

In Room Dining

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

BREAKFAST MENU	Daily:		ALL DAY MENU	Daily:	
	7:00 am to 11:00 am			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 Ai oli	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 Ai oli, 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		Buttermilk Fried Chicken (GF) Togarashi Maple Syrup, House-Made Pickles	18	
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		Cajun Fish Tacos Lingcod, Pico de Gallo, Flour Tortillas, Chipotle Mayo, Cilantro, Pomes Frites	24	
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		Pizza Funghi (V) Wild Mushrooms, Buffalo Mozzarella, Goat Cheese, Basil	23	
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		Smoked Sockeye Salmon Pizza Bechamel, Potato, Capers, Onions, Dill, Radishes	27	
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

12 years and under

Daily:

11:30 am to 10:30 pm

Grilled Cheese Sandwich 14

French Fries | Enhance to Side Greens +5

Chicken Fingers & Fries 13.5

Plum Dipping Sauce

Spaghetti 16

Bolognese Sauce or Tomato & Basil

Chocolate Brownies 14

Vanilla Ice Cream 9.5

Butterscotch Sauce



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

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

Angeline, Cabernet Sauvignon, California

22 gls (6oz) | 84 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 10

33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC 10

Wildeye Brewing, Czech Pilsner, North Vancouver, BC 10

Kronenbourg 1664, Lager, France 12

Barnside Brewing, Honeycomb Pale Ale, Delta, BC 10

Guinness Irish Stout, Ireland 12

Bottled Beer | 9

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

Cider | 8

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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