

Executive Chef Stefan Hartmann's

BACCHUS BAVARIAN BRUNCH

Saturday and Sunday, 11:30am – 2:00pm

OYSTERS TO SHARE

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

Creamy Potato Soup | 14

Austrian Pumpkin Seed Oil

Smoked Salmon & Poached Egg | 21

Kataifi Nest, Horseradish, Dill, Chives

Duck Liver Mousse | 18

Waldorf Salad, Walnut Krokant, Apple Three Ways

Cobb Salad (GF) | 12 / 24

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

GERMAN FEATURES

Poached Weisswurst | 12

Freshly Baked Pretzel, Sweet Mustard

Currywurst Berlin Style | 22

Bratwurst, Warm Curry Sauce, French Fries

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

Oma's Rice Pudding | 12

Cinnamon, Caramelized Apple

BACCHUS CLASSICS

Crispy Pork Belly Eggs Benedict | 21

Gruyère Cheese, English Muffin, Hollandaise

Eggs Florentine | 21

Spinach, English Muffin, Hollandaise

Add 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

Enhancements

Free-Range Egg (Any Style) | 5

Breakfast Chicken Sausage (2pcs) | 7

Half Avocado | 5

Breakfast Potatoes | 6

Toasted Bagel & Cream Cheese | 12

Add Smoked Salmon | 7

Toast with Housemade Preserves | 7

Double-Smoked Bacon (3pcs) | 6

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

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

BACCHUS

restaurant & lounge

BRUNCH BEVERAGES

GERMAN BEER

Erdinger Weissbier 500ml | 12

Erding, Germany

Warsteiner, Pilsner, 20oz Pint | 13

Germany

Add Jägermeister 1oz | 12.5

GERMAN COCKTAILS

Kirsch Royale *'A twist on a classic'* | 16

Kirsch, Cherry Syrup, Sparkling Wine

Bavarian Coffee | 15

1oz Kahlua, 1oz Peppermint Schnapps, Coffee, Whip

German Vacation | 16

1oz Bacardi 8yr Rum, 1oz Jägermeister, .5oz

Amaretto, Ginger Syrup, Lemon Juice

AUSTRIAN & GERMAN WINES

2022 Weingut Malat, Crazy Creatures |
16 6 oz glass, 45 ½ L, 65 btl

Grüner Veltliner, Kremstal, Austria

2021 Emrich Schonleber | 84 btl

Riesling, Lenz, Nahe, Germany

NON-ALCOHOLIC BEVERAGES

Ginger Lotus | 8

Ginger Beer, Orange Juice, Lemon

Limonata | 8

Fresh Squeezed Lemon, Soda & Sugar

Premium Orange, Grapefruit, Tomato,
Apple, Pineapple or Cranberry Juice | 8

TEA & COFFEE

Selection of Artisanal Italian Coffee

Caffè Umbria Italian Artisanal Coffee Thermos | 6

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

Hot Chocolate 7.5

Selection of Loose-Leaf Tea | 5.5

Classic Orange Pekoe | Lavender Earl Grey |

English Breakfast | Decaffeinated English

Breakfast | Thunderbolt Darjeeling | Pear Green

Tea | Organic Peppermint | Chamomile | Apple Pie

Blend | Organic Wild Strawberry | Lemon Verbena

CLASSIC COCKTAILS

Mimosa | 12

Sparkling Wine 6oz, Orange Juice

Aperol Spritz | 12

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

Classic Caesar | 12

Absolut Vodka 1oz, Celery Salted Rim, Garnished
with Olives, Bacon, Celery



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