

# IN ROOM DINING MENU

Please dial '0' 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

Chives, 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, Buerre 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 | 25

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

### Sticky Toffee Pudding | 15

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

### Trio of Chocolate Mille Fueille | 16

Caramelized Puff Pastry, Dark Chocolate Crèmeux, Milk Chocolate Mousse, Pailleté Feuilletine, Amarena Ice Cream

### Bacchus Tiramisu (V) | 14

Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry

## LATE NIGHT MENU – 11:00pm – 7:00am

### Bacchus Caesar Salad | 25

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 | 25

Tomato, Fresh Basil, Buffalo Mozzarella

### Pepperoni Pizza | 25

Pepperoni, Parmesan-Reggiano, Buffalo Mozzarella

### Hard Bites Chips or Spicy Caramel Pop Corn | 8

# IN ROOM DINING MENU

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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 Club 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

Kalhua, 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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