

IN ROOM DINING MENU

Please dial ‘O’ and our In–Room Dining team will be Pleased to assist you

BREAKFAST MENU – 7:00am – 11:00am

Wedgewood Continental | 35
Yogurt & House–Made Granola Parfait Basket of Artisanal Pastries Croissants, Pain Au Chocolate, Danish, Muffins, Coffee or Selection of Teas, Orange or Grapefruit Juice

Full American Breakfast | 45
Two Eggs Any Style, Chicken Sausage, Crispy Bacon, Roasted Tomato, Sauteed Cremini Mushroom, Breakfast Potatoes, Choice of Toast, Coffee or Selection of Teas, Orange or Grapefruit Juice

Green Smoothie | 14
Mango, Pineapple, Banana, Kale Mint, Oat Milk

Yogurt & House–Made Granola Parfait (V) | 18
Fresh Berries, Raspberry Coulis

Steel Cut Oats (V) | 16
Dried Fruits, Candied Pecans

Elpie’s Swiss Bircher Muesli | 16
Whole Oats, Yogurt, Apples, Slivered Almonds

Bacchus Breakfast | 29
Chicken Sausage, Bacon, Sautéed Cremini Mushrooms, Two Eggs Any Style, Choice of Toast, Breakfast Potatoes, Roasted Tomato

Classic Eggs Benedict | 28
Canadian Back Bacon, Hollandaise, Toasted English Muffin, Breakfast Potatoes, Roasted Tomato

Smoked Salmon Eggs Benedict | 29
Smoked Salmon, Hollandaise, Toasted English Muffin, Breakfast Potatoes, Roasted Tomato

Three-Egg Omelette (select three fillings) | 28
Peppers, Red Onion, Ham, Mushrooms Spinach, Cheddar, Chèvre, Roasted Tomato, Breakfast Potatoes, Choice of Toast

Egg White Omelette | 28
Three Egg Whites, Spinach, Tomatoes, Mushrooms, Chives, Tomato & Arugula Salad, Choice of Toast

Crushed Avocado on Toasted Focaccia (V) | 28
Two Poached Eggs, Arugula & Tomato Salad, Lemon Dressing

Blueberry Pancakes (V) | 22
B.C Blueberry Compote, Canadian Maple Syrup

Smoked Salmon Bagel | 26
Cream Cheese, Lemon, Sliced Red Onion, Capers, Dill

Toast (2pcs) | 8
White/ Sourdough/ Rye/ Multigrain/ Gluten–Free Toast

Pastry | 6
Choice of | Croissants, Pain Au Chocolate, Danish, House–Made Muffin

Juice
Premium Orange or Grapefruit | 9
Tomato, Apple, Cranberry | 7

KIDS MENU – 11:30am – 10:30pm

For Children 12 years & under

Grilled Cheese Sandwich | 14
French Fries | Enhance to Side Greens +5

Chicken Fingers & Fries | 13.5
Plum Dipping Sauce

Spaghetti | 16
Bolognese Sauce or Tomato & Basil

Chocolate Brownies | 14
Chocolate Ice Cream

Vanilla Ice Cream | 9.5
Butterscotch Sauce



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

ALL DAY MENU – 11:30am – 10:30pm

Bacchus Truffle Pommes Frites (V) (GF) | 14
Ohives, Grana Padano, Truffle & Parmesan Aioli

Spiced Tomato Bisque (VE)(GF) | 17
Sour Cream, Basil | + Mini Grilled Cheese Sandwich 6

Bacchus Cobb Salad (GF) | 25
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Bacchus Caesar Salad | 25
Heart of Romaine, Organic Kale, Sourdough Croutons, Parmesan Crisp
Grilled Cajun Chicken Breast + 20 | Seared Salmon + 22

Hand-Peeled Shrimp or Turkey Club Sandwich | 26
Toasted Multi–Grain, Smoked Bacon, Aioli, Butter Lettuce, Tomato, Pommes Frites | substitute Mini Cobb Salad +5

The Bacchus Burger | 28
Alberta Beef, Smoked Bacon, Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House–Made Sesame Bun, Pommes Frites | substitute Mini Cobb Salad +5

Karaage Chicken | 19
Coconut Leche, Sweet Soy Sauce, Pickled Pineapple

Spring Pea Risotto (V) | 34
Peas, Parsley, Tarragon, Cherry Tomatoes, Beurre Blanc, Pecorino

Baja Fish Tacos | 22
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla | Pommes Frites +8

Grilled Flat Iron Steak 6oz | 48
Shoestring Potatoes, Caramelized, Onions, Peppercorn Jus

FROM OUR PIZZA OVEN

Margherita | 23
Tomato, Fresh Basil, Buffalo Mozzarella

Pepperoni | 25
Buffalo Mozzarella, Pepperoni, Parmigiano Reggiano

Funghi (V) | 25
Seasonal Mushrooms, Goat Cheese, Fresh Basil

Rustica | 25
Wine Chorizo Sausage, Buffalo Mozzarella, Fresh Basil

DESSERTS – 11:30am – 10:30pm

Raspberry & Rhubarb Mousse (V)(GF) | 16
Strawberry Sumac Compote, Freeze–Dried Rhubarb, House–Made Strawberry Elderflower Sorbet, Almond Lace

“Sacher” Chocolate Cake (V) | 15
Fresh Apricot Compte, Enrobed in Chocolate Ganache, Vanilla Ice Cream, Candied Almonds

Classic Crème Brûlée (V)(GF) | 15
Cassis Blackberry Crumble, Blackberry Sorbet, with Notes of Citrus & Vanilla

LATE NIGHT MENU – 11:00pm – 7:00am

Bacchus Caesar Salad | 23
Heart of Romaine, Organic Kale, Sourdough Croutons, Parmesan Crisp

Bacchus Cobb Salad (GF) | 25
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Funghi (V) | 25
Seasonal Mushrooms, Goat Cheese, Caramelized Onion

Margherita | 23
Tomato, Fresh Basil, Buffalo Mozzarella

Pepperoni Pizza | 25
Pepperoni, Parmesan– Reggiano, Buffalo Mozzarella

Hard Bites Chips or Spicy Caramel Pop Corn | 8

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COCKTAILS

9:00am – 10:30pm

Mimosa | 12
Sparkling Wine, Orange Juice

Caesar | 12
Vodka, Clamato Juice, Lemon Juice

COCKTAILS

11:00am – 10:30pm

The Classic Canadian Caesar | 14
1oz Canadian Olub Rye, Clamato Juice, Salted Rim, Garnished with Olives, Bacon, Celery

Gin Basil Smash | 18
Tanqueray Gin, lemon Juice, Sugar, Basil

Dark N’ Stormy | 19
Goslings Rum, Lime Juice, Ginger Beer, Angostura Bitters, Mint

Espresso Martini | 19
Kahlua, Vanilla Vodka, Espresso

WINE & CHAMPAGNE

9:00am – 10:30pm

SPARKLING WINE & CHAMPAGNE

Giusti, ‘Asolo’ Brut, Prosecco DOCG, Veneto, Italy
16.5 gls (6oz) | 72 btl

Domaine Rolet, Cremant du Jura Brut, Jura, France
24 gls (6oz) |105 btl

Taittinger, Brut Réserve, Champagne, France
38 gls (6oz) | 165 btl

Wedgewood x Tantalus, Blanc de Noir, East Kelowna Slopes, BC
24 gls (6oz) | 165 btl

RED WINE

Trim, Cabernet Sauvignon, California
15,5 gls(6oz) |65 btl

Gérard Bertrand ‘Heritage An 560’, Tautavel, France
16 gls (6oz) | 70 btl

Lake Breeze Vineyards Merlot, Naramata, BC
16 gls (6oz) | 70 btl

Andeluna ‘1300’, Malbec, Mendoza, Argentina
16 gls (6oz) | 70 btl

Maison Smith Montpetit Cabernet Sauvignon, Similkameen Valley, BC
18gls (6oz) | 72 btl

Beronia, Rioja Reserva, Rioja, Spain
19 gls (6oz) | 76 btl

San Felice, ‘Il Grigio’, Chianti Classico, Tuscany Italy
22 gls (6oz) |84 btl

Little Engine ‘Silver’ Pinot Noir, Okanagan Valley, BC
22 gls (6oz) | 84 btl

Chateau Tour Bayard, Bordeaux, Montagne St. Emilion, France
23 gl (6oz) | 90 btl

WHITE WINE

La Stella ‘Vivace’, Pinot Grigio, Osoyoos, BC
16.5 gls (6oz) | 65 btl

Tantalus Vineyards, Riesling, Kelowna, 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



Please Scan the
QR Code for the Full
Bacchus Wine List

BEER & CIDER

9:00am – 10:30

Draught Beer | 20oz

33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC | 11

Powell Brewery Lager, East Vancouver, BC | 11

Warsteiner, Pilsner, Germany | 13

Field House Brewing, Salted Black Porter, Abbotsford, BC | 13

Four Winds Brewing Co. IPA, Delta, BC | 11

Guinness Irish Stout, Ireland | 13

Bottled Beer | 8.5

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

Cider | 9

Strongbow Dry Cider

LOOSE-LEAF TEA | 6

Lemon Verbena | Classic Orange Pekoe | Lavender
Imperial Earl Grey | Decaffeinated English Breakfast |
English Breakfast | Organic Chamomile Flower | Organic
Peppermint Leaves | Organic Floral Jasmine Green Tea |
Organic Lychee | Wild Strawberry

ARTISANAL ITALIAN COFFEE

Caffè Umbria Italian Artisanal Coffee Thermos | 7

Caffè Latte, Cappuccino, Flat White, Espresso,
Caffè Mocha | 7.5

Hot Chocolate | 7.5



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