

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.