

## In Room Dining

Please dial 'o' and our In-Room Dining team will be pleased to assist you.

<b>BREAKFAST MENU</b>	<b>Daily:</b>	7:00 am to 11:00 am	<b>ALL DAY MENU</b>	<b>Sun - Wed:</b>	11:30 am to 10:00 pm
			<b>Thur - Sat:</b> 11:30 am to 11:00 pm		
<b>Wedgewood Continental</b>		35	<b>Bacchus Truffle Frites (V) (GF)</b>		12
House-Made Granola Parfait, Selection of Pastries, Muffins Croissants, Orange or Grapefruit Juice, Artisan Italian Coffee or Selection of Teas			Chives, Grana Padano, Truffle & Parmesan Aioli		
<b>Full American Breakfast</b>		45	<b>Sweet Corn Velouté</b>		17
Free Range Eggs with Apple & Rosemary Chicken Sausage, Crispy Bacon, Roasted Tomato, Crimini mushrooms, Nugget Potatoes Choice of Toast, Orange or Grapefruit Juice			Fennel, Arugula Pesto, Garlic Parmesan Twist		
Artisan Italian Coffee or Selection of Teas			<b>Bacchus Cobb Salad (GF)</b>		12
<b>Yogurt &amp; House-Made Granola (V)</b>		16	<i>main course portion</i>		24
Fresh Berries, Raspberry Coulis			Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg Creamy Danish Blue Dressing		
<b>Steel Cut Oats (V)</b>		16	<b>Heart of Romaine Salad</b>		12
Dried Fruits, Candied Pecans			<i>main course portion</i>		18
<b>Elpie's Swiss Bircher Muesli</b>		16	Bacchus Caesar Dressing, Sour Dough Croutons		
Whole Oats, Yogurt, Apples, Slivered Almonds			<b>Hand Peeled Shrimp or Turkey Club Sandwich</b>		23
<b>Bacchus Breakfast</b>		28	Toasted Multi-grain, Aioli, Crispy Bacon, Lettuce, Tomato		
Apple & Rosemary Chicken Sausage, Bacon, Roast Tomato Crimini Mushrooms, Nugget Potatoes, Choice of Eggs & Toast			<i>All Sandwiches and Burgers are served with Frites Enhance to Truffle Frites or side Greens</i>		+5
<b>Classic Eggs Benedict</b>		26	<b>The Bacchus Burger</b>		24
Back Bacon, Hollandaise, Roasted Tomato, Nugget Potatoes			Bacon, Aged Cheddar, House Made Sesame Bun		26
<b>Smoked Salmon Eggs Benedict</b>		28	(substitute - beyond meat plant-based ground beef) (V)		
Smoked Salmon, Hollandaise, Roasted Tomato, Nugget Potatoes			<i>All Sandwiches and Burgers are served with Frites Enhance to Truffle Frites or side Greens</i>		+5
<b>Three Egg Omelette (select three fillings)</b>		26	<b>Buttermilk Fried Chicken (GF)</b>		18
Peppers, Red Onion, Ham, Mushrooms			Togarashi Maple Syrup, House-Made Pickles		
Spinach, Cheddar, Chèvre			<b>Ricotta Mascarpone Ravioli (V)</b>		27
Golden Nugget Potatoes, Choice of Toast			White Wine Beurre Blanc, English Peas, Pecorino, Dominica Fiore Olive Oil		
<b>Egg White Omelette</b>		26	Add Pan-Seared Hokkaido Scallops		+18
Three Egg Whites, Spinach, Tomatoes, Mushrooms, Chives, Arugula & Tomato Salad, Choice of Toast			<b>Pan Seared Lingcod</b>		48
<b>Crushed Avocado on Artisan Multigrain Toast (V)</b>		26	Mashed Potatoes, Seasonal Mushrooms		
Two Poached Eggs, Arugula & Tomato Salad, Catalina Dressing			<b>FROM OUR PIZZA OVEN</b>		
<b>Blueberry Pancakes (V)</b>		22	<b>Pizza Funghi (V)</b>		21
Blueberry Compote, Pure Québec Maple Syrup			Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil		
<b>Freshly Baked</b>			<b>Pepperoni Pizza</b>		21
White, Sourdough, Rye, or Multigrain Toast		7	Pepperoni, Parmesan, Mozzarella		
English Muffin or House Made Bagel,		7	<b>Smoked Sockeye Salmon Pizza</b>		26
Pastry Basket (assorted)		14	Bechamel, Potato, Capers, Onions, Dill, Radishes		
<b>Juice</b>			<b>DESSERTS</b>		
Premium Orange or Grapefruit,		8	<b>Sun - Wed:</b> 11:30 am to 10:00 pm		
Tomato, Apple, Pineapple, Cranberry		6	<b>Thur - Sat:</b> 11:30 am to 11:00 pm		
<b>Green Smoothie</b>		12	<b>Black Forest Gateau</b>		16
Mango, Pineapple, Banana, Kale Mint, Hemp Seeds, Oat Milk			Decadent Chocolate Mousse, Dacquoise, Kirsch Cream, Cherry Confiture, Chocolate Crèmeux, Cherry Sorbet		
	<b>Sun - Wed</b>	11:30 am to 10:00 pm	<b>Sticky Toffee Pudding (V)</b>		14
<b>KIDS MENU</b> ...	<b>Thur - Sat</b>	11:30 am to 11:00 pm	Butterscotch, Vanilla Ice Cream, Brandy Snap		
12 years and under			<b>Deconstructed Cheesecake</b>		16
<b>Grilled Cheese Sandwich</b>		12	Meringue, Raspberries, Tonka Bean Ice Cream		
French Fries   Enhance to Side Greens +5			<b>LATE NIGHT MENU</b>		
<b>Chicken Fingers &amp; Fries</b>		13.5	<b>Daily:</b> 11:00 pm to 4:00 am		
Plum Dipping Sauce			<b>Heart of Romaine Salad</b>		18
<b>Spaghetti</b>		15	Bacchus Caesar Dressing, Sourdough Croutons		
Bolognese Sauce or Tomato & Basil			<b>Bacchus Cobb Salad (GF)</b>		22
<b>Chocolate Brownies</b>		14	Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing		
<b>Vanilla Ice Cream</b>		9.5	<b>Hard Bites Chips or Spicy Caramel Pop Corn</b>		8
Butterscotch Sauce			<b>Pizza Funghi (V)</b>		21
			Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil		
			<b>Pepperoni Pizza</b>		21
			Pepperoni, Parmesan, Mozzarella		



Please note that a \$6.00 hotel delivery charge, applicable taxes and an 18% gratuity will be automatically added to your bill.

## In Room Dining

### COCKTAILS

Daily from 9:00 am to Midnight

**Mimosa | 16**  
Sparkling Wine, Orange Juice

**Caesar | 16**  
Vodka, Clamato Juice, Lemon Juice

### COCKTAILS

Daily from 11:00 am to Midnight

**Moscow Mule | 18**  
Absolut Vodka, Lime Juice, Ginger Beer, Lime

**Dark N' Stormy | 18**  
Goslings Rum, Lime Juice, Ginger Beer,  
Angostura Bitters, Mint

**Charter House | 18**  
Chartreuse, Hot Chocolate, Shaved Chocolate

**Revolver | 20**  
Bourbon, Tia Maria, Orange Bitters, Orange Peel

### WINE & CHAMPAGNE

Daily from 9:00 am to Midnight

#### Sparkling Wine & Champagne

**Giusti, 'Asolo' Brut**, Prosecco DOCG, Veneto, Italy

16.5 gls (6oz) | 72 btl

**Blue Mountain, Brut**, Okanagan Falls, BC

22 gls (6oz) | 96 btl

**Domaine Rolet**, Cremant du Jura Brut, Jura, France

24 gls (6oz) | 104 btl

**Taittinger, Brut Réserve**, Champagne, France

38 gls (6oz) | 165 btl

#### Red Wine

**Andeluna '1300', Malbec**, Mendoza, Argentina

16 gls (6oz) | 70 btl

**Tinhorn Creek, Cabernet Franc**, Oliver, BC

18 gls (6oz) | 72 btl

**Xavier Vignon 'Vielles Vignes'**, Cotes Du Rhone, France

19 gls (6oz) | 76 btl

**Beronia, Rioja Reserva**, Rioja, Spain

19 gls (6oz) | 76 btl

**Angeline, Cabernet Sauvignon**, California

22 gls (6oz) | 84 btl

**San Felice, 'Il Grigio', Chianti Classico**, Tuscany Italy

22 gls (6oz) | 84 btl

**1 Mill Road, Pinot Noir**, Naramata, BC

23 gls (6oz) | 90 btl

**Chateau Tour Bayard, Bordeaux**, Montagne St. Emilion, France

23 gl (6oz) | 90 btl

#### White Wine

**Giant Head Estate, Gewurztraminer**, Summerland, BC

13.75 gls (6oz) | 56 btl

**La Stella 'Vivace', Pinot Grigio**, Osoyoos, BC

16.5 gls (6oz) | 65 btl

**Tantalus Vineyards, Riesling**, Kelowna, BC

18 gls (6oz) | 76 btl

**Peak Cellars, Pinot Gris**, Lake Country, BC

18 gls (6oz) | 72 btl

**Louis Latour, Chardonnay**, Bourgogne, France

19 gls (6oz) | 76 btl

**Decoy, Chardonnay**, Sonoma County, California

20 gls (6oz) | 84 btl

**Hubert Brochard 'Tradition' Sancerre**, Chablis, France

26 gls (6oz) | 104 btl

**Domaine Courtalt - Michelet**, Chablis, France

26 gls (6oz) | 104 btl

#### Beer & Cider

##### Draught Beer | 20oz

Beere Brewing Company, Go Easy, Dry Hopped Pale Ale, Vancouver, BC 10

33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC 10

Wildeye Brewing, Czech Pilsner, North Vancouver, BC 10

Kronenbourg 1664, Lager, France 12

Barnside Brewing, Honeycomb Pale Ale, Delta, BC 10

Guinness Irish Stout, Ireland 12

##### Bottled Beer | 9

Corona, Stella Artois, Heineken, Kronenbourg Blanc, Four Winds IPA

##### Cider | 8

Strongbow Dry Cider

#### Bacchus Wine List

available through the QR code



#### Italian Artisanal Coffee

Thermos 7.5 (S) | 15.5 (L)

Caffè Latte 6.5

Cappuccino 6.5

Flat White 6.5

Espresso 6.5

Caffè Mocha 6.5

Hot Chocolate 7.5

#### Tea Selection 5.5

Thunderbolt Darjeeling

Pear Green Tea

Organic Peppermint

Chamomile

Apple Pie Blend

Classic Orange Pekoe

Lavender Earl Grey

English Breakfast

Decaffeinated English Breakfast

Lemon Verbena

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