

BACCHUS

restaurant & lounge

Lunch

Wednesday – Saturday | 12:00 PM – 2:30 PM

TO START

Pistachio & Cherries Pâté de Campagne crostini, cornichons, seasonal preserved vegetables, earl grey scented fig jam	19	Avocado & Shrimp Salad (G) marie rose sauce, micro greens <i>main course portion</i>	18 27
Creamy Tomato Soup (V)(G) basil pistou, toasted pine nuts	12	Bacchus Cobb Salad (G) chicken breast, crispy prosciutto, danish bleu cheese, avocado, egg, lemon olive oil <i>main course portion</i>	12 19
Caramelized Onion Soup (G) paprika, thyme, madeira, parmesan crisp	12	Crisp Hearts of Romaine Salad Bacchus caesar dressing, sour dough crouton <i>main course portion</i>	18 24
Wedgewood Greek Salad (V)(G) dehydrated kalamata, oregano oil, feta espuma, garden herb vinaigrette <i>main course portion</i>	16 24	<i>add thyme roasted farmcrest chicken breast</i> <i>add roasted BC salmon</i> <i>add butter poached white shrimp</i>	+10 +12 +14

FRESH FROM OUR PIZZA OVEN

The Rustica tomato sauce, fresh basil, chorizo sausage, mozzarella	19	The Funghi chef's mushroom mix, caramelized onion, goat cheese	19	The Greco arugula, kalamata olives, feta cheese, fior di latte, confit garlic	19
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ENTRÉES

Hand Peeled Shrimp <i>or</i> Chicken Clubhouse toasted multigrain, fennel mayonnaise, crisp bacon, lettuce, tomato <i>choice of kennebec fries, mini cobb or caesar salad</i>	21	Balsamic Glazed Boneless Beef Shank ricotta gnocchi, brussels sprouts, carrots, roasted butternut squash	38
Hand Pressed Certified Angus Beef Brisket Burger 18 th century mushroom ketchup, smoked gouda, chipotle aioli, caramelized onions, boston lettuce, tomato, red onion <i>choice of kennebec fries, mini cobb or caesar salad</i>	24	6 oz AAA Canadian Beef Tenderloin (G) whipped garlic potatoes, haricot vert, crisp onion ring, carrots, red wine reduction	46
Haida Gwaii Halibut & Chop Salad (G) heirloom beets, mesclun greens, feta, granny smith apple, fennel, candied walnut	38	Confit Patagonia King Prawns with Steamed Manila Clams linguini pasta, garlic white wine reduction, fine herbs	39
Pan Roasted Steelhead Salmon shiitake stewed spelt, parsnip, roasted sunchokes, citrus carrot coriander nage	38	Goat Cheese Cacio e Pepe (V)(G) corn spaghetti, tellicherry peppercorns, oven dried tomatoes, pecorino romano	22
Coq au Vin Blanc (G) poached fingerling potato, charred leeks double smoke bacon, braised celery, hen of the woods	34	Winter Truffles & Wild Mushroom Risotto (V)(G) hen of the woods, charred leeks, parmigiano-reggiano	32

Executive Chef
Montgomery Lau



(V) Vegetarian | (G) Gluten-Free

SPARKLING WINES	6oz	½ litre	750 ml
Prosecco DOCG, Giusti 'Asolo' Brut , Veneto, Italy	16.5		72
Brut, Blue Mountain , Okanagan, BC	17.5		82
Calvet, Crémant De Bourgogne, Brut Rosé , France	14		56
Champagne, Taittinger Brut Réserve Champagne, France	38		165

WHITE WINES

Sauvignon Blanc, Mission Hill 'Reserve' Okanagan, BC	13.5	38.5	54
Gewurztraminer, Meyer Family Vineyards Okanagan Falls, BC	13.75	39	56
Pinot Grigio, Giusti 'Longheri' Veneto, Italy	15.5	43.5	62
Pinot Grigio, La Stella 'Vivace' South Okanagan, BC	17	47	70
Riesling, Tantalus Okanagan, BC	18	50	72
Grüner Veltliner, Sohm & Kracher 'Lion' Austria	18	50	72
Chardonnay, Louis Latour Burgundy, France	19	53	76
Chardonnay, Decoy Sonoma County, California	20	58	84
Petit Chablis, William Fèvre Chablis, Burgundy, France	24	69	98
Sancerre, Château de Sancerre Loire, France	24	69	98
Chardonnay, Foxtrot Vineyards , Okanagan, BC Coravin™	30		130
Pouilly-Fuissé, Charton & Trebuchèt , Macon, Burgundy, France Coravin™	30		130
Chardonnay, Heitz Cellars , Napa, California Coravin™	35		150

ROSÉ WINES

Le Vieux Pin Rosé Okanagan, BC	17.5	50	70
Aix Rosé Coteaux d'Aix-en-Provence, France	17.50	50	70

RED WINES

Côtes Du Rhône, Ogier 'Héritage' Rhone Valley, France	13.5	38	55
Pinot Noir, Moraine Estate Winery Okanagan, BC	14	40	58
Villa Ponciago Beaujolais Villages , Burgundy, France	15	42	60
Merlot, Chateau Ste Michelle Columbia Valley, Washington	16	47	70
Syrah, Sandhill Estate Okanagan, BC	16	47	70
Cabernet Franc, Tinhorn Creek Okanagan, BC	18	52	72
Bordeaux Blend, Château des Landes Saint-Émilion, Bordeaux, France	19	53	76
Rioja, Beronia Reserva Rioja, Spain	19	53	76
Cabernet Sauvignon, Angeline Paso Robles, California	20	58	84
Pinot Noir, Meiomi Monterey Santa Barbara Sonoma, California	19	53	76
Chianti Classico, San Felice 'Il Grigio' Tuscany, Italy	22	60	84
Syrah, Vanessa Vineyards Similkameen Valley, BC Coravin™	28		110
Cabernet Sauvignon, Cliff Lede 'Stag's Leap' Napa, California Coravin	65		260
Cabernet Sauvignon, Tenuta San Guido 'Sassacaia' Tuscany, Italy Coravin™	120		500

COCKTAILS

Elderflower Bramble	16	Boulevardier	16
bombay sapphire, st. germain, blackberries, lemon, sugar, soda, 1.25 oz		makers mark bourbon, campari, cinzano, 2 oz	
Negroni	15	Sidecar	16
bombay gin, campari, sweet vermouth, 2 oz		brandy, cointreau, lemon juice, 2 oz	
Moscow Mule	15	French 75	15
octavia vodka, ginger ale, muddled ginger, lime, 1.25 oz		bombay sapphire, lemon juice, sugar, brut, 6oz	
The Iconic	15	Macadamia Nut Sour	15
hendricks gin, tonic, muddled cucumber, salt and pepper, 1.25 oz		macadamia nut liqueur, egg white, fresh lemon juice, simple syrup, bitters, 1.25 oz	



Our safety promise includes physical distancing; increased sanitizing and cleaning; mask, gloves & face shields for our staff; employee temperature checking; adherence to occupancy levels; disposable recyclable menus and more.