

<div> <div>   </div> <div> <h1>In Room Dining</h1> <p>Please dial ‘o’ and our In-Room Dining team will be pleased to assist you.</p> </div> </div>			
BREAKFAST MENU		<div>Daily:</div> <div>7:00 am to 11:00 am</div>	
<b>Wedgewood Continental</b> House-Made Granola Parfait, Selection of Pastries, Muffins Croissants, Orange or Grapefruit Juice, Artisan Italian Coffee or Selection of Teas		35	
<b>Full American Breakfast</b> 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	
<b>Yogurt &amp; House-Made Granola</b> (V) Fresh Berries, Raspberry Coulis		16	
<b>Steel Cut Oats</b> (V) Dried Fruits, Candied Pecans		16	
<b>Elpie’s Swiss Bircher Muesli</b> Whole Oats, Yogurt, Apples, Slivered Almonds		16	
<b>Bacchus Breakfast</b> Apple & Rosemary Chicken Sausage, Bacon, Cremini Mushrooms, Roasted Tomato, Kennebec Potatoes, Choice of Eggs & Toast		28	
<b>Classic Eggs Benedict</b> Back Bacon, Hollandaise, Roasted Tomato, Kennebec Potatoes		26	
<b>Smoked Salmon Eggs Benedict</b> Smoked Salmon, Hollandaise, Roasted Tomato, Kennebec Potatoes		28	
<b>Three-Egg Omelette</b> <i>(select three fillings)</i> Peppers, Red Onion, Ham, Mushrooms Spinach, Cheddar, Chèvre, Roasted Tomato, Kennebec Potatoes, Choice of Toast		26	
<b>Egg White Omelette</b> Three Egg Whites, Spinach, Tomatoes, Mushrooms, Chives, Arugula & Tomato Salad, Choice of Toast		26	
<b>Avocado Sourdough</b> (V) Two Poached Eggs, Tomato and Greens, Catalina Dressing		26	
<b>Blueberry Pancakes</b> (V) Blueberry Compote, Pure Québec Maple Syrup		22	
<b>Freshly Baked</b> 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	
<b>Juice</b> Premium Orange or Grapefruit, Tomato, Apple, Pineapple, Cranberry		8 6	
<b>Green Smoothie</b> Mango, Pineapple, Banana, Kale Mint, Oat Milk		12	
KIDS MENU		<div>Daily:</div> <div>11:30 am to 10:30 pm</div>	
12 years and under			
<b>Grilled Cheese Sandwich</b> French Fries  Enhance to Side Greens +5		14	
<b>Chicken Fingers &amp; Fries</b> Plum Dipping Sauce		13.5	
<b>Spaghetti</b> Bolognese Sauce or Tomato & Basil		16	
<b>Chocolate Brownies</b>		14	
<b>Vanilla Ice Cream</b> Butterscotch Sauce		9.5	
			
ALL DAY MENU		<div>Daily:</div> <div>11:30 am to 10:30 pm</div>	
<b>Bacchus Truffle Pommcs Frites</b> (V) (GF) Chives, Grana Padano, Truffle & Parmesan Aioli		14	
<b>Fresh Green Pea Soup</b> (VE) (GF) Mint Marinated Pea Shoots		17	
<b>Bacchus Cobb Salad</b> (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing		24	
<b>Heart of Romaine Salad</b> Bacchus Caesar Dressing, Sour Dough Croutons		18	
<b>Hand-Peeled Shrimp or Turkey Club Sandwich</b> Toasted Multi-Grain, Double-Smoked Bacon Aioli, Butter Lettuce, Tomato, Pommcs Frites (substitute Mini Cobb Salad +5)		25	
<b>The Bacchus Burger</b> Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommcs Frites (substitute Mini Cobb Salad +5)		28	
<b>Crispy Ancho Fried Chicken</b> (GF) Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama		19	
<b>Risotto of Ramson and Green Asparagus</b> (V) Snap Peas, Oven Dried Grape Tomatoes, Pecorino		34	
<b>Baja Fish Tacos</b> Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla With Lime Wedge		20	
<b>Grilled Flat Iron Steak (6 oz.)</b> Peppercorn Demi-Glaze, Green Asparagus, Pommcs Frites		42	
FROM OUR PIZZA OVEN			
<b>Margherita Pizza</b> Tomato Sauce Base, Fresh Basil, Buffalo Mozzarella Cheese		21	
<b>Pepperoni Pizza</b> Pepperoni, Parmesan, Mozzarella		23	
<b>Pizza Funghi</b> (V) Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil		23	
DESSERTS		<div>Daily:</div> <div>11:30 am to 10:30 pm</div>	
<b>Strawberry &amp; Rhubarb Pavlova</b> (GF) Strawberry Three-Ways, Poached & Crisp Rhubarb, Crème Madame		16	
<b>Chocolate Hazelnut Tart</b> Seasonal Berries, Praline Crèmeux, Milk Chocolate Crunch, Hazelnut Praline Ice Cream		12	
<b>Bacchus Tiramisu</b> (V) Vanilla Crème, Tia Maria and Bailey’s Soaked Savoiardi, Chocolate Espresso Beans, Amarena Cherry		14	
LATE NIGHT MENU		<div>Daily:</div> <div>11:00 pm to 7:00 am</div>	
<b>Fresh Green Pea Soup</b> (VE) (GF) Mint Marinated Pea Shoots		17	
<b>Heart of Romaine Salad</b> Bacchus Caesar Dressing, Sourdough Croutons		18	
<b>Bacchus Cobb Salad</b> (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing		24	
<b>Pizza Funghi</b> (V) Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil		23	
<b>Pepperoni Pizza</b> Pepperoni, Parmesan, Mozzarella		23	
<b>Hard Bites Chips or Spicy Caramel Pop Corn</b>		8	
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

**Lake Breeze Vineyards Merlot**, Naramata, BC

16 gls (6oz) | 70 btl

**Andeluna ‘1300’, Malbec**, Mendoza, Argentina

16 gls (6oz) | 70 btl

**Maison Smith Montpetit** Cabernet Sauvignon, Similkameen

Valley, 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

**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

Powell Brewery Lager, East 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 QR 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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