

# BRUNCH AT BACCHUS

## TRADITIONAL

<b>Eggs Benedict</b>	19
canadian back bacon, hollandaise, toasted english muffin, golden nugget potatoes, grilled tomato	
<b>Smoked Salmon Eggs Benedict</b>	25
house-smoked salmon, hollandaise, toasted english muffin, golden nugget potatoes, grilled tomato	
<b>Three Egg Omelette</b> (select three fillings)	22
peppers, onion, ham, mushrooms, spinach, cheddar cheese, goat's milk cheese, golden nugget potatoes, choice of toast	
<b>Bacchus Breakfast</b>	25
two organic eggs, chicken-basil sausage, crispy bacon, grilled tomato, portobello mushroom, golden nugget potatoes, choice of toast	
<b>Blueberry Pancakes</b> (V)	19
bc blue berries compote, pure québec maple syrup	
<b>Brioche French Toast</b> (V)	19
mixed berries, pure québec maple syrup	

## BACCHUS SPECIALITIES

<b>Pan Seared Salmon &amp; Dungeness Crab Cake</b>	18
granny smith & celery heart slaw, freeze dried peas, sauce remoulade	
<b>Hand Peeled Shrimp or Chicken Clubhouse</b>	19
toasted multi-grain, fennel mayonnaise, crisp bacon	
<b>Bacchus Cobb Salad</b> (G)	19
roast chicken breast, hearts of romaine, crisp iceberg, cherry tomato, bacon, crumbled danish bleu cheese, ripe avocado, egg, lemon dressing	
<b>Cholesterol-Free Omelette</b> (V)	21
three egg whites, spinach, tomatoes, mushrooms, herbs, choice of toast	

### COCKTAILS FOR YOUR BRUNCH

<b>Raspberry Sparkler</b>	12.5
bacardi white rum, veuve du vernay sparkling wine, fresh raspberries, lime, simple syrup	
<b>Peach Bellini</b>	12.5
peach purée, crème de cassis, brut	
<b>Bacon Scallop Caesar</b>	18
our classic caesar garnished with a warm scallop, grilled tiger prawn and grilled bacon slice	

### FEATURE CRAFT BEER & BUBBLES

<b>Four Winds IPA</b>	7.5
<b>Phillips Blue Buck Ale</b> (330-355mL bottle)	
<b>Giusti Asolo, Brut, Italy</b>	16.50 (gl) /72 (btl)
<b>Blue Mountain, Brut, BC</b>	17.50 (gl) /82 (btl)
<b>Taittinger, Brut, FR</b>	38 (gl)/165 (btl)

## BAKERY

<b>Basket of Toast with Preserves</b> (3 pieces)	7
white, sourdough, rye, multi-grain, gluten free	
<b>Basket of Artisanal Pastries</b> (3 pieces)	9
croissants, pain au chocolate, danish, house-made muffin	
<b>Toasted Bagel &amp; Cream Cheese</b>	9
watercress	

## JUICE

freshly squeezed organic orange or grapefruit	8
tomato   apple   pineapple   cranberry	6

## SIDES

One more delicious organic egg (any style)	4
Side of chicken-basil sausage (2 pieces)	5
Side of bacon (3 pieces)	5
Golden nugget potatoes	5
Portobello mushrooms (2 pieces)	5
Bowl of seasonal berries	9
Smoked salmon	12
Charcuterie plate	10

### SELECTION OF FINE COFFEES & Tealeaves ☑️ TEA

Caffè Umbria Italian Artisanal Coffee Thermos	6	
Caffè Latte 6.5	Cappuccino 6.5	Flat White 6.5
Espresso 6.5	Caffè Mocha 6.5	Hot Chocolate 7.5
Selection of Tealeaves ☑️ 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		