

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

Honey Braised Pumpkin (V)(GF) | 25
Dodoni Feta Chese, Chickpeas, Fennel, Arugula,
Balsamic Vinaigrette

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

Bacchus Truffle Pommes Frites (V) | 14

SOUPS & SALADS

Spiced Winter Squash Soup (VE)(GF) | 18
Pumpkin Seed Macha | + Scallop 6

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

Crunchy Chopped Salad (V)(GF) | 25
Coleslaw, Iceberg Lettuce, Kale, Bell Pepper, Cherry
Tomatoes, Crispy Rice, Peanut 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

Le Petit Chapeau Duck Sausage | 28
Crispy Duck Leg Confit, White Bean Cassoulet, Fried Egg

CHEFS
FEATURES

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

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

Prime Rib Hash | 32
Poached Egg, Peppers, Onions,
Mushrooms, Hollandaise

**NUTELLA® Mascarpone
French Toast (V) | 22**
Berries, Candied Pecans, Québec
Maple Syrup | + Second Slice 8

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

Golden Orchard Mimosa | 14

3oz Sparkling Wine, White Peach Purée, Orange Bitters

Blackcurrant Harvest Mimosa | 15

3oz Sparkling Wine, Blackcurrant Purée, Maple Syrup

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

Seasonal Blends – Pumpkin Spice | Apple Pie |
Herbal Spiced Chai | Ginger Yuzu

Traditional Black Tea – English Breakfast | Decaf
English Breakfast | Lavender Earl Grey | Classic
Orange Pekoe | Lapsang Souchong

Herbal Infusions – Chamomile Flower |
Peppermint Leaves

Scented Green Teas – Organic Floral Jasmine
Green Tea | Amour Tea

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

