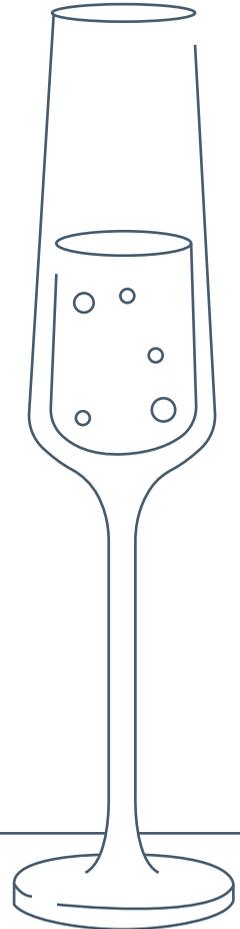




WEDGEWOOD
HOTEL & SPA

BACCHUS
LOUNGE &
COCKTAIL
MENU



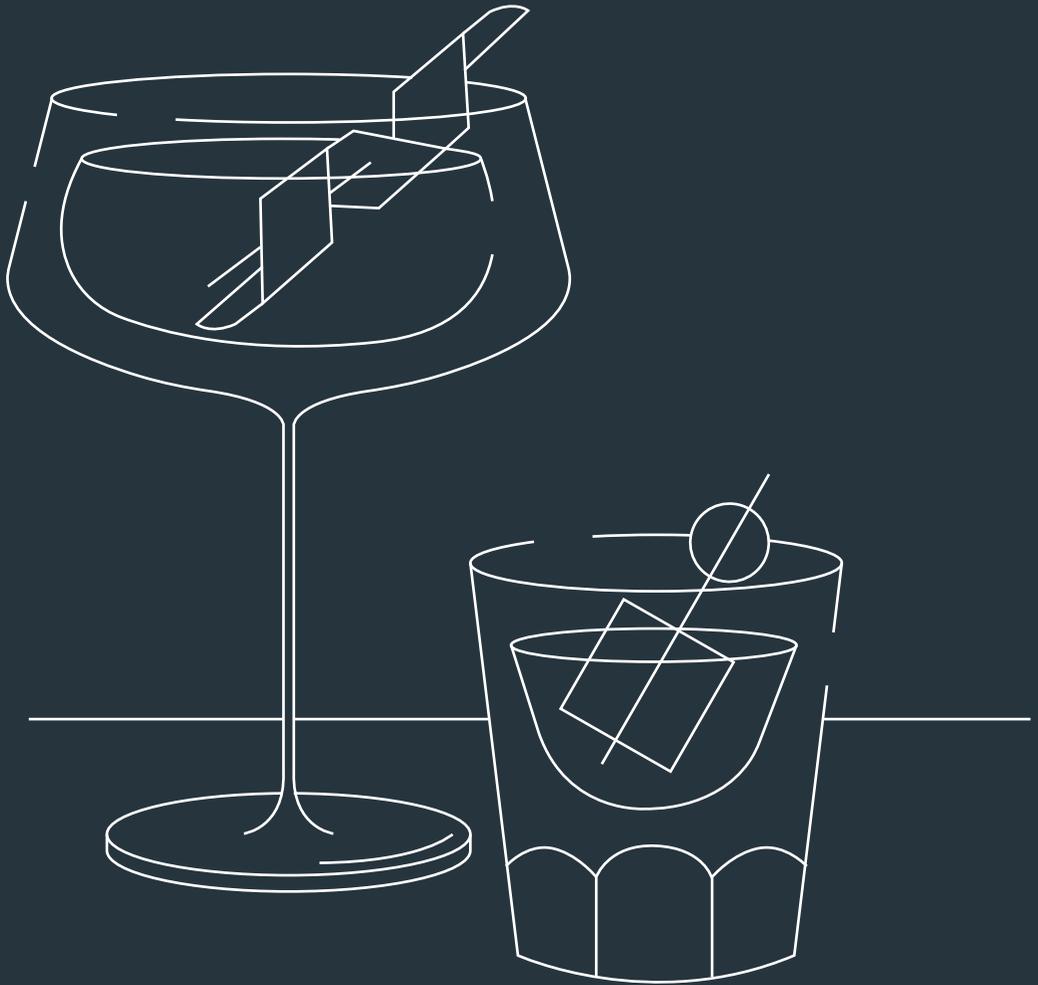
COCKTAILS

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

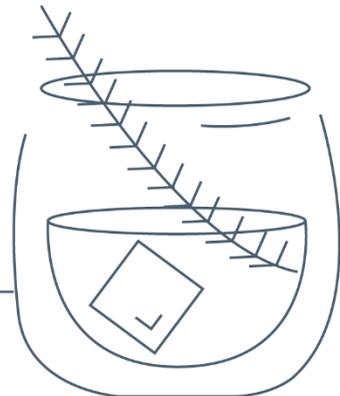
Luksusowa Vodka, Sugar, Grapefruit
Juice, Cracked
Black Peper

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
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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', 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
G�rard Bertrand 'An 560', Tautavel, France	16	47	70
Maison Smith Montpetit, Cabernet Sauvignon, Similkameen, BC	18	52	72
Ch�teau 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 M�doc De Lagrange, Haut M�doc, Bordeaux, France, Coravin™	35	-	140
2018 Margaux du Ch�teau 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
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Islay

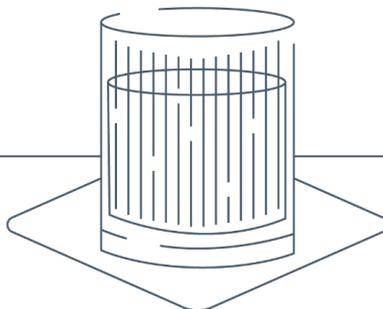
Lagavulin 8 yr	17
Lagavulin 16 yr	27
Ardbeg 10 yr	19
Laphroaig	19

Jura

Mount Jura Superstition	15
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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

American Whiskey

Jim Beam	14
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Irish Whiskey

Jameson	12.5
Tullamore Dew	12.5
Bushmills Blackbush	14.5

Canadian Whisky

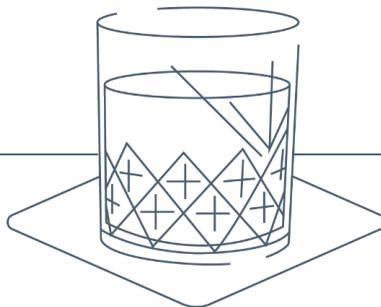
Canadian Club	10.5
Crown Royal	11.5
Regent Road	11.5
Canadian Club 12 yr	12

Japanese Whiskey

Nikka From the Barrel	22
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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
Absolut Vanilla	11.5
Belvedere	13.5
Grey Goose	13.5
Octavia	13.5
Absolut Citron	13.5
Belvedere BIO	35

Rum

Bacardi White	11
Bacardi Dark	11
Captain Morgan	12
Gosling Black Swan	12.5
Bacardi 8	12.5
Appleton Estate 8 yr Reserve	12.5
Flor De Cana 18 YR	16
Diplomatico Exclusiva	17

Cachaça

51 Cachaça	11.5
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Gin

Tanqueray	12
Bombay East	12.5
Brokers	12.5
Bombay Sapphire	12.5
Aviation	13.5
Elephant London Dry	14.5
Hendrick's	14.5
The Botanist	14.5
Empress 1908	14.5
Sheringham Seaside	14.5
Monkey 47	21

Upgrade with Fentimans Tonic 3**Eau De Vie & Grappa**

Père Magloire Calvados	12
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

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

Mezcal

400 Conjos Mezcal	13.5
Clase Azul Mezcal	48

Armagnac

Saint Vivant	15
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Brandy

Metaxa Seven Star	12.5
St. Rémy VSOP	12.5

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

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

Sugar Plum Fairy

Herbal Spiced Chai

Apple Pie

Herbal Infusions

Organic Chamomile Flower

Organic Peppermint Leaves

Coffee

Freshly Brewed Artisan Italian Coffee Thermos | 7

Espresso | 7.5

Caffè Mocha | 7.5

Caffè Latte | 7.5

Traditional Black Tea Blends

English Breakfast

Decaf English Breakfast

Classic Orange Pekoe

Lavender Earl Grey

Scented Green Teas

Organic Floral Jasmine Green Tea

Amour Tea

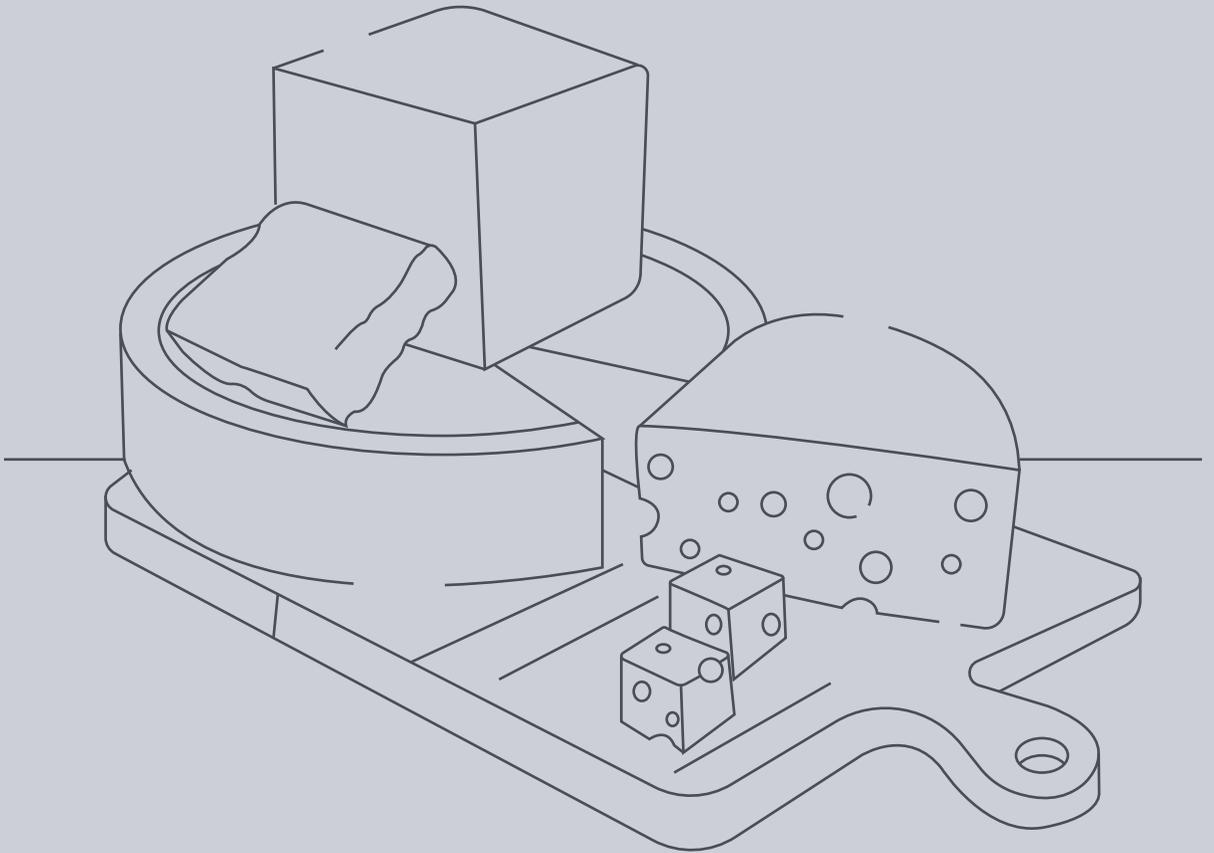
Cappuccino | 7.5

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
Marie Rose Sauce, Dill Aioli, Microgreens 38 LG

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

