

# 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 Cheese, 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

**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**  
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

### 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** – Himalayan Mountain Tea | Himalayan Meadow Chamomile

**Traditional Black Tea** – English Breakfast | Decaf English Breakfast | Lavender Earl Grey | Classic Orange Pekoe | Shanghai Rose

**Herbal Infusions** – Harmony | Peppermint Leaves | Lemon Verbena

**Scented Green Teas** – Organic Floral Jasmine Green Tea | Imperial Dragonwell

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

