COCKTAIL HOUR 2:30-5:30 Sunday-Thursday

PLANT BASED

Mediterranean Falafel 14
Partanna Olive Oil, Arugula Pistou

Jackfruit Bao Buns (2pcs) 14
Slow Braised Asian Style Jackfruit, Hoisin Glaze, Pickled Vegetables

Orange & Fennel Chopped Salad (GF) 16
Quinoa, Sunflower Seeds, Lemon Vinaigrette

Marinated Olives 8
Rosemary, Lemon, Roasted Garlic

Pommes Frites (GF) 7

FOOD

Mini Bacchus Burgers (3pcs) 14
Stout Braised Onions, Cheddar, Mustard Aioli, Sesame Bun | **Add One To Share +3**

Baja Fish Tacos (3pcs) 14
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla With Lime Wedges | **Add One To Share +3**

Pork Belly Bao Buns (2pcs) 14
Hoisin Glaze, Sesame Seeds, Pickled Vegetables, Sriracha Aioli

Crispy Ancho Fried Chicken (GF) 14
Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama

Chefs Meatballs 15
Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese

The Bacchus Burger 22
Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites

Truffle Pommes Frites (V) (GF) 10
Grana Padano, Truffle & Parmesan Aioli, Chives

DRINKS

Lager 7
20oz On Draft
Powell Brewery,
East Vancouver, BC

Highballs 9
1.5 oz Ketel One Vodka
Tanqueray Gin
Cazadores Tequila

WINE

Sauvignon Blanc 11
6oz Mission Hill
Family Estate, 'Reserve',
Okanagan Valley, BC

Malbec 11
6oz Andeluna,
'1300',
Argentina

CLASSIC COCKTAILS $12

Moscow Mule
Ketel One Vodka, Lime Juice, Ginger Beer, Lime

Negroni
Tanqueray Gin, Campari, Sweet Vermouth

Margarita
Cazadores Tequila, Triple Sec, Lime Juice

for 0% alcohol options please ask your server (7 each)

Revolver
Buffalo Trace Bourbon, Tia Maria, Orange Bitters,Orange Peel

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

Boulevardier
Bulleit Bourbon, Campari, Cinzano

BACCHUS
restaurant & lounge

RELAIS & CHATEAUX