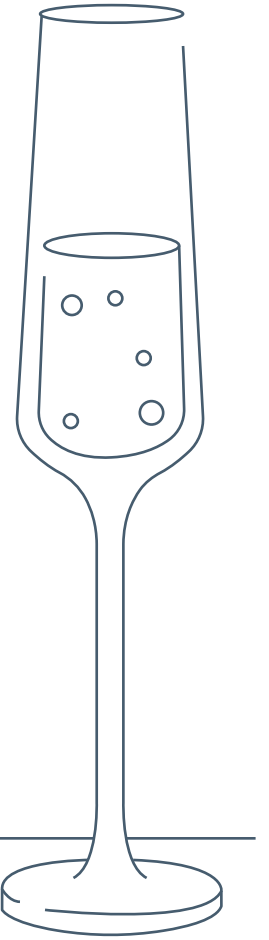
RELAIS & CHATEAUX

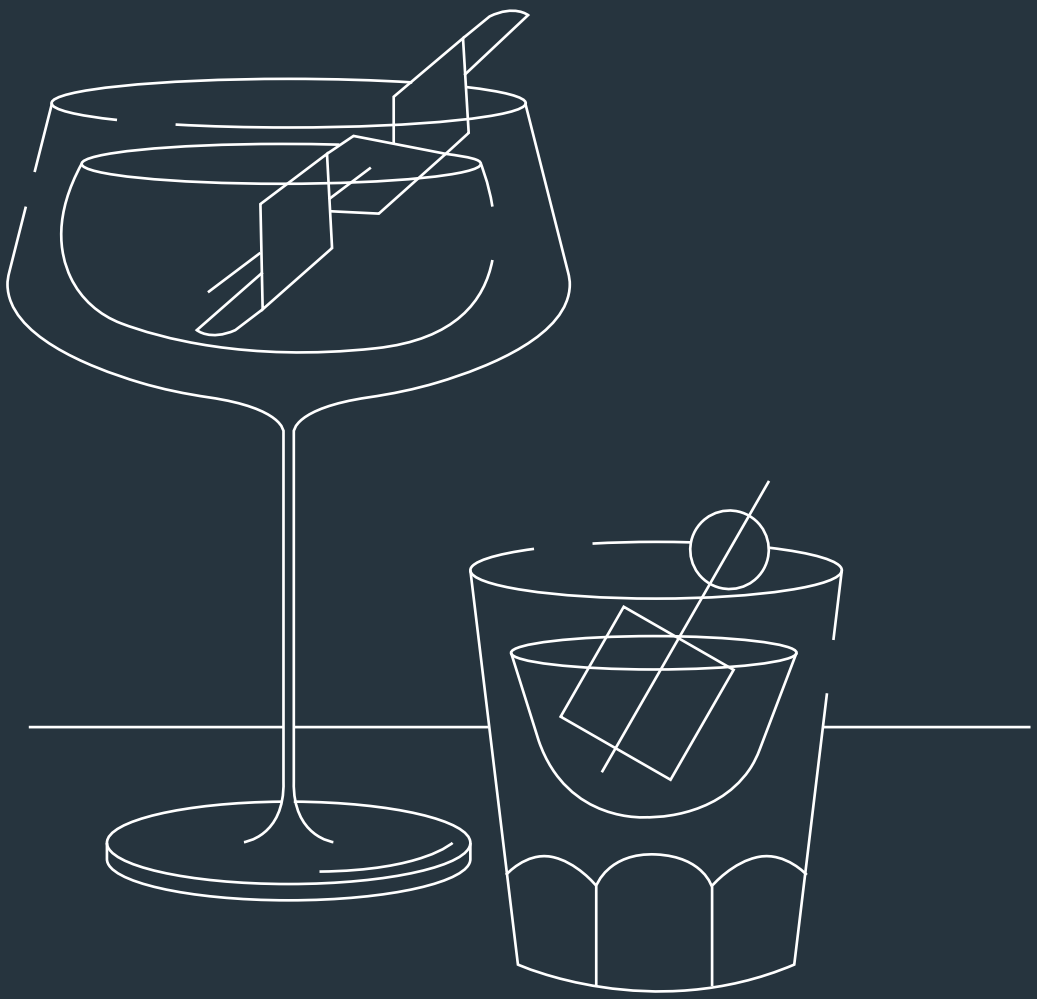
WEDGEWOOD
HOTEL & SPA



BACCHUS LOUNGE & COCKTAIL MENU

COCKTAILS WINE SPIRITS FOOD

COCKTAILS



FESTIVE COCKTAILS

Made with Holiday Cheer!

EGGNOG ESPRESSO MARTINI (N) | 25

A rich, bold yet crisp festive classic with a twist, featuring our house-made pistachio eggnog

1oz Ketel One Vodka, 0.5oz Kahlua, 1.5oz Pistachio Eggnog, Espresso, Gingerbread Syrup

SNOWFALL & SPICE | 24

A sparkling blend of apple & pear with warming spice & ginger kick

1oz Calvados Apple Brandy, 1oz Apfelkorn Berentzen, Pear Nectar, Lime Juice, Spiced Apple Syrup, Ginger Beer

MISTLETOE COSMO | 26

Bright, fruity and floral with a festive sparkle

1.5oz Ketel One Vodka, 0.5oz St–Germain, Cranberry Mulling Syrup, Pomegranate Juice, Lime Juice, 1.5oz Sparkling Wine

THE GOLDEN GOOSE (N) | 30

Rich & silky, an elevated festive take on a Manhattan

1oz Foie Gras Fat–Washed Hennessy VSOP, 1oz Averna, 1oz Rosso Vermouth, Duck Fat Bitters, Black Walnut Bitters, Black Walnut Gomme Syrup

EMBER MARGARITA | 35

Bright raspberry, soft vanilla, fresh citrus, & a gentle heat

2oz Maestro Dobel Cristalino Tequila, 0.25oz Cointreau,Fresh Lime Juice, Frost Bites Raspberry Vanilla Cordial, El Guapo Fuego Bitters

(N) Contains Nuts

FESTIVE MOCKTAILS

Jingle Juice | 14
Pineapple, Lemon, Simple Syrup, Tonic, Cucumber, Pepper

Jolly Ginger | 12
Ginger Beer, Orange Juice, Lemon

Snowy No-groni | 14
Bitter, sweet, herbal complexity with citrus notes

NOA Non-Alcoholic Vermouth, Italian Aperitif, and Gin, Muddled Orange Peel

Silent Night Espresso | 15
Coffee-forward, smooth, gently sweet

NOA Non-Alcoholic Coffee Liqueur, NOA Amaretto, Fresh Espresso, Simple Syrup

Hai Tea Mojito or Hibiscus | 11
355ml Can

2 oz CLASSICS

Moscow Mule | 19
Ketel One Vodka, Lime Juice, Ginger Beer, Lime

Clover Club | 21
Tanqueray Gin, Chambord, Lemon Juice, Sugar, Egg White

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

Sazerac | 20
Canadian Club, Angostura Bitter, Peychaud's, Sugar

Corpse Reviver No. 2 | 19
Tanqueray Gin, Lillet, Cointreau, Lemon Juice, Pernod

Hemingway Daquiri | 18
Bacardi White Rum, Maraschino liqueur, Lime Juice, Grapefruit Juice, Sugar

2oz MODERN CLASSICS

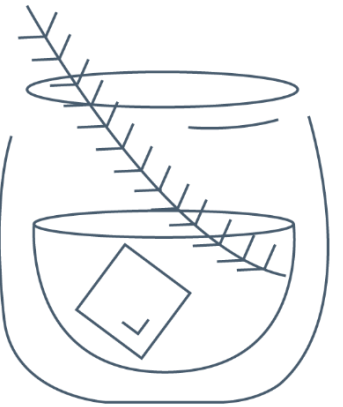
Revolver | 21
Bourbon, Tia Maria, Orange Bitters, Orange Peel

Old Cuban | 20
8 Year Bacardi, Lime Juice, Sugar, Angostura Bitters, Sparkling Wine

Dalmatian| 20
Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Peper

Honey Bee | 26
Casamigos Reposado, St Germain Honey, Prosecco, Honey Comb

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



WINE



WINE

	6oz	½ Litre	Bottle (750ml)
Sparkling Wine & Champagne			
Lambrusco di Sorbara, Cantina de Carpe 'Emma' *Emilia–Romagna, DOC, Italy*	16		68
Prosecco, Villa Sandi 'Il Fresco', Brut, *Treviso DOC, Italy*	16		68
Blanc de Noir, Tantalus 'Wedgewood Cuveé' *East Kelowna Slopes, BC*	26		107
Crémant du Jura Brut Domaine Rolet, *Jura, France*	26		107
Champagne, Taittinger Brut Réserve, Champagne, *France*	44		179
Non- Alcoholic Sparkling Wine			
Blanc de Blanc, Glimmer, *Penticton, BC*	16		70
White Wine			
Riesling, Schmitt Söhne 'Clean Slate' *Mosel, Germany*	15	42	60
Pinot Gris, Laughing Stock, *Crafted in BC*	16.5	45.5	66
Grüner Veltliner, Weingut Malat, 'Crazy Creatures', *Kremstal, Austria*	16.5	45.5	66
Sauvignon Blanc, Clos du Soleil 'Fumé Blanc' *Similkameen Valley, BC*	17	47.5	71
Riesling, Tantalus Vineyards, *East Kelowna Slopes, Okanagan, BC*	18	51	73
Chenin Blanc, Quails' Gate Estate Winery, *Okanagan BC*	18	51	73
Chardonnay, Louis Latour, *Bourgogne, France*	19	54	78
Sauvignon Blanc, Hubert Brochard 'Tradition' Sancerre, *Loire Valley, France*	26.5	74	106
Chardonnay, Domaine Courtalt– Michelet *Chablis, France*	26.5	74	106
Chardonnay, Pouilly Fuissé 1er Cu, Sebastien Giroux "Les Vignes Blanches" *Macon, Bourgogne, France*	49.5		199 *Coravin™*

WINE

	6oz	½ Litre	Bottle (750ml)
Rose Wine			
Cabernet Franc, LaStella 'Rosato', *Okanagan, BC*	20	57	82
Grenache–Syrah–Cinsault, Mirabeau 'Pure', *Côtes de Provence, France*	20	57	82
Red Wine			
Cabernet Sauvignon, Geyser Peak, *California*	16.5	45.5	66
Merlot, Lake Breeze Vineyards, *Naramata, BC*	17	49	71
Grenache–Syrah, Gérard Bertrand *Côtes du Roussillon Tautavel, France*	17	49	71
Cabernet Franc, Maison Smith Montpetit 'Reserve', *Similkameen Valley, BC*	18	52	73
Malbec, Terrazas de los Andes, Reserva *Mendoza, Argentina*	19	53	77
Cabernet Blend, Château Nicot Rouge, *Bordeaux, France*	21	57	82
Tempranillo, Beronia Reserva, *Rioja, Spain*	20	54	78
Sangiovese, San Felice, 'Il Grigio' Chianti Classico Riserva, *Tuscany, Italy*	22	60	86
Pinot Noir, Little Engine'Silver', *Okanagan, BC*	22	60	86
Cabernet Blend, Poplar Grove 'The Legacy', 2018, *Naramata, BC*	41	–	163 *Coravin™*
Cabernet Blend, Margaux du Ch. Margaux 2019, *Bordeaux, France*	62.5	–	250 *Coravin™*
Sake			
Okunomatsu Junmai Dai–Ginjo 'Navy Blue' *Fukushima, Japan*	24		96
Tamanohikari Junmai Dai–Ginjo 'Gold Omachi' *Kyoto, Japan*	35		140

If you would like to explore our wine cellar, please ask your server for our full wine list

DESSERT WINES

Sweet Wine

	Vintage	2oz	Bottle
Burrowing Owl 'Coruja', Port Style Wine *Oliver, BC*	2022	12.5	98 *500ml*
Tenute Falezza Recioto della Valpolicella DOCG *Veneto, Italy*	2020	13	99 *500ml*
Chateau D'Armajan des Ormes, Sauternes *Bordeaux, France*	2020	18.5	111 *375ml*
Hétszőlő, Tokaji Aszú '5 Puttonyos', *Tokaj-Hegyalja, Hungary*	2010	28	180 *375ml*
Chateau d'Yquem, 1er Cru Supérieur Sauternes, *Bordeaux, France*	2010		1200 *375ml*

Port

Dow's Late Bottle Vintage	2020	9	85
Taylor Fladgate Late Bottle Vintage	2020	9	85
Taylor Fladgate 10 Year Tawny	–	14	125
Taylor Fladgate 20 Year Tawny	–	22	210
Taylor Fladgate 30 Year Tawny	–	30	375
Taylor Fladgate 40 Year Tawny	–	40	500



BEER

Draught	Glass 12oz	Pint 20oz
Rewind Beer Co, Laser Light Lager	9	12
Parkside Brewery, Humans IPA	11	14
Parkside Brewery, Dusk Pale Ale	9	12
Slackwater Brewing, Idleback Amber Ale	11	14
Warsteiner, Pilsner, Germany	11	14
Guinness Irish Stout, Ireland	12	15

BOTTLE (375ml)

Domestic | 9.5

Coors Light
Kokanee
Molson Canadian

Imported | 10.5

Corona
Stella Artois
Heineken
Kronenbourg Blanc

Erdinger Weissbier 500 ml | 13

Cider

Bricker Original Cider | 14
Bricker Earl Grey Dry Cider | 15.5

Non-Alcoholic | 8

Heineken
Ginger Beer

SPIRITS



SCOTCH | one *ounce pour*

Highland

Glenlivet 12 yr	14
Glenlivet 21 yr	41
Glenfiddich 12 yr	14
Glenfiddich 15 yr Solera Vat	19
Glenmorangie 14 yr Port Cask	20
Glenmorangie 10 yr	18
Cragganmore 12 yr	20
Dalwinnie 15 yr	23
Macallan 12 yr Double Cask	19
Glenmorangie Nectar D'Or	25
Oban 14 yr	27
Highland Park 18 yr	34.5
Dalmore 12 yr	15
Dalmore 15 yr	30
Dalmore 18 yr	80

Skye

Talisker 10 yr	25

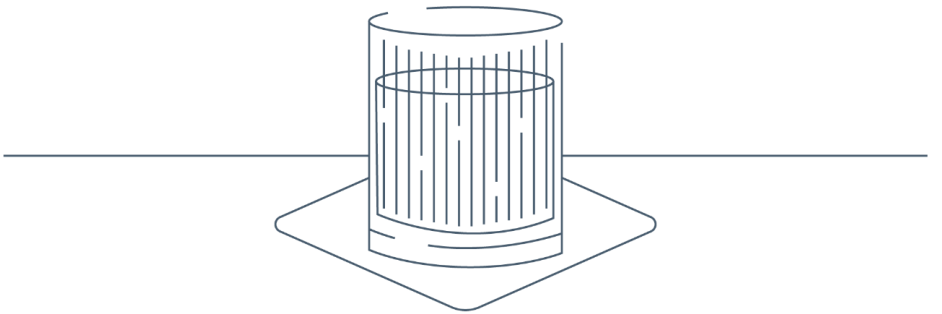
Islay

Lagavulin 8 yr	17
Lagavulin 16 yr	27
Ardbeg 10 yr	19
Laphroaig	19

Jura

Mount Jura Superstition	15

Dalmore flight '45 years of Dalmore' (3 oz)	110



WHISKEY | *one ounce pour*

Blended Scotch

Johnnie Walker Red	11.5
Johnnie Walker Black	14.5
Johnnie Walker Blue	42

Irish Whiskey

Jameson	12.5
Tullamore Dew	12.5
Bushmills Blackbush	14.5
Jameson	12.5
Tullamore Dew	12.5
Bushmills Blackbush	14.5

Japanese Whiskey

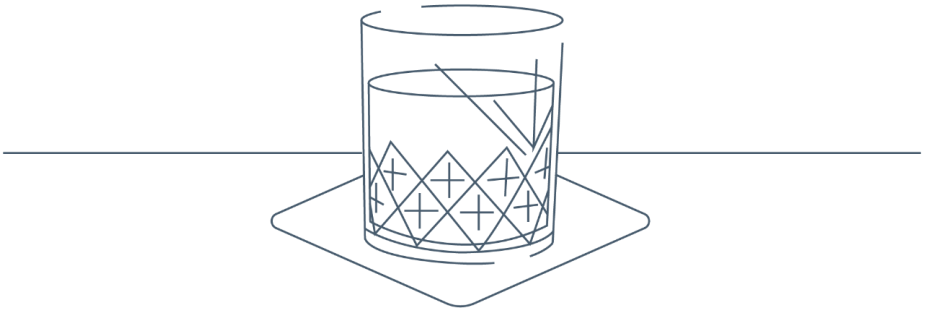
Nikka From the Barrel	22

Canadian Whisky

Canadian Club	10.5
Crown Royal	11.5
Regent Road	11.5
Canadian Club 12 yr	12

BC Whisky

Shelter Point 'Ripple Rock'	14
Shelter Point 'Cask' Strength Single Malt	17



SPIRITS | *One ounce pour*

Vodka

Ketel One	12
Luksusowa	12
Stolichnaya	11.5
Belvedere	13.5
Grey Goose	13.5
Octavia	13.5
Belvedere B10	35

Gin

Tanqueray	12
Bombay East	12.5
Beefeater	12.5
Bombay Sapphire	12.5
Elephant London Dry	14.5
Hendrick's	14.5
The Botanist	14.5
Empress 1908 Indigo	14.5
Empress 1908 Elderflower	14.5
Sheringham Seaside	14.5
Monkey 47	21
Citadelle	14.5

Rum

Bacardi White	11
Bacardi Black	11
Captain Morgan	12
Gosling Black Seal	12.5
Bacardi 8	12.5
Flor De Cana 18 YR	16
Diplomatico Exclusiva	17

Eau De Vie & Grappa

Bottega 'Alexander' Grappa	12.5
Tignanello Grappa	15.5
Grappa di Sassicaia 2015	29

Cachaça

51 Cachaça	11.5

SPIRITS | *One ounce pour*

Cognac

Courvoisier VS	14.5
Courvoisier VSOP	19
Courvoisier XO	36
Hennessy VS	12.5
Hennessy VSOP	18
Hennessy XO	45
Remy Martin VSOP	18
Remy Martin XO	42.5
Remy Martin Louis XIII	281

Liqueurs & Digestifs

Luxardo Limoncello	9.5
Frangelico	10.5
Disaronno Amaretto	10.5
Kahlua	10.5
Chambord Royal	12.5
Tia Maria	10.5
Jägermeister	12.5
Fernet Branca	12.5
Grand Marnier Cordon Rouge	12.5
Grand Marnier Cuvée Du Centenaire	20

Tequila

El Tequileno Reposado	13.5
Maestro Dobel Cristalino	16
Patron Silver	19.5
Don Julio Blanco	19.5
Don Julio Reposado	21
Casamigos Blanco	25
Casamigos Reposado	26
El Tequileno Anejo	28
Clase Azul Plata	32
Don Julio 1942	40
Clase Azul Reposado	40
El Tequileno Extra Anejo	90

Brandy

Metaxa Seven Star	12.5
St. Rémy VSOP	12.5

Armagnac

Chateau De Laubade 2006	22

Mezcal

400 Conjos Mezcal	13.5
Clase Azul Mezcal	48

SPECIALITY COFFEE & TEA | *one ounce pour*

Irish | 15
Jameson Whiskey and Coffee

Blueberry Tea | 16
Amaretto, Grand Marnier and Orange Pekoe Tea

After 8 | 15
Peppermint Schnapps and Hot Chocolate

Mellow Monk | 15
Bailey's Irish Cream, Frangelico

The Greek | 15
Metaxa, Tia Maria and Coffee

Northern Lights | 16
Absolut Vanilla, Bailey's Irish Cream and Hot Chocolate

TEALEAVES Tea | 6

Seasonal Blends
Nutcracker Tea
Apple Pie
Sugar Plum Fairy
Spiced Chai

Traditional Black Tea Blends
English Breakfast
Decaf English Breakfast
Lavender Earl Grey

Herbal Infusions
Harmony
Peppermint Leaves
Osmanthus Flower
Himalayan Meadow Chamomile

Scented Green Teas
Organic Floral Jasmine Green Tea
Pear Tree

Coffee
Freshly Brewed Artisan Italian Coffee Thermos | 7

Espresso | 7.5

Caffè Mocha | 7.5

Caffè Latte | 7.5

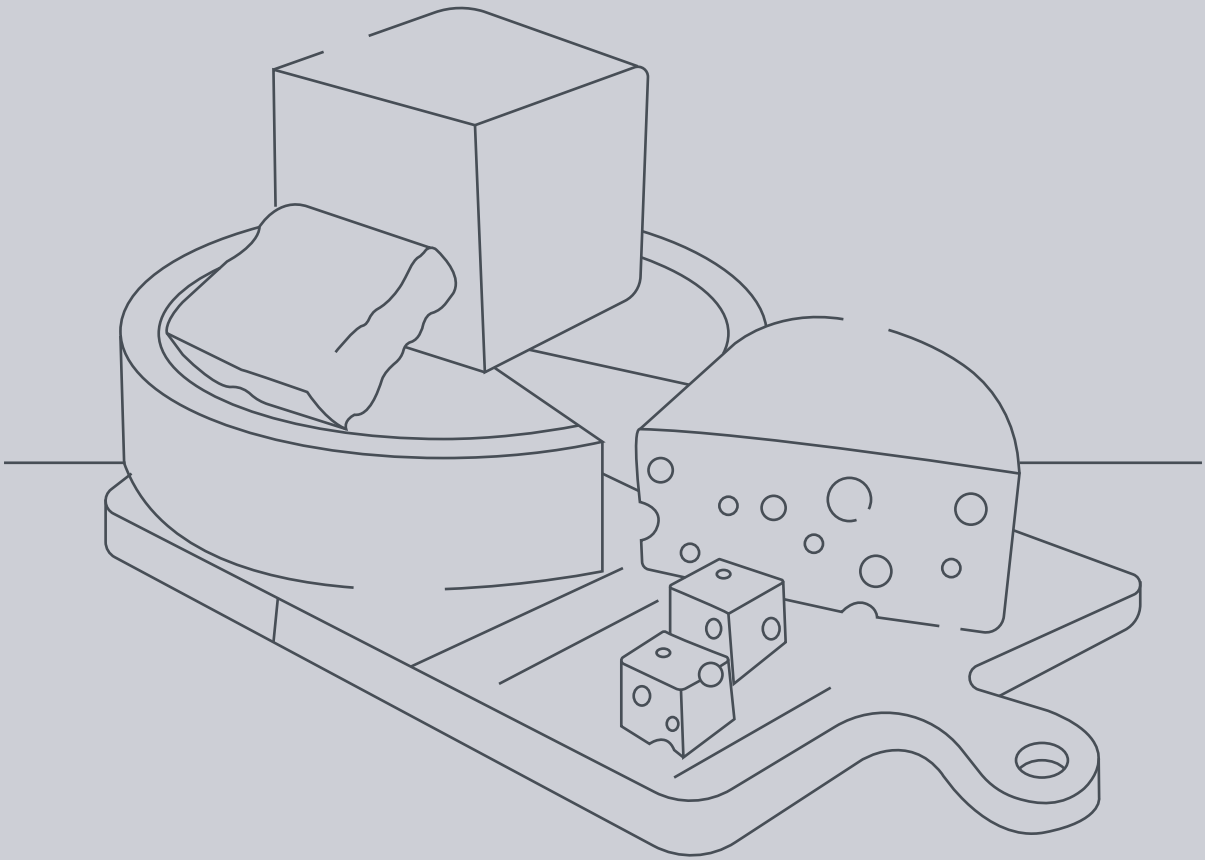
Cappuccino | 7.5

Flat White | 7.5

Add extra shot to your coffee | +1

Hot Chocolate | 7.5

FOOD



FOR THE TABLE

Bacchus Two Tier Seafood Tower | 225

Available daily until 2:30pm – 10pm

Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached Mussels Tartare, Marinated Baby Shrimp in Marie Rose Sauce, Oysters, Candied Salmon, Scallop Ceviche

Seafood Platter | 120

Albacore Tuna, Chilled Prawns & Cocktail Sauce, Dungeness Crab Roll, West Coast Oysters

Local West Coast Oysters (GF)

6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

Add 1oz. Octavia Vodka 13.5

Kaviari® Caviar

Baeri | 150 Kristal | 175

20g of your selection, traditional accompaniments: Blinis, Potato Rosti, Chives, Shallots, Egg White, Egg Yolk, Crème fraîche

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Charcuterie Board | 45

A Selection of Cured Meats and Fine Cheese, House Made Preserves, Raincoast Crackers, Rye Bread Crisps & Candied Pecans

Fine Farmhouse Canadian Cheese

Select 3oz for 28 | 5oz for 45

Seasonal Fruit Preserves, Candied Pecans, Raincoast Crackers & Rye Bread Crisps

Comox Camembert, Courtney, BC

Creamy and Rich with Notes of Mushroom with a Tender Bloomy Rind

5 Brothers, Woodstock, ON

Washed Rind, Cedar Plank Aged, Creamy with a Slightly Sweet Finish

Bleu Bénédictin, Saint-Benoît-du-Lac, QC

Semi Soft, Natural Rind, Savoury with an Earthy Finish

Le Cendrillon, St. Raymond, QC

Ash Covered, Bloomy Rind Goat Cheese, Tangy with a Mild Peppery Finish

Tete Dure, Noyan, QC

Semi Firm Washed Rind, Mildly Lactic, Fruity Aroma with a Buttery Finish

SMALL PLATES

Truffle Pommes Frites (V) — 16
Grana Padano, Truffle & Parmesan Aioli, Chives

Mini Bacchus Burgers — 18
Stout Braised Onions, Cheddar, Mustard, Sesame Bun

Butternut Squash Ravioli (V) — 21 (3pcs) / 33 (5pcs)
Sage, Pumpkin Seed Pesto
Add Pan-Seared Scallops (3pcs) +18
Add Sautéed Prawns (3 pcs) +16

Baja Fish Tacos — 25
Battered Lingcod, Chipotle Salsa, Shaved Cabbage, Pico de Gallo, Flour Tortilla with Lime Wedges
Add Pommes Frites $8

Spiced Winter Squash Soup (VE)(GF) — 18
Pumpkin Seed Macha
+ Mini Grilled Cheese Sandwich 6 | + Scallop 7

Prawn Cocktail (GF) — 32
Five Poached Prawns, Cocktail Sauce, Marie Rose Sauce, Horseradish & Lemon Wedge

Truffle Mushroom Arancini (V) — 18 (3pcs)
Aioli, Shaved Pecorino

Marinated Poached Nova Scotia Lobster (DF)(GF) — 34
Caviar, Fennel, Apple, Yuzu

Pâté de Campagne — 24
Cornichons, Pistachio, Dijon Mustard, Baguette

BACCHUS FAVOURITES

Hand Peeled Shrimp or Turkey Clubhouse — 27
Toasted Multigrain, Double-Smoked Bacon, Aioli,
Butter Lettuce, Tomato, Pommes Frites
Substitute mini cobb salad +5

Fried Buttermilk Chicken — 24
Spiced Maple Syrup, Pickles, Buttermilk Ranch

The Bacchus Burger — 29
Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce,
Tomato, Onion, Pickle, Bacchus Sauce, House-Made
Sesame Bun, Pommes Frites
Substitute mini cobb salad +5

Lounge Meatballs — 22
Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce,
Pecorino Cheese

Avocado & Shrimp Salad (GF) — 24 SM / 38 LG
Marie Rose Sauce, Dill Aioli, Microgreens

The Bacchus Cobb Salad (GF) — 27
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg,
Creamy Danish Blue Cheese Dressing

Chopped Salad (V) (GF) — 27
Butternut Squash, Fennel, Orange, Tomato, Red Pepper,
Cucumber, Pumpkin Seeds, Lemon Dressing

Add Grilled Chicken Breast +20

Add Pan-Seared Salmon +22

FRESH FROM OUR PIZZA OVEN

Margherita 25
Tomato, Fresh Basil, Buffalo Mozzarella

Funghi (V) 27
Seasonal Mushrooms, Buffalo Mozzarella, Basil, Goat Cheese

Pepperoni 27
Pepperoni, Parmigiano–Reggiano, Buffalo Mozzarella

Rustica 27
Wine Chorizo Sausage, Buffalo Mozzarella

DESSERT

Mulled Wine Poached Pear 18
Roasted Hazelnut, Praliné Crémeux, Pomegranate Molasses, Vanilla Ice Cream

Autumn Spice Tiramisu 16
Classic Tiramisu, Pumpkin Spiced Crunch

Pot de Crème au Chocolat 18
Single Origin Milk Chocolate Cream, Dark Chocolate Shaving, Cherry Gel, Mint Chocolate Ice Cream

Sticky Toffee Pudding 18
Brandy Snap, Vanilla Ice Cream, Caramel Sauce

OFFICIAL PARTNERS 2026

CHAMPAGNE TAITTINGER Reims

CHAMPAGNE POMMERY À REIMS-FRANCE

ACQUA PANNA THE FINE DINING WATERS S.PELLEGRINO

CÓDIGO 1530

CHAMPAGNE DUVAL-LEROY

WELCOME TO MONKEY 47 SCHWARZWALD DRY GIN

REDBREAST SINGLE POT STILL Irish Whiskey

CHAPPELLET PRITCHARD HILL

TAYLOR'S

M. CHAPOUTIER FAC ET SPERA

RELAIS & CHATEAUX