

In Room Dining

Please dial '0' and our In-Room Dining team will be pleased to assist you.

BREAKFAST MENU	Daily: 7:00 am to 11:00 am	ALL DAY MENU	Daily: 11:30 am to 10:30 pm
Wedgewood Continental House-Made Granola Parfait, Selection of Pastries, Muffins Croissants, Orange or Grapefruit Juice, Artisan Italian Coffee or Selection of Teas	35	Bacchus Truffle Pomes Frites (V) (GF) Chives, Grana Padano, Truffle & Parmesan Aioli	14
Full American Breakfast Free-Range Eggs with Apple & Rosemary Chicken Sausage, Crispy Bacon, Cremini Mushrooms, Roasted Tomato, Kennebec Potatoes, Choice of Toast, Orange or Grapefruit Juice Artisan Italian Coffee or Selection of Teas	45	Butternut Squash and Ginger Soup Fennel, Arugula Pesto, Garlic Parmesan Twist	17
Yogurt & House-Made Granola (V) Fresh Berries, Raspberry Coulis	16	Bacchus Cobb Salad (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing	24
Steel Cut Oats (V) Dried Fruits, Candied Pecans	16	Heart of Romaine Salad Bacchus Caesar Dressing, Sour Dough Croutons	18
Elpie's Swiss Bircher Muesli Whole Oats, Yogurt, Apples, Slivered Almonds	16	Hand-Peeled Shrimp or Turkey Club Sandwich Toasted Multi-Grain, Double-Smoked Bacon Aioli, Butter Lettuce, Tomato, Pomes Frites (substitute Mini Cobb Salad +5)	25
Bacchus Breakfast Apple & Rosemary Chicken Sausage, Bacon, Cremini Mushrooms, Roasted Tomato, Kennebec Potatoes, Choice of Eggs & Toast	28	The Bacchus Burger Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pomes Frites (substitute Mini Cobb Salad +5)	28
Classic Eggs Benedict Back Bacon, Hollandaise, Roasted Tomato, Kennebec Potatoes	26	Crispy Ancho Fried Chicken (GF) Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama	19
Smoked Salmon Eggs Benedict Smoked Salmon, Hollandaise, Roasted Tomato, Kennebec Potatoes	28	Wild Mushroom Risotto (V) (GF) Mushrooms, Herbs, Pecorino, White Wine Beurre Blanc	32
Three-Egg Omelette (select three fillings) Peppers, Red Onion, Ham, Mushrooms Spinach, Cheddar, Chèvre, Roasted Tomato, Kennebec Potatoes, Choice of Toast	26	Baja Fish Tacos Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla With Lime Wedge	20
Egg White Omelette Three Egg Whites, Spinach, Tomatoes, Mushrooms, Chives, Arugula & Tomato Salad, Choice of Toast	26	Grilled Flat Iron Steak (6 oz.) Peppercorn Demi-Glaze, Haricots Verts, Pomes Frites	42
Avocado Sourdough (V) Two Poached Eggs, Tomato and Greens, Catalina Dressing	26	FROM OUR PIZZA OVEN	
Blueberry Pancakes (V) Blueberry Compote, Pure Québec Maple Syrup	22	Margherita Pizza Tomato Sauce Base, Fresh Basil, Buffalo Mozzarella Cheese	21
Freshly Baked White, Sourdough/ Rye/Multigrain/ Gluten-Free Toast (2pcs) Toasted Bagel & Cream Cheese Tomato, Greens, Diced Shallots, Catalina Dressing + Smoked Salmon and Capers Assorted Pastry Basket (3pcs)	7 12 10 14	Pepperoni Pizza Pepperoni, Parmesan, Mozzarella	23
Juice Premium Orange or Grapefruit, Tomato, Apple, Pineapple, Cranberry	8 6	Pizza Funghi (V) Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil	23
Green Smoothie Mango, Pineapple, Banana, Kale Mint, Oat Milk	12	DESSERTS	
			Daily: 11:30 am to 10:30 pm
		Black Forest Gateau Decadent Chocolate Mousse, Dacquoise, Kirsch Cream, Cherry Confiture, Chocolate Crèmeux, Cherry Sorbet	16
		Deconstructed Cheesecake Meringue, Raspberries, Tonka Bean Ice Cream	16
		Sticky Toffee Pudding (V) Butterscotch, Vanilla Ice Cream, Brandy Snap	14
		LATE NIGHT MENU	
			Daily: 11:00 pm to 7:00 am
		Butternut Squash and Ginger Soup Fennel, Arugula Pesto, Garlic Parmesan Twist	17
		Heart of Romaine Salad Bacchus Caesar Dressing, Sourdough Croutons	18
		Bacchus Cobb Salad (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing	24
		Pizza Funghi (V) Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil	23
		Pepperoni Pizza Pepperoni, Parmesan, Mozzarella	23
		Hard Bites Chips or Spicy Caramel Pop Corn	8

KIDS MENU **Daily:**
11:30 am to 10:30 pm

12 years and under

Grilled Cheese Sandwich French Fries Enhance to Side Greens +5	14
Chicken Fingers & Fries Plum Dipping Sauce	13.5
Spaghetti Bolognese Sauce or Tomato & Basil	16
Chocolate Brownies	14
Vanilla Ice Cream Butterscotch Sauce	9.5



Please note that a \$6.00 hotel delivery charge, applicable taxes and an 18% gratuity will be automatically added to your bill.

In Room Dining

COCKTAILS

Daily from 9:00 am to Midnight

Mimosa | 12
Sparkling Wine, Orange Juice

Caesar | 12
Vodka, Clamato Juice, Lemon Juice

COCKTAILS

Daily from 11:00 am to Midnight

Moscow Mule | 18
Absolut Vodka, Lime Juice, Ginger Beer, Lime

Dark N' Stormy | 18
Goslings Rum, Lime Juice, Ginger Beer,
Angostura Bitters, Mint

Charter House | 18
Chartreuse, Hot Chocolate, Shaved Chocolate

Revolver | 20
Bourbon, Tia Maria, Orange Bitters, Orange Peel

WINE & CHAMPAGNE

Daily from 9:00 am to Midnight

Sparkling Wine & Champagne

Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy

16,5 gls (6oz) | 72 btl

Blue Mountain, Brut, Okanagan Falls, BC

22 gls (6oz) | 96 btl

Domaine Rolet, Cremant du Jura Brut, Jura, France

24 gls (6oz) | 104 btl

Taittinger, Brut Réserve, Champagne, France

38 gls (6oz) | 165 btl

Red Wine

Trim, Cabernet Sauvignon, California

15,5 gls (6oz) | 65 btl

Andeluna '1300', Malbec, Mendoza, Argentina

16 gls (6oz) | 70 btl

Tinhorn Creek, Cabernet Franc, Oliver, BC

18 gls (6oz) | 72 btl

Xavier Vignon 'Vielles Vignes', Cotes Du Rhone, France

19 gls (6oz) | 76 btl

Beronia, Rioja Reserva, Rioja, Spain

19 gls (6oz) | 76 btl

San Felice, 'Il Grigio', Chianti Classico, Tuscany Italy

22 gls (6oz) | 84 btl

1 Mill Road, Pinot Noir, Naramata, BC

23 gls (6oz) | 90 btl

Chateau Tour Bayard, Bordeaux, Montagne St. Emilion, France

23 gl (6oz) | 90 btl

White Wine

Giant Head Estate, Gewurztraminer, Summerland, BC

13,75 gls (6oz) | 56 btl

La Stella 'Vivace', Pinot Grigio, Osoyoos, BC

16,5 gls (6oz) | 65 btl

Tantalus Vineyards, Riesling, Kelowna, BC

18 gls (6oz) | 76 btl

Peak Cellars, Pinot Gris, Lake Country, BC

18 gls (6oz) | 72 btl

Louis Latour, Chardonnay, Bourgogne, France

19 gls (6oz) | 76 btl

Decoy, Chardonnay, Sonoma County, California

20 gls (6oz) | 84 btl

Hubert Brochard 'Tradition' Sancerre, Chablis, France

26 gls (6oz) | 104 btl

Domaine Courtalt - Michelet, Chablis, France

26 gls (6oz) | 104 btl

Beer & Cider

Draught Beer | 20oz

Beere Brewing Company, Go Easy, Dry Hopped Pale Ale, Vancouver, BC 11

33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC 11

Wildeye Brewing, Czech Pilsner, North Vancouver, BC 11

Warsteiner, Pilsner, Germany 13

Barnside Brewing, Honeycomb Pale Ale, Delta, BC 11

Guinness Irish Stout, Ireland 13

Bottled Beer | 8,5

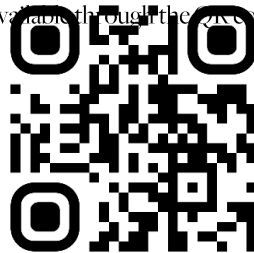
Corona, Stella Artois, Heineken, Kronenbourg Blanc, Four Winds IPA

Cider | 9

Strongbow Dry Cider

Bacchus Wine List

available through the wine code



Italian Artisanal Coffee

Thermos 7,5 (S) | 15,5 (L)

Caffè Latte 6,5

Cappuccino 6,5

Flat White 6,5

Espresso 6,5

Caffè Mocha 6,5

Hot Chocolate 7,5

Tea Selection 5,5

Thunderbolt Darjeeling

Pear Green Tea

Organic Peppermint

Chamomile

Apple Pie Blend

Classic Orange Pekoe

Lavender Earl Grey

English Breakfast

Decaffeinated English Breakfast

Lemon Verbena

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