

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 Winter Squash Soup (VE) (GF) | 18

Pumpkin Seed Macha

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

Crispy Fried Jerk Chicken Thigh (GF)(DF) | 22

Whipped Sweet Potatoes, Mango

Truffled Mushroom Risotto (V) | 38

Pecorino Romano, Dominica Fiore Olive Oil

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

Pommes Frites, French Beans, 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 | 16

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

“Sacher” Chocolate Cake (V) | 16

Fresh Apricot Compote, Enrobed in Chocolate Ganache, Vanilla Ice Cream, Candied Almonds

Apricot Clafoutis | 16

Vanilla Anglaise, Berry Coulis, Caramelized Almond Crumble, Almond Ice Cream, Almond Tuile

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

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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

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

Hester Creek 'The Judge' Bordeaux Blend, Oliver, BC,
Coravin™
35 gl (6oz) | 110 btl

WHITE WINE

Laughing Stock, Pinot Grigio, Naramata, BC
16.5 gls (6oz) | 65 btl

Tantalus Vineyards, Riesling, Kelowna, BC
18 gls (6oz) | 72 btl

'Crazy Creatures' Grüner Veltliner, Austria
16.5 gls (6oz) | 65 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

Rewind Beer Co, Laser Light Lager | 11

Parkside Brewery, Humans IPA | 13

Parkside Brewery, Dusk Pale Ale | 11

Slackwater Brewing, Idleback Amber Ale | 13

Warsteiner, Pilsner, Germany | 13

Guinness Irish Stout, Ireland | 14

Bottled Beer | 8.5

Corona, Stella Artois, Heineken, Kronenbourg Blanc,
Molson Canadian, Kokanee, Coors Light

Bricker Original Cider | 11

Bricker Earl Grey Dry Cider | 12.5

LOOSE-LEAF TEA | 6

Seasonal Blends – Amour Tea | Shanghai Rose | Eros |
Imperial Dragonwell

Traditional Black Tea – English Breakfast | Decaf
English Breakfast | Lavender Earl Grey | Classic Orange
Pekoe | Osmanthus Flower

Herbal Infusions – Chamomile Flower | Peppermint
Leaves | Starry Night | Vanilla Rooibos

Scented Green Teas – Organic Floral Jasmine Green
Tea | Imperial Tung Ting Oolong

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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