

FLIGHTS

BEEF SLIDERS WITH VANCOUVER ARTISANAL BEER | 26

Mini Burger, Red Onion, Swiss Cheese,
Toasted Sourdough Bun

Local Beer Selection

Beere Brewing Company, Go Easy, Dry Hopped Pale Ale
33 Acres Brewing Company, 33 Acres of Life
Wildeye Brewing, Negroni Ale



ARTISANAL CHEESE WITH B.C. WINES | 32

Cheese Selection

Kootney Alpine `Alpindon`, Creston, BC
Medium Aged Gouda, Chilliwack, BC
Le Cendrillon, Saint Raymond, QC
Tiger Blue, Poplar Grove, BC



Wine Selection

La Stella, `Vivace`, Pinot Grigio, BC
Mission Hill Sauvignon, BC
Moraine Estate Winery, Pinot Noir, BC
Sandhill Estate, Syrah, BC



@bacchusvancouver
#bacchusrestaurantandlounge

*taxes not included in prices

Summer 2021

FROM OUR KITCHEN

Sharing Plates

Bacchus Truffle Frites (VE)(GF) truffle & parmesan aioli	11
Canadian Artisanal Cheeses and Charcuterie fig & earl grey marmalade, craft crostini, assorted preserves	34
Mini Salmon Crab Cakes cilantro, tomatoes, cucumber, edamame, mango mustard	22
Beer Batter Halibut Tacos flour tortilla, red cabbage, red onion, corn pico de gallo, creamy baja sauce	18
Black Pepper Glazed Chicken Wings sweet soy, lime, chili oil	15
Frank's Meatballs san marzano tomato sauce, domenica fiore olive oil, basil, parmesan	18
Grilled Alberta "AAA" Beef Sliders red onion, swiss cheese, toasted brioche bun	18

Lounge Menu available Sunday to Wednesday until 11pm,
Thursday to Saturday until 12am

(VE) Vegetarian | (GF) Gluten Free



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FROM OUR KITCHEN

Fresh Greens

Avocado & Shrimp Salad (GF)	18
marie rose sauce, micro greens	
Crisp Hearts of Romaine Salad	18
Bacchus Caesar dressing, sour dough crouton add thyme roasted	
add thyme roasted farm crest chicken breast	+10
add roasted BC salmon	+12
add butter poached white shrimp	+14
Bacchus Cobb Salad (GF)	19
turkey, crispy prosciutto, avocado, egg, creamy danish blue dressing	
Wedgewood Greek Salad (VE)(GF)	16
dehydrated kalamata, oregano oil, feta espuma, garden herb vinaigrette	
Steelhead Salmon with Crispy Noodle	38
pea greens, soy marinated shiitake, cilantro, edamame, crystalized ginger dressing	

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Sandwiches, Burgers, Pasta

- Hand Peeled Shrimp** or **Chicken Clubhouse** 21
toasted multigrain, fennel mayonnaise, crisp bacon, lettuce, tomato
choice of kennebec fries, mini cobb, or caesar salad
- Hand Pressed Certified Angus Beef Burger** 24
choice of kennebec fries, mini cobb, or caesar salad
(substitute - beyond meat plant-based ground beef) (VE) 26
- Corn Penne & Summer Squash** (VE)(GF) 26
goat cheese, garlic, calabrain chilies, basil, dried cherry tomatoes
- Ricotta Gnocchi with Beef Shank Ragu** 34
english peas, oregano, pinot grigio reduction
- Sweet Basil Risotto** (VE)(GF) 32
confit campari tomatoes, dehydrated kalamata, parmesan tuile

Fresh From Our Pizza Oven | 19

Pizza Rustica

tomato sauce, fresh basil, chorizo sausage, mozzarella

Pizza Funghi

shiitake, button, oyster mushrooms, caramelized onion, goat cheese

Pizza Greco (VE)

arugula, kalamata olives, feta cheese, fior di latte, confit garlic

Bacchus Restaurant full dining menu also available after 5:30pm
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FROM OUR KITCHEN

DESSERT

- Cranberry Gin Crème Brûlée** (VE) 11
cranberry compote, confit lime, vanilla langue de chat
- Sticky Toffee Pudding** (VE) 12
caramel corn, vanilla ice cream, brandy snap

Fine Farmhouse Cheese | 7 per Ounce

accompaniments: seasonal fruit chutney, candied pecans and raincoat crisps

Romelia Salt Spring Island Cheese, Salt Spring Island, BC
Romelia has its rind washed as it ages, developing a distinct orange colour. It has a slightly pungent flavour and soft texture.

Tiger Blue, Naramata, BC

A rich blue veined cheese with a nice bite. Tiger Blue is flipped and pierced weekly for 5 weeks before being wrapped.

Medium Aged Gouda Smits & Co. Farm Cheeses, Chilliwack BC

Made from milk of Holstein and Brown Swiss Cow in traditional methods, aged for 6 months. An excellent local Gouda, sharp yet buttery and creamy.

"Alpindon" Kootenay Alpine Cheese Company, Creston, BC

A firm cheese with mild, earthy notes, a subtle creamy texture, and a pale golden interior. Cave aged for a minimum of 60 days.

Le Cendrillon, St. Raymond, Quebec

Produced from pasteurized goat's milk in Quebec. Voted world's best cheese 2009. Vegetable ash covered and soft texture it has a semi strong and lightly sour taste.



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