

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

Green Smoothie (VE) | 14
Mango, Pineapple, Banana, Kale, Oat Milk

Fresh Fruits & Berries Plate | 20
Yogurt-Honey, House-Made Granola

Belgioso Burrata (V) | 28
Marinated Fennel, Pickled Enoki Mushrooms, Focaccia,
Heirloom Tomatoes Broth

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

SOUPS & SALADS

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

Chopped Salad (V)(GF) | 25
Chickpeas, Cucumber, Celery, Tomato, Apple,
Fennel, Beets, Citrus, Dodoni Fetta, Mustard
Vinaigrette, Pumpkin Seeds

Spiced Tomato Bisque (V)(GF) | 17
Sour Cream, Basil | + Mini Grilled Cheese Sandwich 6

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

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

Hand-Peeled Shrimp or Turkey Clubhouse | 26
Multi-grain, Smoked Bacon, Aioli, Lettuce, Tomato, Pomme Frites

Smoked Salmon Bagel | 26
Cream Cheese, Lemon, Sliced Red Onion, Capers, Dill, Local Greens

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

CHEFS FEATURES

Cheese Spaetzle (V) | 18
German Pasta, Cheese Topped,
Fried Shallots, Chives

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

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

**NUTELLA® Mascarpone
French Toast | 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

CAESAR'S THREE WAYS | 14

The Classic Canadian

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

BBQ Caesar

1oz Ketel One Vodka, Pepper & Barbeque Rim,
Tomato Juice, Garnished with Pickled Vegetables

A Spicy Caesar

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

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

CLASSIC COCKTAILS

Mimosa | 12

6oz Sparkling Wine, Orange Juice

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

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

Lemon Verbena | Classic Orange Pekoe |
Lavender Imperial Earl Grey | Decaffeinated
English Breakfast | English Breakfast | Organic
Chamomile Flower | Organic Peppermint Leaves |
Organic Floral Jasmine Green Tea | Organic
Lychee | Wild Strawberry



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