



PLANT BASED

Marinated Olives | 8
Rosemary, Lemon, Roasted Garlic

Pommes Frites (GF) | 7

Mediterranean Falafel | 14
Hummus, Tabbouleh, Olive Oil

Chopped Salad (GF) | 16
Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Pumpkin Seeds, Lemon Vinaigrette

DRINKS

Lager 7 20oz On Draft Powell Brewery, East Vancouver, BC	Highballs 8 1 oz Ketel One Vodka Tanqueray Gin El Tequileno Reposado
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WINE

Sauvignon Blanc 11 6oz Mission Hill Family Estate, 'Reserve', Okanagan Valley, BC	Il Palazzo Chianti 11 6oz Sangiovese, Tuscany, Italy
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CLASSIC COCKTAILS

Espresso Martini | 12
Absolut Vodka, Kalhwa, Espresso

Negroni | 12
Tanqueray Gin, Campari, Sweet Vermouth

Margarita | 12
El Tequileno Reposado Tequila, Triple Sec, Lime Juice

Boulevardier | 12
Bulleit Bourbon, Campari, Cinzano

Gin Basil Smash | 12
Tanqueray Gin, Lemon Juice, Sugar, Basil

ALCOHOL-FREE

SGT Pepper | 9
Pineapple, Lemon, Tonic,
Cucumber, Pepper

Limonata | 6
Homemade Sparkling
Lemonade

Ginger Lotus | 9
Ginger Beer, Orange Juice,
Lemon

FOOD

Truffle Pommes Frites (V) (GF) | 10
Grana Padano, Truffle & Parmesan Aioli, Chives

Baja Fish Tacos (3pcs) | 14
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico De Gallo, Flour Tortilla With Lime Wedges | **Add One To Share +3**

Crispy Ancho Fried Chicken (GF) | 14
Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama

Mini Bacchus Burgers (3pcs) | 14
Stout Braised Onions, Cheddar, Mustard Aioli, Sesame Bun | **Add One To Share +3**

Schnitzel Sandwich | 16
Sweet Mustard Coleslaw, Pickles, Pretzel Bun

Chefs Meatballs | 15
Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese

The Bacchus Burger | 22
Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites