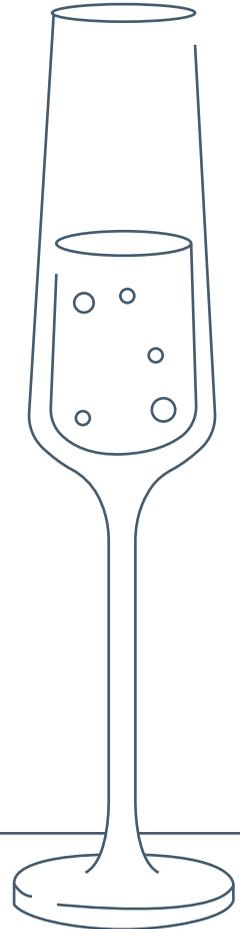




WEDGEWOOD
HOTEL & SPA

BACCHUS
LOUNGE &
COCKTAIL
MENU



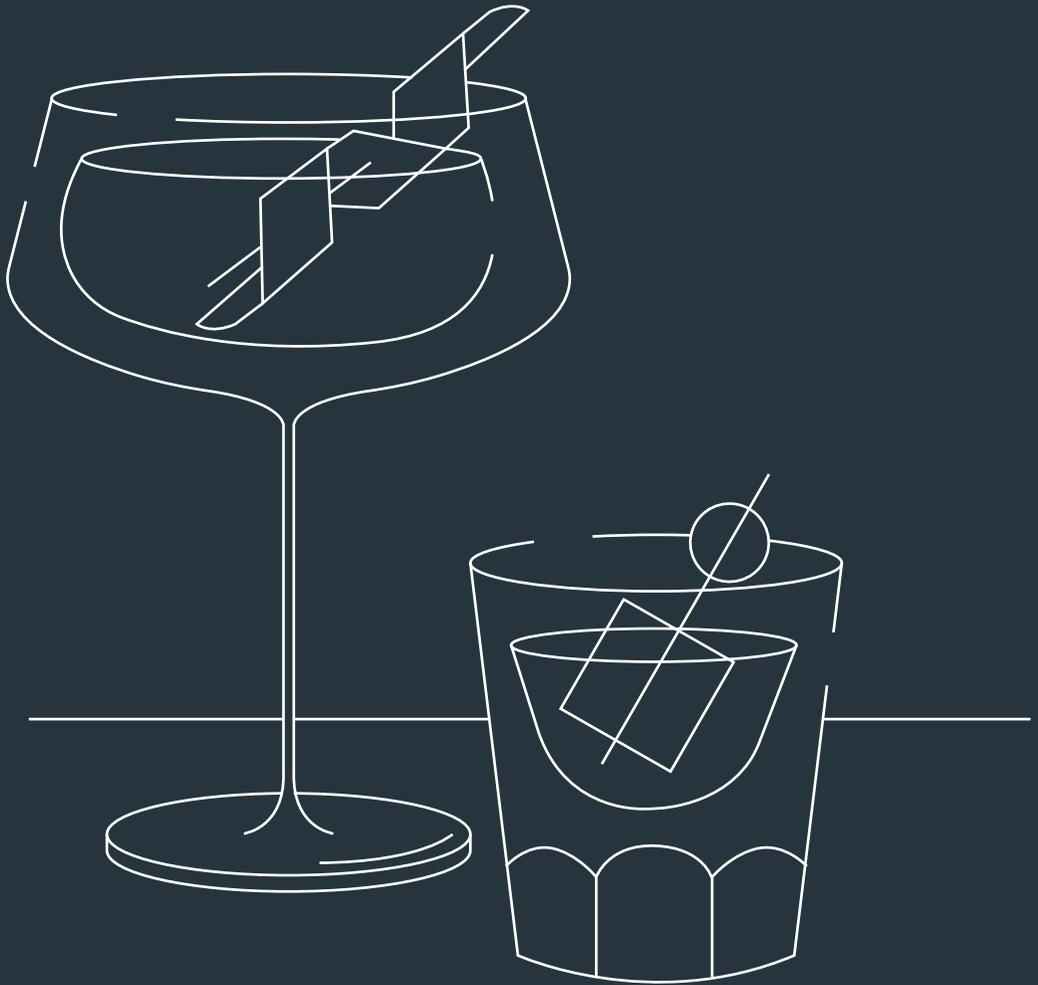
COCKTAILS

WINE

SPIRITS

FOOD

COCKTAILS



Spring Cocktails

Violet's Demise | 26

Floral and zest intertwine, finishing dry with a whisper of sweetness

1.5oz Empress Indigo Gin, 0.5oz Blanco Tequila, 0.5oz Maraschino Liqueur,
0.25oz Creme De Violette, Fresh Lemon Juice

Green at Dusk | 19

Fresh basil and lively lime create a crisp, garden-bright cocktail

1.5oz White Rum, 0.5oz Triple Sec, Fresh Lime Juice, Basil

The Red Confession | 22

Strawberry and citrus is balanced with a hint of vanilla, rounded by delicate spice

1.5oz Canadian Club 12 Year, 0.5oz Vanilla Liqueur, Fresh Lemon Juice,
Orange Bitters, Strawberry

Last Rites of Spring | 22

Zesty citrus layered with cool mint for a refreshing lift

1oz Tanqueray Gin, 0.5oz Green Chartreuse, 0.5oz Peppermint Schnapps,
Fresh Lemon Juice, Mint, Egg Whites

Smoke in Bloom | 28

*Earthy mezcal and soft elderflower unfold with bright
citrus into a sparkling finish*

1.5oz 400 Conejos Mezcal, 0.5oz Elderflower Liqueur,
Lime Juice, Grapefruit, Sparkling Wine



Mocktails

SGT Pepper | 14

Pineapple, Lemon, Simple Syrup, Tonic, Cucumber, Pepper

Ginger Lotus | 12

Ginger Beer, Orange Juice, Lemon

No-groni | 14

Bitter, sweet, herbal complexity with citrus notes

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

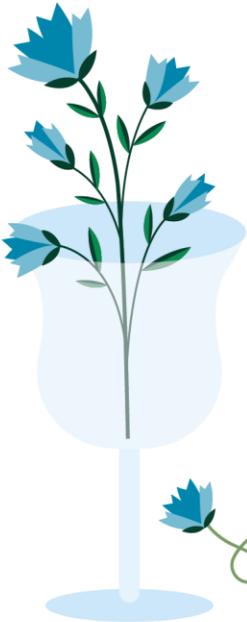
Espresso Mocktini | 15

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

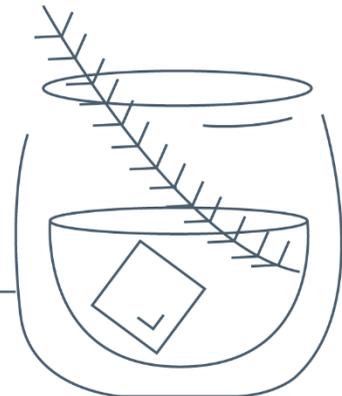
Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Pepper

Honey Bee | 26

1.5oz Casamigos Reposado, St Germain Honey, 0.75oz Prosecco, Honey Comb

Gin Basil Smash | 18

Tanqueray Gin, lemon Juice, Sugar, Basil



WINE



WINE
6oz ½Litre Bottle
Sparkling Wine & Champagne

| | | | |
|---|------|---|-----|
| Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy | 16.5 | - | 72 |
| Wedgewood x Tantalus Blanc de Noir, East Kelowna Slopes, BC | 24 | | 165 |
| Domaine Rolet, Cremant du Jura Brut, Jura, France | 24 | - | 105 |
| Taittinger, Brut, France | 38 | - | 165 |

Non- Alcoholic Sparkling Wine

| | | | |
|--|----|--|----|
| Glimmer, Blanc de Blanc, Penticton, BC | 16 | | 70 |
|--|----|--|----|

White Wine

| | | | |
|--|------|------|-----|
| Laughing Stock, Pinot Grigio, Naramata, BC | 16.5 | 45.5 | 65 |
| 'Crazy Creatures' Grüner Veltliner, Austria | 16.5 | 45.5 | 65 |
| Tantalus Vineyards, Riesling, Kelowna, BC | 18 | 50 | 72 |
| Louis Latour, Chardonnay, Bourgogne, France | 19 | 53 | 76 |
| Clos du Soleil 'Washington Series', Sauvignon Blanc Blend, Keremeos, BC | 19 | 55 | 80 |
| Hubert Brochard 'Tradition' Sancerre, Loire Valley France | 26 | 74 | 104 |
| Domaine Courtalt- Michelet, Chablis, France | 26 | 74 | 104 |
| Mission Hill Legacy Collection 'Perpetua' Chardonnay, Okanagan, Coravin™ | 35 | - | 148 |
| Heitz Cellars, Chardonnay, Napa Valley, Coravin™ | 44 | | 185 |
| Sebastien Giroux, Pouilly Fuissé, Burgundy, France, Coravin™ | 46 | - | 195 |

| WINE | 6oz | ½Litre | Bottle |
|------|-----|--------|--------|
|------|-----|--------|--------|

Rose Wine

| | | | |
|--|----|----|----|
| Mirabeau 'Pure', Côtes de Provence, France | 19 | 55 | 80 |
| 'Vaila', Le Vieux Pin, Pinot Noir, Osoyoos, BC | 19 | 55 | 80 |

Red Wine

| | | | |
|--|------|----|-----|
| Trim, Cabernet Sauvignon, Lodi, California | 15.5 | 43 | 65 |
| Lake Breeze Vineyards, Merlot, BC | 16 | 47 | 70 |
| Andeluna '1300', Malbec, Argentina | 16 | 47 | 70 |
| Gérard Bertrand 'An 560', Tautavel, France | 16 | 47 | 70 |
| Maison Smith Montpetit, Cabernet Sauvignon, Similkameen, BC | 18 | 52 | 72 |
| Château Peyrouley, Bordeaux, France | 19 | 53 | 76 |
| Beronia Reserva, Rioja, Spain | 19 | 53 | 76 |
| San Felice Chianti Classico 'Il Grigio', Tuscany, Italy | 22 | 60 | 84 |
| Little Engine 'Silver', Pinot Noir, Okanagan Valley, BC | 23 | 65 | 90 |
| Hester Creek 'The Judge', Bordeaux Blend, Oliver, BC, Coravin™ | 28 | - | 110 |
| 2015 Le Haut Médoc De Lagrange, Haut Médoc, Bordeaux, France, Coravin™ | 35 | - | 140 |
| 2018 Margaux du Château Margaux, Coravin™ | 65 | - | 245 |
| 2010 Beni di Batasiolo, 'Boscareto', Barolo, Piemonte, Italy, Coravin™ | 90 | - | 375 |

Sake

| | | | |
|--------------------------------|----|--|-----|
| Navy Blue 'Junmai Dai-Ginjo' | 24 | | 96 |
| Gold Omachi 'Junmai Dai-Ginjo' | 35 | | 140 |

Dessert Wines

| | Vintage | 2oz | Bottle |
|---|---------|------|--------|
| Sweet Wine | | | |
| Masi 'Angelorum' Recioto Della Valpolicella Classico, DOCG, Italy | 2017 | 9 | 85 |
| Burrowing Owl, 'Coruja', Port Style Wine, BC | - | 12.5 | 98 |
| Château D'Armajan des Ormes, Sauternes, France | 2016 | 18.5 | 111 |
| Sperling Riesling, Late Harvest Vidal, Okanagan Valley, BC | 2018 | 23 | 135 |

Port

| | | | |
|-------------------------------------|------|----|-----|
| Dow's Late Bottle Vintage | 2016 | 9 | 85 |
| Taylor Fladgate Late Bottle Vintage | 2017 | 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 |
| Croft Vintage | 2016 | 25 | 225 |



BEER

| Draught | Glass | Pint |
|--|-------|------|
| | 12oz | 20oz |
| Rewind Beer Co, Laser Light Lager | 9 | 11 |
| Parkside Brewery, Humans IPA | 10 | 13 |
| Parkside Brewery, Dusk Pale Ale | 9 | 11 |
| Slackwater Brewing, Idleback Amber Ale | 10 | 13 |
| Warsteiner, Pilsner, Germany | 10 | 13 |
| Guinness Irish Stout, Ireland | 11 | 14 |

BOTTLE

Domestic | 8.5

Coors Light
Kokanee
Molson Canadian

Imported | 8.5

Corona
Stella Artois
Heineken
Kronenbourg Blanc

Erdinger Weissbier 500 ml | 12

Cider

Bricker Original Cider | 11
Bricker Earl Grey Dry Cider | 12.5

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 | 27 |
| Dalmore 12 yr | 15 |
| Dalmore 15 yr | 30 |
| Dalmore 18 yr | 80 |

Skye

| | |
|----------------|----|
| Talisker 10 yr | 25 |
|----------------|----|

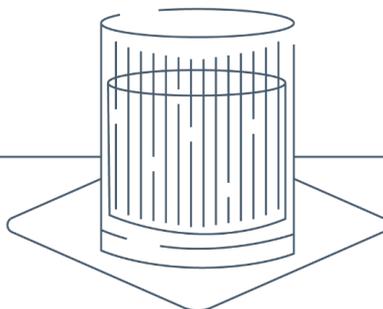
Islay

| | |
|-----------------|----|
| 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**

| | |
|----------------------|------|
| Chivas 12 yr | 15 |
| Johnnie Walker Red | 11.5 |
| Johnnie Walker Black | 14.5 |
| Johnnie Walker Blue | 41 |

Canadian Whisky

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

Irish Whiskey

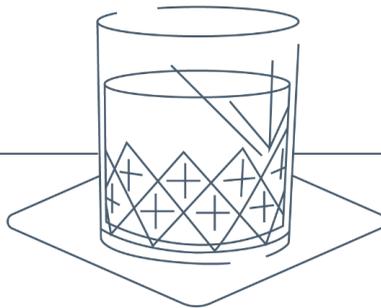
| | |
|---------------------|------|
| Jameson | 12.5 |
| Tullamore Dew | 12.5 |
| Bushmills Blackbush | 14.5 |

BC Whisky

| | |
|-----------------------------|----|
| Shelter Point 'Ripple Rock' | 14 |
|-----------------------------|----|

Japanese Whiskey

| | |
|-----------------------|----|
| Nikka From the Barrel | 22 |
|-----------------------|----|



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 |

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 |

Cachaça

| | |
|------------|------|
| 51 Cachaça | 11.5 |
|------------|------|

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 |
| Elderflower | |
| Sheringham Seaside | 14.5 |
| Monkey 47 | 21 |
| Citadelle | 14.5 |

Eau De Vie & Grappa

| | |
|----------------------------|------|
| Bottega 'Alexander' Grappa | 12.5 |
| Tignanello Grappa | 13 |
| Grappa di Sassicaia 2015 | 21 |

SPIRITS | *One ounce pour*

Cognac

| | |
|------------------------|------|
| Courvoisier VS | 14.5 |
| Courvoisier VSOP | 19 |
| Courvoisier XO | 36 |
| Hennessy VS | 12.5 |
| Hennessy VSOP | 18 |
| Hennessy XO | 41 |
| Remy Martin VSOP | 18 |
| Remy Martin XO | 41 |
| 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

| | |
|--------------|----|
| Saint Vivant | 15 |
|--------------|----|

Mezcal

| | |
|--------------------|------|
| 400 Conijos 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

Teas For Change

Himalayan Mountain Tea
Himalayan Meadow Chamomile

Herbal Infusions

Harmony
Peppermint Leaves
Lemon Verbena

Traditional Black Tea Blends

English Breakfast
Decaf English Breakfast
Lavender Earl Grey
Classic Orange Pekoe
Shanghai Rose

Scented Green Teas

Organic Floral Jasmine Green Tea
Imperial Dragonwell

Coffee

Freshly Brewed Artisan Italian Coffee
Thermos | 7

Espresso | 7.5

Caffè Mocha | 7.5

Caffè Latte | 7.5

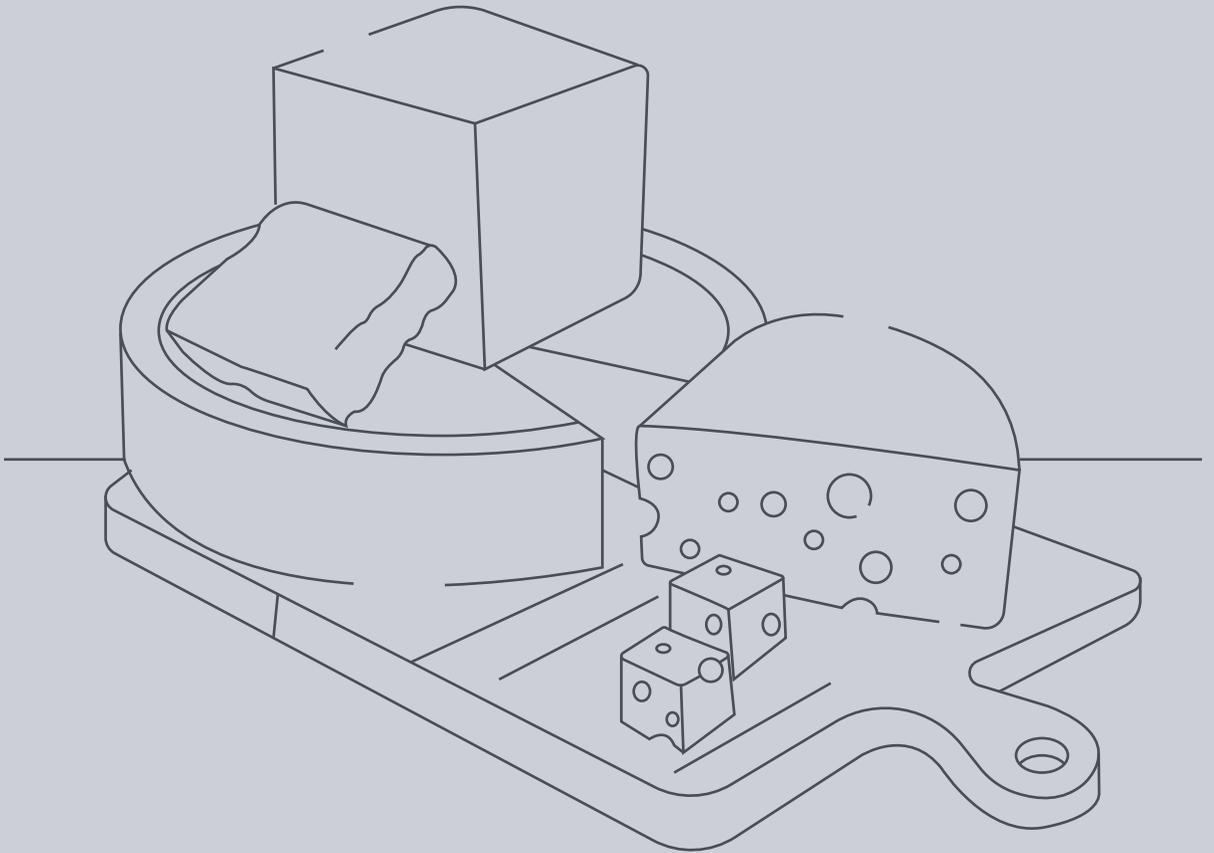
Cappuccino | 7.5

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, Dungeness Crab Roll, 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 135

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 a 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) | 14 |
| Grana Padano, Truffle & Parmesan Abli, Chives | |
| Mini Bacchus Burgers | 18 |
| Stout Braised Onions, Cheddar, Mustard, Sesame Bun | |
| Brown Butter Squash Ravioli (V) | 20 (3pcs) 32 (5pcs) |
| Sage, Pumpkin Seed Pesto <i>Add Pan-Seared Scallops (3pcs) +18</i> <i>Add Sautéed Prawns (3pcs) +16</i> | |
| Baja Fish Tacos | 24 |
| Battered Lingcod, Chipotle Salsa, Shaved Cabbage, Pico de Gallo, Flour Tortilla with Lime Wedges <i>Add Pommes Frites \$8</i> | |
| Spiced Winter Squash Soup (VE)(GF) | 18 |
| Pumpkin Seed Macha | |
| Prawn Cocktail (GF) | 32 |
| Five Poached Prawns, Cocktail Sauce, Marie Rose Sauce, Horseradish & Lemon Wedge | |
| Green Pea Arancini (V) | 16 (3pcs) |
| Mint Aioli, Shaved Manchego | |
| Grilled Albacore Tuna (GF)(DF) | 26 |
| Avocado, Five Spice, Ginger & Shallot Vinaigrette | |
| Pâté Grand- Mère | 24 |
| Cornichons, Pistachio, Dijon Mustard, Baguette | |

BACCHUS FAVOURITES

Hand Peeled Shrimp or Turkey Clubhouse 26
 Toasted Multigrain, Double-Smoked Bacon, Aioli,
 Butter Lettuce, Tomato, Pommes Frites
Substitute mini cobb salad +5

Crispy Fried Jerk Chicken Thigh (GF)(DF) 22
 Whipped Sweet Potatoes, Mango

The Bacchus Burger 28
 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 20
 Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce,
 Pecorino Cheese

Avocado & Shrimp Salad (GF) 23 SM
 38 LG
 Marie Rose Sauce, Dill Aioli, Microgreens

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

Crunchy Chopped Salad (V) (GF) 25
 Coleslaw, Iceberg Lettuce, Kale, Bell Pepper, Cherry
 Tomatoes, Crispy Rice, Peanut Dressing

Add Grilled Chicken Breast +20
Add Pan-Seared Salmon+22

FRESH FROM OUR PIZZA OVEN

| | |
|--|----|
| Margherita | 23 |
| Tomato, Fresh Basil, Buffalo Mozzarella | |
| Funghi (V) | 25 |
| Seasonal Mushrooms, Buffalo Mozzarella, Basil, Goat Cheese | |
| Pepperoni | 25 |
| Pepperoni, Parmigiano-Reggiano, Buffalo Mozzarella | |
| Rustica | 25 |
| Wine Chorizo Sausage, Buffalo Mozzarella | |

DESSERT

| | |
|--|----|
| Sticky Toffee Pudding | 16 |
| Dried Fruit Compote, Vanilla Cream | |
| “Sacher” Chocolate Cake (V) | 16 |
| Praliné Orémeux, Amarena Cherry Ice Cream, Candied Hazelnuts | |
| Apricot Clafoutis | 16 |
| Vanilla Anglaise, Berry Coulis, Caramelized Almond Crumble, Almond Ice Cream, Almond Tuile | |

OFFICIAL PARTNERS 2025

