BACCHUS
restaurant & lounge

BRUNCH

Saturday and Sunday, 11:30am – 2:00pm

TO SHARE

Local West Coast Oysters (GF)
6 for 26 |12 for 50
Classic Mignonette & Cocktail Sauce

Seafood Platter | 60
6 Local Westcoast Oysters, 6 Prawns,
Classic Mignonette, Cocktail Sauce, Lemon

TO BEGIN

Jumbo Prawn Cocktail (GF) | 32
Cocktail Sauce, Fresh Horseradish, Marie Rose Sauce, Lemon

Yogurt & House-Made Granola Parfait | 18
Fresh Berries, Raspberry Coulis

Bacchus Truffle Pommes Frites (V) | 16

SOUPS & SALADS

Spiced Winter Squash Soup (GF)(V) | 18
Pumpkin Seed Macha | + Hokkaido Scallop 7

Cobb Salad (GF) | 27
Turkey, Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes, Danish Blue Dressing

Chopped Salad (V)(GF) | 27
Butternut Squash, Fennel, Orange, Tomato, Red Pepper, Cucumber, Pumpkin Seeds, Lemon Dressing

MAINS

Classic Eggs Benedict | 28
Canadian Back Bacon, Toasted English Muffin, Hollandaise

Eggs Florentine (V) | 21
Spinach, English Muffin, Hollandaise | + Smoked Salmon 7

Avocado on Toasted Focaccia (V) | 28
Poached Eggs, Arugula & Tomato Salad, Lemon Dressing

Blueberry Pancakes (V) | 22
BC Blueberry Preserves, Pure Québec Maple Syrup

Hand-Peeled Shrimp or Turkey Clubhouse | 27
Multi-grain, Smoked Bacon, Aïoli, Lettuce, Tomato, Pomme Frites

The Bacchus Alberta Beef Burger |29
Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites | +Fried Egg 5

Chicken Schnitzel | 32
Pan-Seared Potatoes, Poached Egg, Hollandaise

CHEFS FEATURES

Three Egg Truffled Omelette (V)(GF) | 32
Shaved Truffle, Pecorino, Fresh Herbs, Salad

Flat Iron Steak 6oz & Eggs | 55
Two Eggs Any Style, Breakfast Potatoes, Chimichurri

Potato Gnocchi (V) | 35
Wild Mushroom, Ramps Butter, Parmesan

French Toast (V) | 22
Crème Chantilly, Local Berries, Quebec Maple Syrup, Icing Sugar | + Second Slice 10

Chef de Cuisine | Keegan Yeo

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A service charge of 18% will be added to all parties of six (6) or more.

RELAIS & CHATEAUX

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BRUNCH BEVERAGES

MIMOSA THREE WAYS | 12 each

Classic Mimosa
4oz Sparkling Wine, Orange Juice

Cranberry Mimosa
4oz Sparkling Wine, Cranberry Juice

Grapefruit Mimosa
4oz Sparkling Wine, Grapefruit Juice

CLASSIC COCKTAILS

Classic Caesar | 12
1.5oz Vodka, Clamato Juice, Lemon Juice

Signature Bacchus Caesar | 16
1.5oz Vodka, Clamato Juice, Worcestershire Sauce, House Jerk Bitters, Tabasco Hot Sauce, Cracked Black Pepper, Garnished with Jerk Beef Skewer

Aperol Spritz | 16
1oz Aperol, Sparkling Wine, Soda, Dehydrated Orange Garnish

Dark N' Stormy | 19
2oz Goslings Rum, Lime Juice, Ginger Beer, Angostura Bitters, Mint

Kir Royale | 16
0.5oz Crème de Cassis, Sparkling Wine

French 75 | 18
1oz Bombay Sapphire, Sparkling Brut, Lemon Juice

Gin Basil Smash | 18
2oz Tanqueray Gin, lemon Juice, Sugar, Basil

Espresso Martini | 19
1oz Kalhua, 1oz Vanilla Vodka, Espresso

Pick Me Up | 22
1oz Bailey's, 1oz Vodka, Espresso

Tequila Espresso Martini | 26
1oz Casamigos Reposado Tequila, 1oz Espresso, 0.75oz Cantera Nega Café Coffee Liqueur, Agave Syrup

NON-ALCOHOLIC BEVERAGES

Ginger Lotus | 12
Ginger Beer, Orange Juice, Lemon

Espresso Mocktini | 15
NOA Non-Alcoholic Coffee Liqueur, NOA Amaretto, Fresh Espresso, Simple Syrup

SGT Pepper | 14
Pineapple, Lemon, Simple Syrup, Tonic, Cucumber, Pepper

Premium Orange, Grapefruit | 9
Tomato, Apple, or Cranberry Juice | 7

TEA & COFFEE

Selection of Artisanal Italian Coffee
Caffè Umbria Italian Artisanal Coffee Thermos | 7

Caffè Latte, Cappuccino, Flat White, Espresso, Caffè Mocha | 7.5

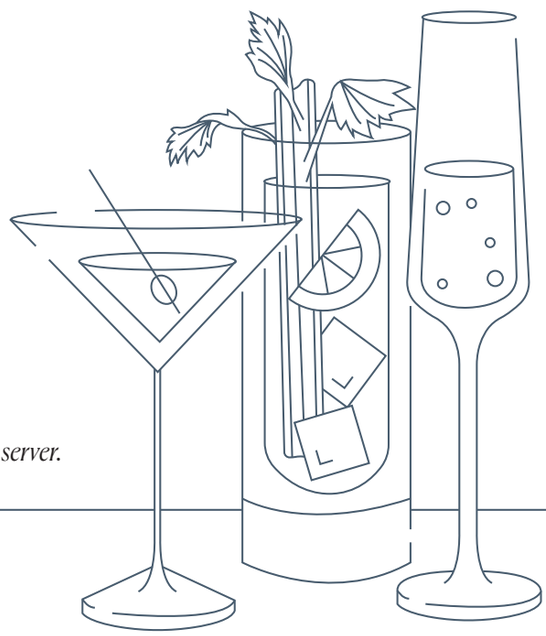
Hot Chocolate 7.5

Selection of Loose-Leaf Tea | 6
Teas for Change – Nutcracker | Sugar Plum Fairy Spiced Chai | Apple Pie

Traditional Black Tea – English Breakfast | Decaf English Breakfast | Lavender Earl Grey

Herbal Infusions – Harmony | Peppermint Leaves | Osmanthus Flower | Himalayan Meadow Chamomile

Scented Green Teas – Organic Floral Jasmine Green Tea | Pear Tree



For a full list of Wines, Spirits, and Cocktails please speak with your server.

RELAIS & CHATEAUX