

# 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 | 58**  
6 Local Westcoast Oysters, 6 Prawns,  
Classic Mignonette, Cocktail Sauce, Lemon

## TO BEGIN

**Pan Seared Hokkaido Scallops**  
**(2 pcs) | 25**  
Potato Rosti, Tomato, Peas

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

**Bacchus Truffle Pommes Frites (V) | 14**

## SOUPS & SALADS

**Oven-Roasted Tomato Bisque (V) (GF) | 17**  
Mascarpone, Basil | + Mini Grilled Cheese Sandwich 6 +  
Scallop 6

**Cobb Salad (GF) | 25**  
Turkey, Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes,  
Danish Blue Dressing

**Crunchy Chopped Salad (V)(GF) | 25**  
Feta, Tomato, Cucumber, Golden Beets, Artichoke, Shaved  
Fennel, Watermelon, Toasted Seeds, English Mustard 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 | 26**  
Multi-grain, Smoked Bacon, Aioli, Lettuce, Tomato, Pomme Frites

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

**The Bacchus Alberta Beef Burger | 28**  
Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce,  
Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun,  
Pommes Frites | +Fried Egg 5

**Panko Fried Poached Egg | 25**  
Lyonnaise Salad, Croutons, Radishes, French Dressing  
Choice of: Bacon OR Goat Cheese

## CHEFS FEATURES

**Flat Iron Steak 6oz  
& Eggs | 48**  
Two Eggs Any Style, Breakfast  
Potatoes, Chimichurri

**Chicken Schnitzel | 23**  
Pan-Seared Potatoes, Poached  
Egg, Hollandaise

**Potato Gnocchi (V) | 30**  
Wild Mushroom, Ramps Butter,  
Parmesan

**French Toast (V) | 22**  
Whipped Pistachio Mousse, Local  
Strawberries, Quebec Maple Syrup,  
Icing Sugar | + Second Slice 10

Executive Chef | Stefan Hartmann

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.

# BRUNCH BEVERAGES

## MIMOSA THREE WAYS

### Classic Mimosa | 12

4oz Sparkling Wine, Orange Juice

### Mint Mimosa | 14

3oz Sparkling Wine, Mint Syrup

### Blackcurrant Harvest Mimosa | 15

3oz Sparkling Wine, Blackcurrant Purée

## 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 | 14

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 | 11

Ginger Beer, Orange Juice, Lemon

### Limonata | 9

Fresh Squeezed Lemon, Soda & Sugar

### SGT Pepper | 12

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** – Mad Hatter's Tea Party

**Traditional Black Tea** – English Breakfast | Decaf

English Breakfast | Lavender Earl Grey |

Osmanthus Flower | Shanghai Rose

**Herbal Infusions** – Harmony | Peppermint

Leaves | Ginger Yuzu | Lemon Verbena | Himalayan Meadow Chamomile

**Scented Green Teas** – Organic Floral Jasmine

Green Tea | Gyokuro Asahi

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

