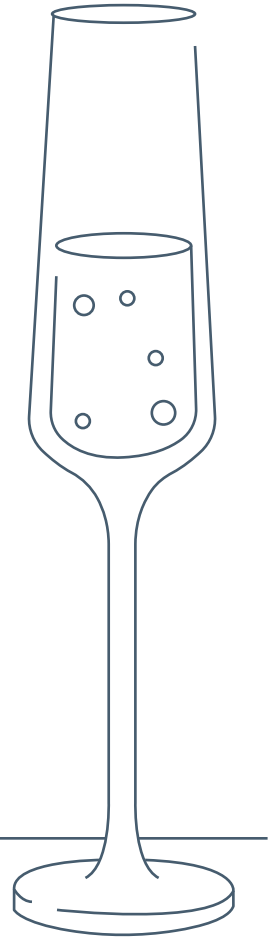




WEDGEWOOD

HOTEL & SPA

BACCHUS LOUNGE & COCKTAIL MENU



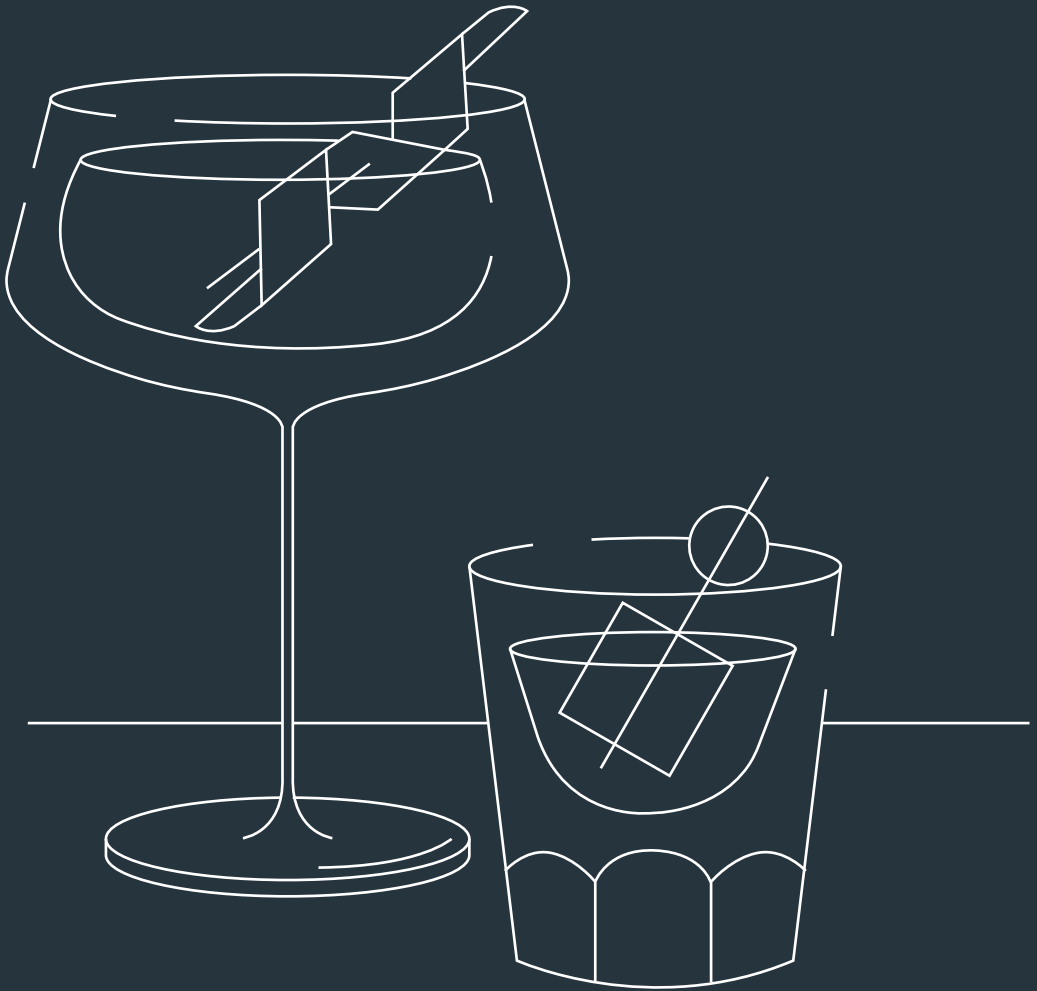
COCKTAILS

WINE

SPIRITS

FOOD

COCKTAILS



SEASONAL COCKTAILS

Midnight Spark | 20

Effervescent, floral, and fruit-forward with a soft lavender-blue glow
.5oz Alizé Bleu, .25oz Crème de Violette, Fresh Lemon Juice, Topped with
Wedgewood Sparkling Wine & Raspberry Pearls

Tequila Espresso Martini | 26

Smooth, rich, agave-forward twist on the classic espresso martini
1.25oz Casamigos Reposado Tequila, Espresso, .75oz Cantera Nega Café
Coffee Liqueur, Agave Syrup

Citrus Bloom | 17

Bright, citrusy, floral, and uplifting
1oz Ketel One Vodka, .75oz St-Germain, .5oz Aperol, Fresh Lemon Juice

Herbaceous Garden | 18

Fresh, herbaceous, perfectly balanced gin profile
1.5oz Tanqueray Gin, 1oz Lillet Blanc, Lemon Juice, Cucumber & Rosemary
Syrup, Orange Bitters, Cucumber Slice, Smoked Rosemary

Tiki Torched | 22

Smoky, tropical, layered complexity
1.5oz El Tequileno Reposado, .5oz Maraschino Liqueur, .5oz Green
Chartreuse, Charred Pineapple Syrup, Lime Juice, Pineapple Juice

The Golden Mirage | 35

Smoky, citrusy, earthy with a subtle exotic spice
2oz Casamigos Mezcal, Saffron Honey Syrup, Lime Juice, .25oz Elderflower
Liqueur, Orange Bitters, Freshly Smoked with Cherrywood

Sake Cocktails

At Dusk | 20

Delicate, botanical, with a color-changing twist
1oz Junmai Sake, 1.5oz Empress 1908 Gin, Lemon Juice, Simple Syrup,
Orange Bitters, Lemon Twist

Sakura Rise | 20

Light, floral, gently citrusy with a smooth sake backbone
1oz Junmai Sake, 1.5oz Rose Gin, .5oz Elderflower Liqueur, Lemon Juice,
Simple Syrup, Cucumber Ribbon

NON-ALCOHOLIC COCKTAILS

Ginger Lotus | 12

Ginger Beer, Orange Juice, Lemon

SGT Pepper | 13

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

No-groni | 14

Bitter, sweet, herbal complexity with citrus notes

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

Café Noir | 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 | 18

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 Daiquiri | 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

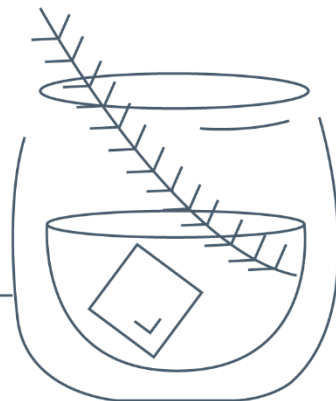
Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Pepper

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			
Wedgewood/Tantalus Blanc de Noir, East Kelowna Slopes, BC	24		165
Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy	16.5	–	72
Domaine Rolet, Cremant du Jura Brut, Jura, France	24	–	105
Taittinger, Brut, France	38	–	165
White Wine			
La Stella 'Vivace', Pinot Grigio, Osoyoos, BC	16.5	45.5	65
Tantalus Vineyards, Riesling, Kelowna, BC	18	50	72
Louis Latour, Chardonnay, Bourgogne, France	19	53	76
Clos du Soleil 'Capella', Sauvignon Blanc Blend, Keremeos, BC	19	55	80
Duckhorn 'Decoy', Chardonnay, Sonoma County, California	20	58	84
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
Cakebread Cellars, Napa Valley, Coravin™	46	–	195
Sebastien Giroux, Pouilly Fuissé, Burgundy, France, Coravin™	46	–	195

WINE

6oz ½Litre Bottle

Rose Wine

Tantalus Vineyards, Pinot Noir, Kelowna, BC	17.5	50	75
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
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
Château Tour Bayard, Montagne St. Émilion, Bordeaux, France	23	65	90
Hester Creek 'The Judge', Bordeaux Blend, Oliver, BC, Coravin™	28	–	110
Clos du Soleil 'Signature', Cabernet Sauvignon, Merlot Blend, Keremeos, BC, Coravin™	32	–	140
Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, Coravin™	67	–	268

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
Mission Hill Riesling Ice Wine, BC	2016	35	210

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 12oz	Pint 20oz
33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC	9	11
Powell Brewery Lager, East Vancouver, BC	9	11
Four Winds Brewing Co. IPA, Delta, BC	9	11
Field House Brewing, Salted Black Porter, Abbotsford, BC	10	13
Warsteiner, Pilsner, Germany	10	13
Guinness Irish Stout, Ireland	10	13

BOTTLE

Domestic | 8.5

Coors Light
Kokanee
Molson Canadian

Imported | 8.5

Corona
Stella Artois
Heineken
Kronenbourg Blanc

Erdinger Weissbier 500 ml | 12

Cider | 9

Strongbow (Dry)

Non-Alcoholic | 8

Beck's
Nonny Pale Craft
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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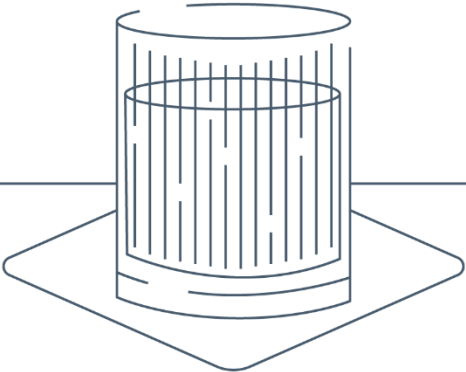
Islay

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
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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

Buffalo Trace	14
Maker's Mark	14
Knob Creek	14
Basil Hayden	15
Woodford Reserve	14
Michter's Small Batch	26

Irish Whiskey

Jameson	12.5
Tullamore Dew	12.5
Bushmills Blackbush	14.5

Canadian Whisky

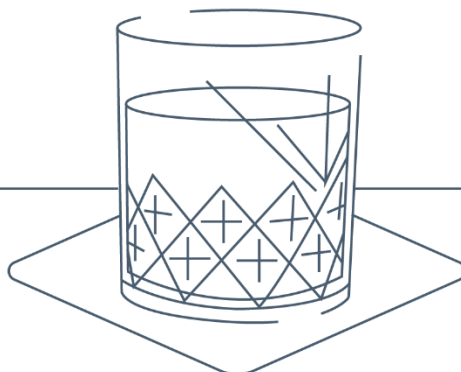
Canadian Club	10.5
Crown Royal	11.5
Regent Road	11.5
Canadian Club 12 yr	12

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
Tito's	13.5
Octavia	13.5
Absolut Citron	13.5
Belvedere BIO	35

Rum

Bacardi White	11
Bacardi Dark	11
Bacardi Spiced	11
Gosling Black Swan	12.5
Bacardi 8	12.5
Appleton Estate 8 yr Reserve	12.5
Diplomatico Exclusiva	13.5
Mount Gay XO	19

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
1996 Château de Lacquy	38

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 | 11.5

Jameson Whiskey and Coffee

Blueberry Tea | 15

Amaretto, Grand Marnier and
Orange Pekoe Tea

After 8 | 15

Peppermint Schnapps and Hot
Chocolate

Tea | 6

Classic Orange Pekoe

Aroma: Subtle, Palate: Medium –Bodied,
mature Character, Notes High Energy,
High Caffeine

Decaf English Breakfast

Aroma: Rich & Biscuity, Palate: Full
Bodied & Clean, Notes: medium
Antioxidants, Caffeine –Free

Imperial Earl Grey

Aroma: Vibrant Citrus Fragrance Palate:
Rich, memorable Intensity
Rejuvenating, High Caffeine

Organic Chamomile Flower

Aroma: Soft, Musty, Palate: Smooth,
Apple-like Notes: Caffeine-Free

Coffee

Freshly Brewed Artisan Italian Coffee
Thermos | 7

Espresso | 7.5

Caffè Mocha | 7.5

Caffè Latte | 7.5

Mellow Monk | 11.5

Bailey's Irish Cream, Frangelico

The Greek | 11.5

Metaxa, Tia Maria and Coffee

Northern Lights | 15

Absolut Vanilla, Bailey's Irish Cream
and Hot Chocolate

Organic Peppermint Leaves

Aroma: Cool, Palate: Minty Sweet
Notes: High Health, Caffeine –Free

Organic Floral Jasmine Green Tea

Aroma: Intriguing, Sweet & Heady,
Palate: Delicate Structure, Soft, Notes:
Anti-oxidants, Low Caffeine

Sencha Fukuiyu Cha

Aroma: Complex Vegetal, Palate: Nori,
Green Softness, Notes: Vitamins & Anti-
oxidants, Low –Caffeine

Golden Assam

Aroma: Warm & Pungent Palate: Full
Bodied & Malty, Notes: High Caffeine,
Black Tea

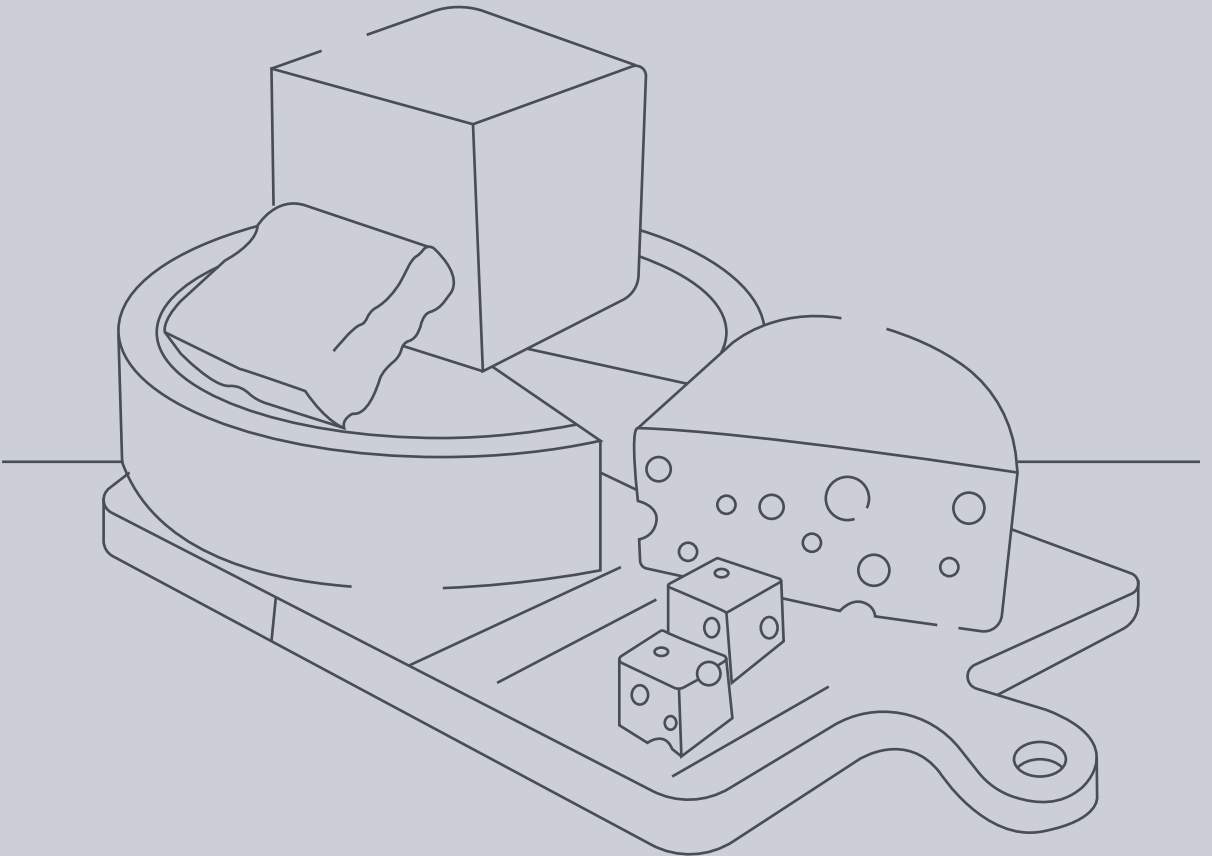
Cappuccino | 7.5

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 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

Kaviar® Caviar

Transmontanus | 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 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) (GF)	14
Grana Padano, Truffle & Parmesan Abli, Chives	
Mini Bacchus Burgers	18
Stout Braised Onions, Cheddar, Mustard Aioli, Sesame Bun	
Potato Ravioli (V)	20 (3pcs)
Green Peas, Parsley, Crispy Shallots, Pecorino, Beurre Blanc	32 (5pcs)
<i>Add Pan-Seared Scallops (3pcs) +18</i>	
<i>Add Sautéed Prawns (3pcs) +16</i>	
Baja Fish Tacos	22
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla with Lime Wedges	
<i>Add Pommes Frites \$8</i>	
Spiced Tomato Bisque (V) (GF)	17
Sour Cream, Basil	
<i>+ Mini Grilled Cheese Sandwich 6</i>	
Wedgewood Greek Salad (G)(V)	17 SM
Dehydrated Kalamata, Oregano Oil,	25 LG
Feta, Garden Herb Vinaigrette	
Mediterranean Falafel (V)	16 (3pcs)
Hummus, Tabbouleh, Olive Oil	
Albacore Tuna Leche De Tigre	26
Cantaloupe Gazpacho, Mango, Cucumber, Pumpkin Seed Macha	

BACCHUS FAVOURITES

Hand Peeled Shrimp or Turkey Clubhouse	26
Toasted Multigrain, Double Smoked Bacon, Aibli, Butter Lettuce, Tomato, Pommes Frites <i>Substitute mini cobb salad +5</i>	
Chicken Schnitzel	38
Mashed Potatoes, Cucumber Salad, Cranberries, Lemon, Mushroom Sauce	
Karaage Chicken (GF)	19
Coconut Leche, Sweet Soy Sauce, Pickled Pineapple	
The Bacchus Burger	
Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites	28
<i>Substitute mini cobb salad +5</i>	
Chef's Meatballs	20
Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese	
Avocado & Shrimp Salad (GF)	23 SM 38 LG
Marie Rose Sauce, Dill Aibli, Micro Greens	
The Bacchus Cobb Salad (GF)	25
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes, Creamy Danish Blue Cheese Dressing	
Chopped Salad (V) (GF)	
Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Beets, Citrus, Feta, Pumpkin Seeds Mustard Vinaigrette <i>Add Grilled Chicken Breast +20</i> <i>Add Pan-Seared Salmon+22</i>	

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, Parmesan–Reggiano, Buffalo Mozzarella	
Rustica	25
Wine Chorizo Sausage, Buffalo Mozzarella	

DESSERT

Raspberry & Rhubarb Mousse (V)(GF)	16
Strawberry Sumac Compote, Freeze-Dried Rhubarb, House-Made Strawberry Elderflower Sorbet, Almond Lace	
“Sacher” Chocolate Cake (V)	15
Fresh Apricot Compote, Enrobed in Chocolate Ganache, Vanilla Ice Cream, Candied Almonds	
Classic Crème Brûlée (V)(GF)	15
Cassis Blackberry Crumble, Blackberry Sorbet, with Notes of Citrus & Vanilla	

OFFICIAL PARTNERS 2025

