

Executive Chef Stefan Hartmann's

# BACCHUS BRUNCH

Saturday and Sunday, 11:30am – 2:00pm

## TO SHARE

### Seafood Platter | 58

6 Local Westcoast Oysters, 6 Prawns,  
Classic Mignonette, Cocktail Sauce, Lemon

### Local West Coast Oysters (GF) 6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

## TO BEGIN

### Smoothie of the Day | 12

### Freshly Cut Fruit Salad | 16

Fresh Mint

### Yogurt & House-Made Granola Parfait | 16

Mixed Berries, Raspberry Coulis

### Swiss Bircher Muesli | 16

Whole Oats, Yogurt, Apples, Slivered Almonds

### Pumpkin Soup (VE)(GF) | 17

Pumpkin Seed Oil, Chives | +Scallop 6

### Duck Liver Parfait | 24

Plum Jam, Sweet Wine Gelée, Brioche

## SALADS

### Cobb Salad (GF) | 25

Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg,  
Tomatoes, Creamy Danish Blue Dressing

### Chopped Salad (V)(GF) | 23

Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel,  
Pumpkin Seeds, Lemon Vinaigrette

## GERMAN FEATURES

In homage to Executive Chef Stefan Hartmann's German heritage, this menu offers a unique selection of German brunch items that are sure to delight!

### Poached Weisswurst | 12

Freshly Baked Pretzel, Sweet Mustard

### German Potato Rosti & Smoked Salmon | 21

Poached Egg, Horseradish Sour Cream, Hannah Brooks  
Farm Greens | + 5g Transmontanus Kaviari® Caviar 35

### Bavarian Meatloaf | 21

Melted Onions, Egg of Your Choice, German Potato Salad

### Chicken Schnitzel | 23

Pan-Seared Potatoes, Poached Egg, Hollandaise

### Cheese Spaetzle | 18

German Pasta, Cheese Topped, Fried  
Shallots, Chives

### Warm Apple Strudel | 14

Vanilla Ice Cream, Caramel Drizzle

## BACCHUS CLASSICS

### Classic Eggs Benedict | 26

Canadian Back Bacon, Hollandaise, Toasted English Muffin

### Eggs Florentine | 21

Spinach, English Muffin, Hollandaise | + Smoked Salmon 7

### Crushed Avocado on Sourdough | 23

Poached Egg, Marinated Tomato & Radish Salad

### Blueberry Pancakes | 21

BC Blueberry Preserves, Pure Québec Maple Syrup

### French Toast | 21

Cherry Compote, Candied Pecans, Whipped Cream

### Hand-Peeled Shrimp or Turkey Clubhouse | 25

Toasted Multi-grain, Double Smoked Bacon, Aioli,  
Butter Lettuce, Tomato, Pomme Frites

### The Bacchus Burger | 28

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

## Enhancements

Free-Range Egg (Any Style) | 5

Half Avocado | 5

Confit Garlic Cheese Toast (2pcs) (V) | 12

Toasted Bagel & Cream Cheese | 12  
+ Smoked Salmon | 12

Toast with Housemade Preserves | 7

Breakfast Potatoes | 6

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

Chicken Sausage (2pcs) | 7

Double-Smoked Bacon (3pcs) | 6

Pan-Seared Foie Gras | 22

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.

# BACCHUS

restaurant & lounge

## BRUNCH BEVERAGES

### CAESAR'S THREE WAYS | 12

#### The American

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

#### The Mexican

1oz Cazadores Tequila, Chili & Seasalt Rim,  
Garnished with Jalapeno

#### The Canadian

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

### CLASSIC COCKTAILS

#### Mimosa | 12

Sparkling Wine 6oz, Orange Juice

#### Aperol Spritz | 16

Sparkling Wine, Aperol 1oz, Soda, Dehydrated  
Orange Garnish

#### Dark N' Stormy | 19

Gosling Rum, Ginger of Indies, Ginger Beer

#### Kir Royale | 14

Sparkling Wine, Crème de Cassis

#### Boulevardier | 17

Markers Mark, Bourbon, Campari, Cinzano

#### French 75 | 18

Bombay Sapphire, Sparkling Brut, Lemon Juice

#### Tequila Espresso Martini | 21

1 oz Cazadores Reposado Tequila, 1 oz Espresso,  
0.75 oz Cantera Nega Café Coffee Liqueur,  
Simple Syrup

#### Gin Basil Smash | 18

Tanqueray Gin, lemon Juice, Sugar, Basil

### 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, Tomato, Apple, Pineapple or Cranberry Juice | 9

### TEA & COFFEE

#### Selection of Artisanal Italian Coffee

Caffè Umbria Italian Artisanal Coffee Thermos | 8

Caffè Latte, Cappuccino, Flat White, Espresso,  
Caffè Mocha | 6.5

Hot Chocolate 7.5

#### Selection of Loose-Leaf Tea | 6

Spiced Chai Blend | Classic Orange Pekoe |

Imperial Earl Grey | Decaffeinated English

Breakfast | English Breakfast | Golden Assam Tea |

Organic Chamomile Flower | Organic Peppermint

Leaves | Organic Floral Jasmine Green Tea |

Sencha Fukujyu Cha Green Tea



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