

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
- German Potato Rosti & Smoked Salmon | 21
- Poached Egg, Horseradish Sour Cream, Hannah Brooks Farm Greens | + 5g Transmontanus Kaviari® Cavair | \$35
- Duck Liver Mousse on Toasted Brioche | 18
- Shaved Black Truffle, Fig Compote, Hannah Brooks Farm Greens
- 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
- Salted Carmel, Strawberry

BACCHUS CLASSICS

- Crispy Pork Belly Eggs Benedict | 21
- Gruyère Cheese, English Muffin, Hollandaise
- 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

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.



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.