

BRUNCH AT BACCHUS

TRADITIONAL

Eggs Benedict canadian back bacon, hollandaise, toasted english muffin, golden nugget potatoes, grilled tomato	19
Smoked Salmon Eggs Benedict house-smoked salmon, hollandaise, toasted english muffin, golden nugget potatoes, grilled tomato	25
Three Egg Omelette (select three fillings) peppers, onion, ham hock, mushrooms, spinach, cheddar cheese, goat's milk cheese, golden nugget potatoes, choice of toast	22
Bacchus Breakfast two organic eggs, chicken-basil sausage, crispy bacon, grilled tomato, portobello mushroom, golden nugget potatoes, choice of toast	25
Buttermilk Waffles seasonal berries, pure québec maple syrup	18
Brioche French Toast pure québec maple syrup	19
Blueberry Pancakes bc blueberry compote, pure quebec maple syrup	19

BACCHUS SPECIALITIES

Pan Seared Salmon & Dungeness Crab Cake saffron aioli, arugula salad	18
Bacchus Corned Beef Hash poached egg, home-fried potatoes, peppers, onions, choice of toast	25
Hand Peeled Shrimp Clubhouse toasted multi-grain, fennel mayonnaise, crisp bacon	19
Wedgewood Chopped Salad with Haida Gwaii Halibut (G) feta, tomato, cucumber, golden beets, artichoke, shaved fennel, watermelon, toasted seeds, english mustard dressing	34
Bacchus Cobb Salad (G) roast chicken breast, hearts of romaine, crisp iceberg, cherry tomato, bacon, crumbled danish bleu cheese, ripe avocado, egg, lemon dressing	18
Cholesterol-Free Omelette three egg whites, spinach, tomatoes, mushrooms, herbs, choice of toast	21

COCKTAILS FOR YOUR BRUNCH

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

FEATURE CRAFT BEER & BUBBLES

Parallel 49 "Gypsy Tears" Ruby Ale	7.5
Four Winds IPA	
Phillips Blue Buck Ale (330-355mL bottle)	
Giusti Asolo, Brut, Italy	15.50 (gl) / 65 (btl)
Blue Mountain, Brut, BC	16.50 (gl) / 69 (btl)
Veuve Clicquot, Brut, FR	35 (gl) / 165 (btl)

BAKERY

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

SIDES

one more delicious organic egg (any style)	4
side of chicken-basil sausage (2 pieces)	5
black forest ham or bacon (3 pieces)	5
golden nugget potatoes	5
portobello mushrooms (2 pieces)	5
bowl of seasonal berries	7
smoked salmon	9
charcuterie plate	10

JUICE

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

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		

