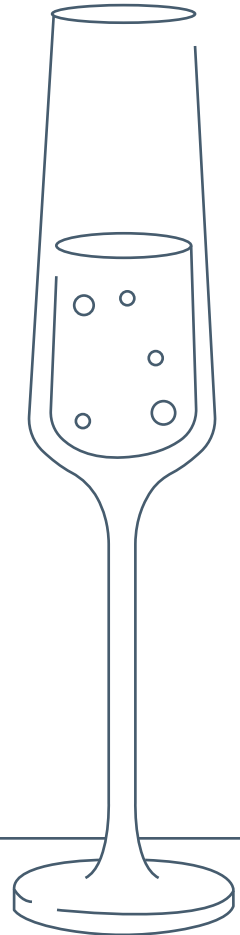




WEDGEWOOD
HOTEL & SPA

BACCHUS
LOUNGE &
COCKTAIL
MENU



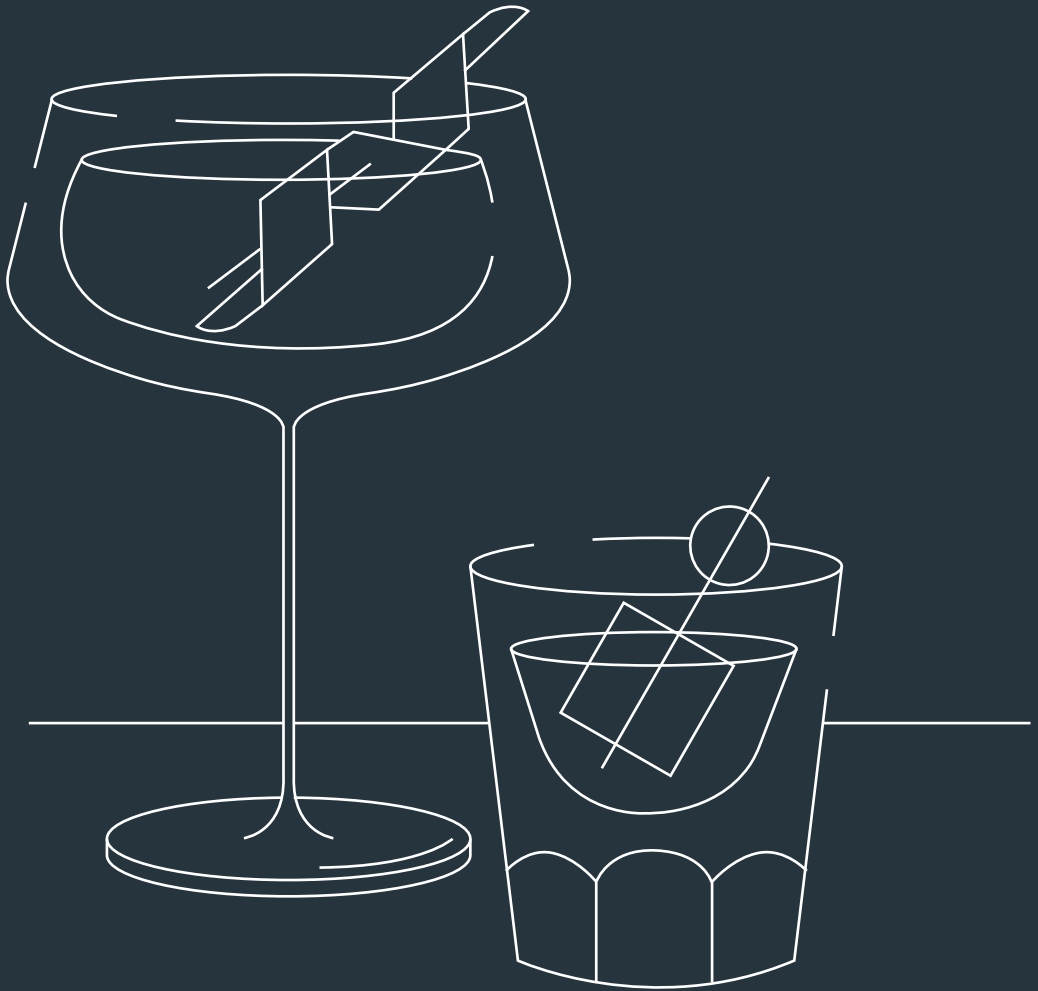
COCKTAILS

WINE

SPIRITS

FOOD

COCKTAILS



FEATURED COCKTAILS

Bacchus Champagne Cocktail | 39

5oz Taittinger Brut, 1oz Hennessy VS, Angostura Bitters, Sugar,
Lemon Twist

Billionaire | 31

Smoke Bubble, 1.5oz Bulleit Bourbon, 0.5oz Grand Marnier, Lemon
Juice, House Grenadine, Egg White, Pernod Rinse, Nutmeg

Bacchus 1984 | 35

0.75oz Hennessy VSOP Cognac, 0.5oz Woodford Reserve, 0.5oz
Amaro, 0.25oz Grand Marnier Cuvee, Angostura Bitters, Peychaud
Bitters, Smoked with Apple Wood Chip

SEASONAL COCKTAILS

Falling Leaves | 21

2 oz Bulleit Bourbon, Lemon Juice Maple Syrup, .025 oz Benedictine

Black Birchi | 20

2 oz Empress 1908 Gin, Fig Syrup, Lemon Juice, Ginger Beer

Chamomile Midnight Tea 20

1.5 oz Kettle One Vodka, 0.5oz Nolly Prat, Chamomile Syrup, Love
Potion and Fennel Bitters

Smoked Colada | 24

1.5 oz 18-year Flor de Cana Rum, 0.25 oz 400 Conjos Mezcal, Pineapple
Juice, Sage Leaves, Lime Juice, Cinnamon Syrup, Tiki Bitters

Tequila Espresso Martini | 26

1.25 oz Casamigos Reposado Tequila, Espresso, 0.75 oz, Cantera Nega
Café Coffee Liqueur, Agave Syrup

Chai This | 14

0.75oz White Rum, 0.75oz Irish Cream Liqueur, House Made Chai Syrup,
Hot milk (dairy free alternatives available), Maple Syrup,
Cinnamon Garnish

SPIRIT FREE COCKTAILS

Ginger Lotus | 11

Ginger Beer, Orange Juice, Lemon

Limonata | 9

Fresh Squeezed Lemon, Splash of Soda & Sugar

SGT Pepper | 12

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

Spice Hibiscus Margarita | 16

Seedlip Spice 94, Agave Syrup, Hibiscus Tea, Lime Juice

Hai Tea Mojito or Hibiscus | 10.50

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 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

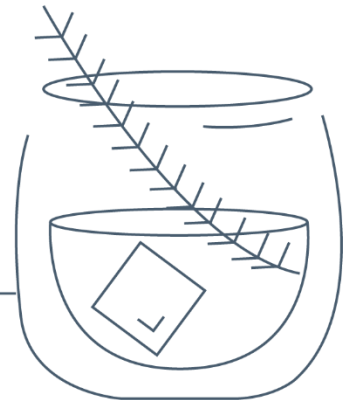
Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Peper

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
Blue Mountain, Brut, Okanagan Valley, BC	22	–	96
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
Foxtrot 'Henricsson', Pinot Noir, Naramata, BC, Coravin™	42	-	180
Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, Coravin™	67	-	268

DESSERT WINES

	Vintage	2oz	Bottle
Sweet Wine			
Sperling Vineyards, Late Harvest Vidal, BC	2018	8	65
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
Beere Brewing Company, Go Easy, Dry Hopped Pale Ale, North Vancouver, BC	9	11
33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC	9	11
Powell Brewery Lager, East Vancouver, BC	9	11
Warsteiner, Pilsner, Germany	10	13
Four Winds Brewing Co. IPA, Delta, BC	9	11
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
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

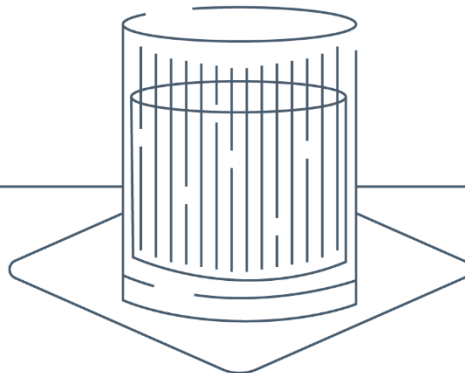
Lagavulin 8 yr	17
Lagavulin 16 yr	27
Ardbeg 10 yr	19
Laphroaig	19

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

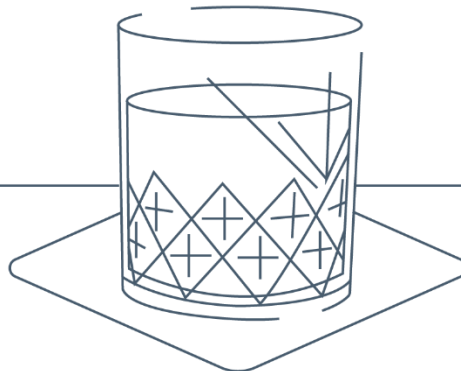
Canadian Club	10.5
Crown Royal	11.5
Canadian Club 12 yr	12

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

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

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

HOT DRINKS

Classic Orange Pekoe | 6

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

Decaf English Breakfast | 6

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

Imperial Earl Grey | 6

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

Organic Chamomile Flower | 6

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

Freshly Brewed Artisan Italian Coffee
Thermos | 8

Cappuccino | 6.5

Hot Chocolate | 7.5

Organic Peppermint Leaves | 6

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

Organic Floral Jasmine Green Tea | 6

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

Sencha Fukujyu Cha | 6

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

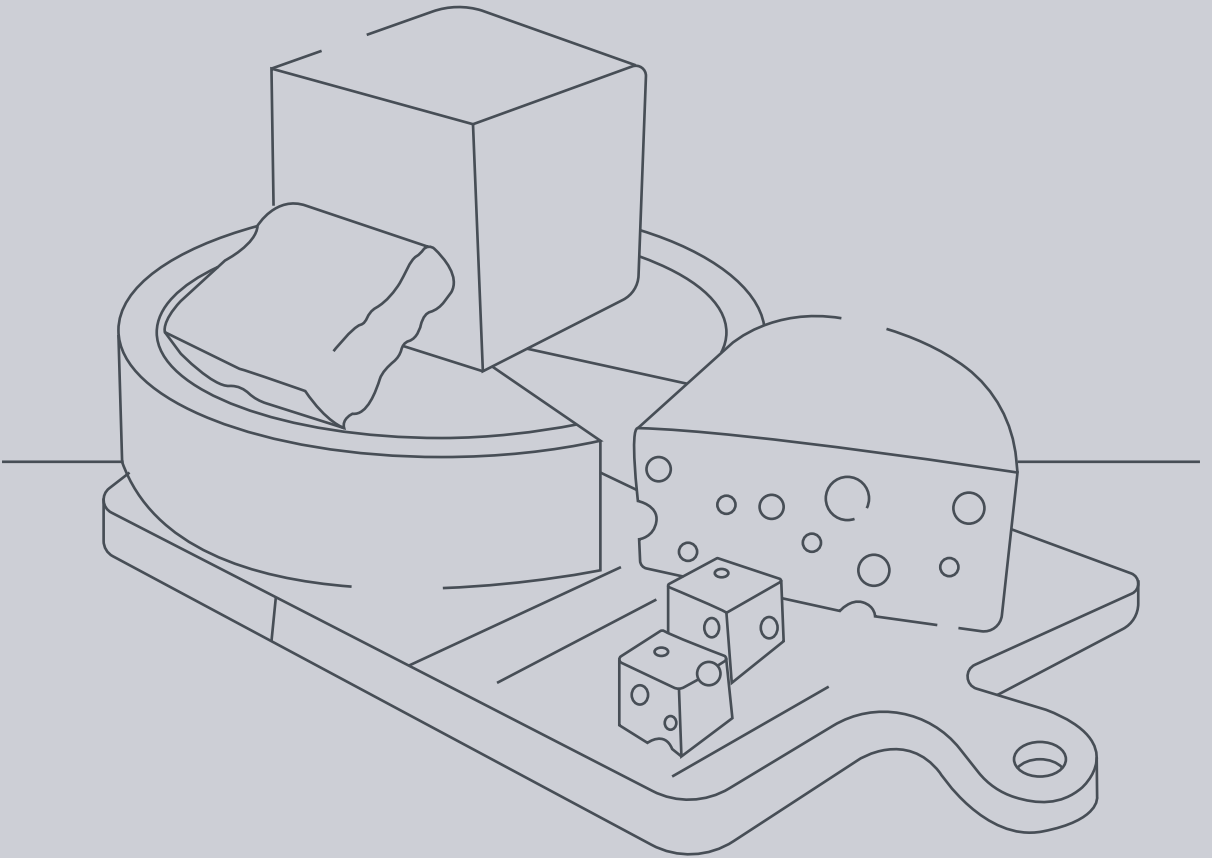
Golden Assam | 6

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

Latte | 6.5

Espresso | 6.5

FOOD



FOR THE TABLE

Bacchus Two Tier Seafood Tower | 225

Available daily until 10pm

Poached Lobster, Albacore Tuna Tataki, 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 Tataki, 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

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.*

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) Grana Padano, Truffle & Parmesan Abli, Chives	14
Mini Bacchus Burgers Stout Braised Onions, Cheddar, Mustard Aioli, Sesame Bun	18
Gorgonzola Ricotta Ravioli (V) Citrus Beurre Blanc, Toasted Walnuts, Ricotta <i>Add Pan-Seared Scallops (3pcs) +18</i> <i>Add Sautéed Prawns (3 pcs) +16</i>	20 (3pcs) 32 (5pcs)
Baja Fish Tacos Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla with Lime Wedges <i>Add Pommes Frites \$8</i>	22
Pumpkin Soup Pumpkin Seed Oil, Chives <i>+Scallop 6</i>	17
Mediterranean Falafel (V) Hummus, Tabbouleh, Olive Oil	16 (3pcs)
Albacore Tuna Leche De Tigre Coconut, Calamansi, Chili Oil, Pickled Shallot	26

BACCHUS FAVOURITES

Hand Peeled Shrimp or Turkey Clubhouse Toasted Multigrain, Double Smoked Bacon, Aïoli, Butter Lettuce, Tomato, Pommes Frites <i>Substitute mini cobb salad +5</i>	26
Schnitzel Sandwich Sweet Mustard Coleslaw, Pickles, Pretzel Bun <i>Add Pommes Frites \$8</i>	20
Crispy Ancho Fried Chicken (GF) Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama	19
The Bacchus Burger Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites <i>Substitute mini cobb salad +5</i>	28
Chefs Meatballs Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese	20
Avocado & Shrimp Salad (GF) Marie Rose Sauce, Dill Aïoli, Micro Greens	23 SM 38 LG
The Bacchus Cobb Salad (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes, Creamy Danish Blue Cheese Dressing	25
Chopped Salad (V) (GF) Chickpeas, Cucumber, Celery, Tomato, Fennel, Lemon Vinaigrette <i>Add Grilled Chicken Breast +20</i> <i>Add Pan-Seared Salmon+22</i>	23

FRESH FROM OUR PIZZA OVEN

Pepperoni Pizza	25
Pepperoni, Parmesan, Mozzarella	
Pizza Funghi (V)	25
Seasonal Mushrooms, Buffalo Mozzarella, Basil, Goat Cheese	
Margherita Pizza	23
Tomato Sauce, Fresh Basil, Buffalo Mozzarella Cheese	

DESSERT

Sticky Toffee Pudding	15
Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce	
Trio of Chocolate Mille-feuille	16
Layers of Caramelized Puff Pastry, Dark Chocolate Crèmeux, Milk Chocolate Mouse, Pailleté Feuilletine, Amarena Ice cream	
Bacchus Tiramisu	14
Infused with Espresso, Amaretto, Tia maria, Cocoa Espresso beans, Amarena Cherry	



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

OFFICIAL PARTNERS 2024

