noir, Naramata, BC	23	65	90
Château Tour Bayard, Montagne St. Emilion, Bordeaux, France	23	65	90

## Rose

	6oz	½ Litre	Bottle
Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy	16.5	-	72
Blue Mountain, Brut, Okanagan Valley, BC	22	-	96

## Non-Alcoholic Beverages

Ginger Lotus | 8  
Ginger Beer, Orange Juice, Lemon

Premium Orange or Grapefruit Juice | 8

Limonata | 8  
Fresh Squeezed Lemon, Soda & Sugar

Tomato/Apple/Pineapple/Cranberry Juice | 8

### Selection of Artisanal Italian Coffee

Caffè Umbria Italian Artisanal Coffee Thermos 6

Caffè Latte 6.5 | Cappuccino 6.5 | Flat White 6.5 | Espresso 6.5 | Caffè Mocha 6.5 | Hot Chocolate 7.5

### Selection of Loose-Leaf Tea | 5.5

Classic Orange Pekoe | Lavender Earl Grey | English Breakfast | Decaffeinated English Breakfast |  
Thunderbolt Darjeeling | Pear Green Tea | Organic Peppermint | Chamomile |  
Apple Pie Blend | Organic Wild Strawberry | Lemon Verbena

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