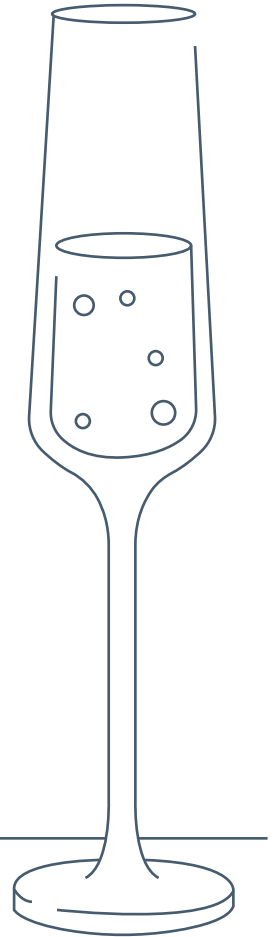




WEDGEWOOD

HOTEL & SPA

BACCHUS LOUNGE & COCKTAIL MENU



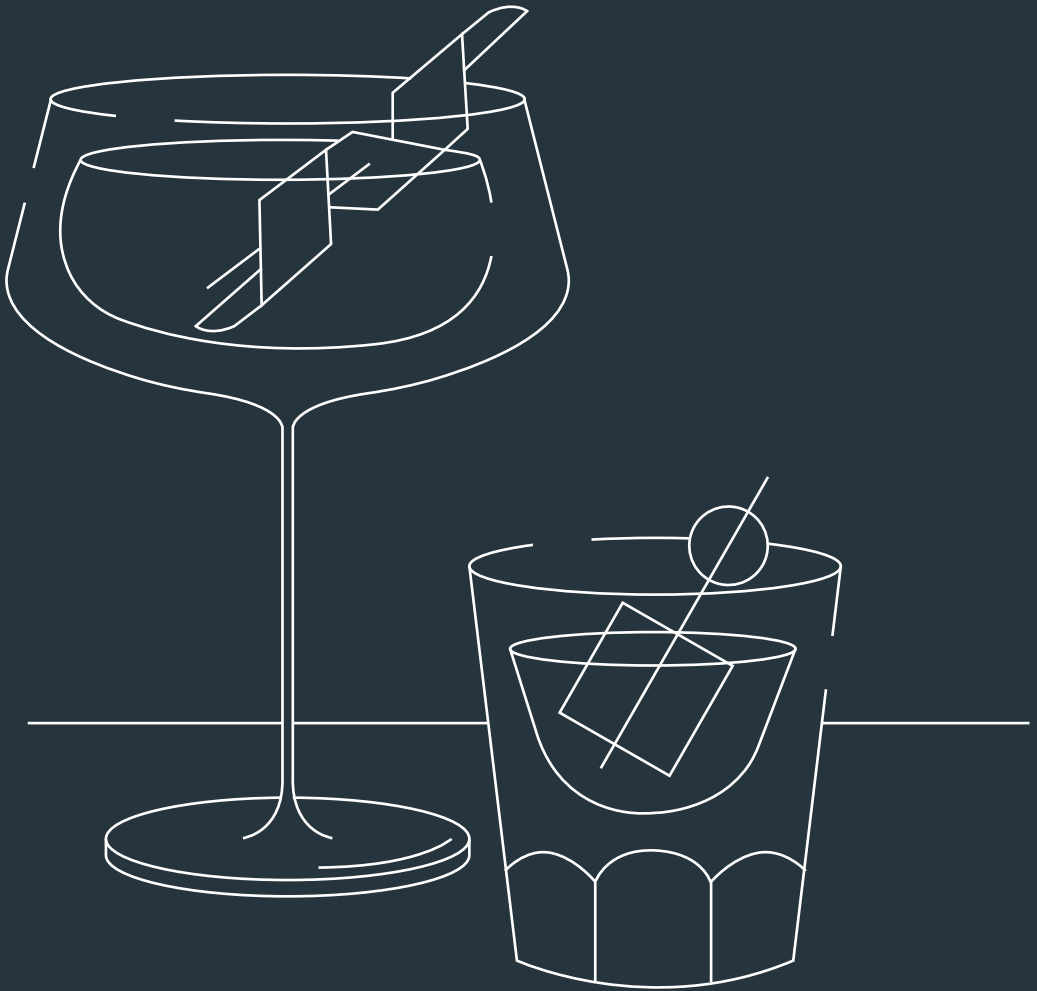
COCKTAILS

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 | 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 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

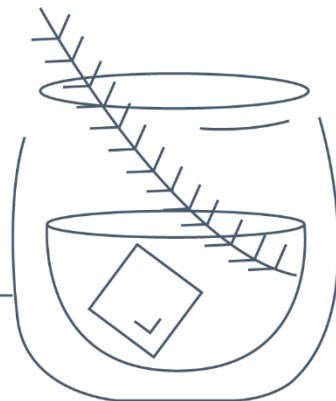
Luksusowa Vodka, Sugar, Grapefruit
Juice, Cracked
Black Peper

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 | | | |
| Non- Alcohol – Glimmer, Blanc de Blanc, Penticton, BC | 16 | | 70 |
| 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 |
| '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 '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 |
| Sake | | | |
| Navy Blue 'Junmai Dai-Ginjo' | 24 | | 96 |
| Gold Omachi 'Junmai Dai-Ginjo' | 35 | | 140 |

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 |
| 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 |
| Château De La Greffiere, Pinot Noir, Bourgogne, France | 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 |
| 2010 Beni di Batasiolo, 'Boscareto', Barolo, Piemonte, Italy, Coravin™ | 90 | – | 375 |

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 |
|----------------|----|

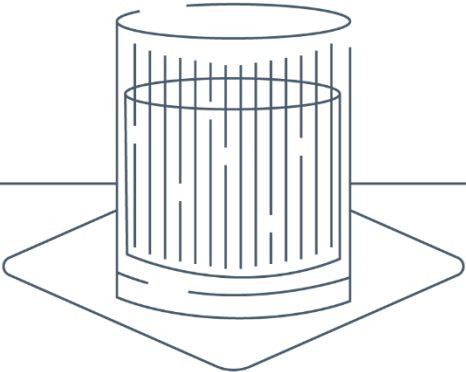
Islay

| | |
|-----------------|----|
| 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 |

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

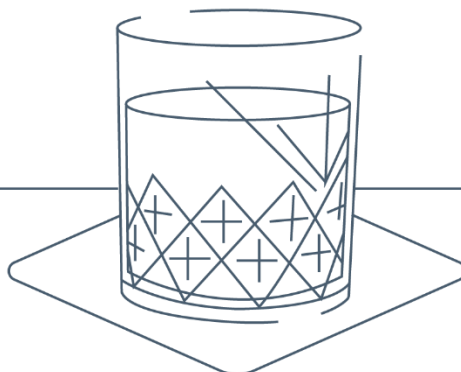
| | |
|---------------------|------|
| Canadian Club | 10.5 |
| Crown Royal | 11.5 |
| Regent Road | 11.5 |
| Canadian Club 12 yr | 12 |

Japanese Whiskey

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

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 |
|------------|------|

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 | 15

Jameson Whiskey and Coffee

Blueberry Tea | 16

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 | 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

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

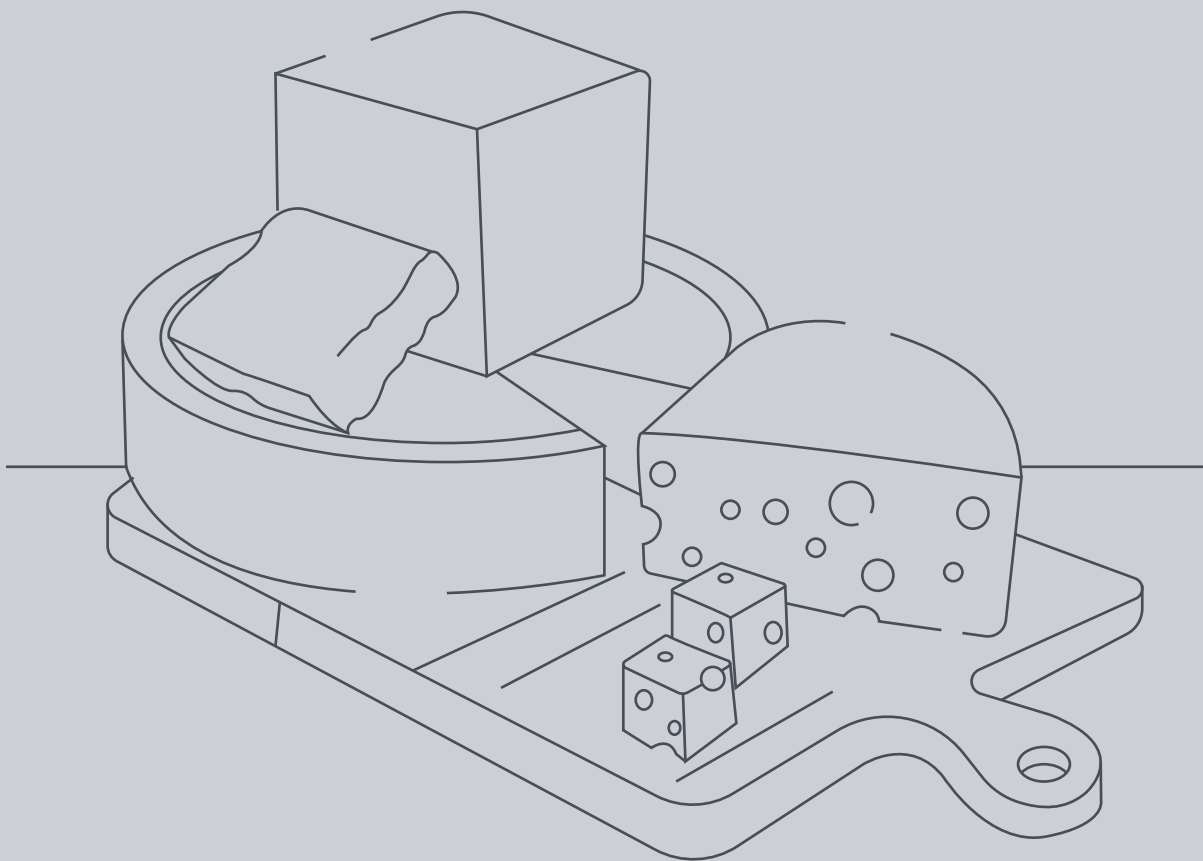
Cappuccino | 7.5

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 | 24 |
| 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) | 21 |
| 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) | 25 |
| Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Beets, Citrus, Feta, Pumpkin Seeds Mustard Vinaigrette, Corn Tortilla Strips <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

