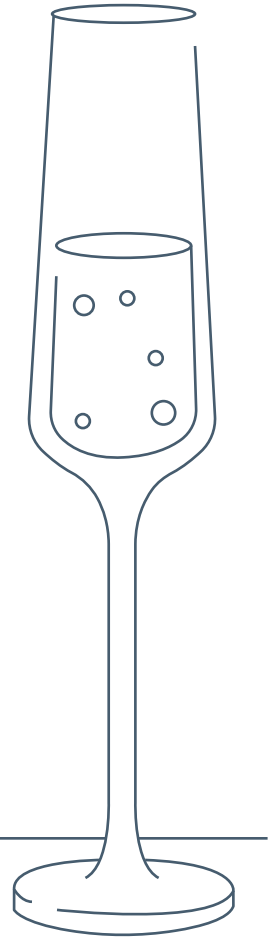




WEDGEWOOD

HOTEL & SPA

BACCHUS LOUNGE & COCKTAIL MENU



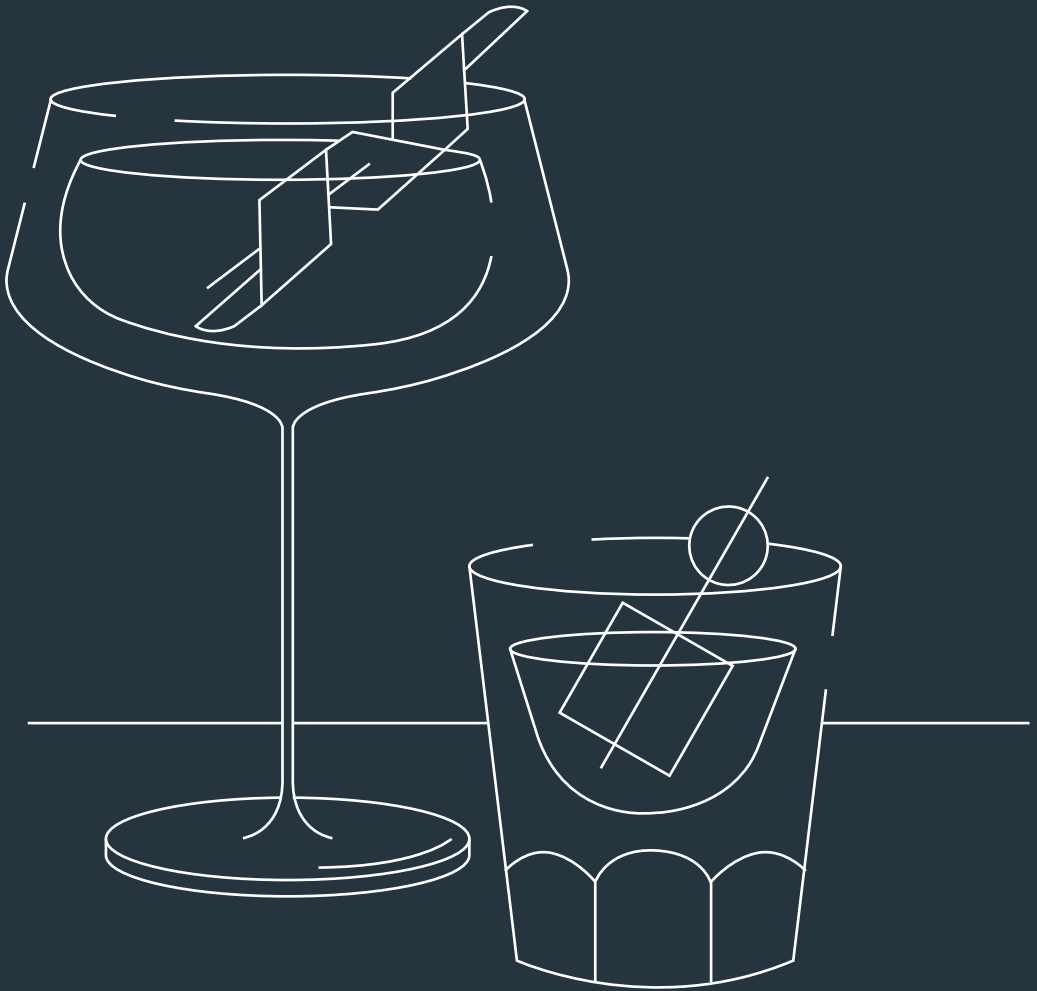
COCKTAILS

WINE

SPIRITS

FOOD

COCKTAILS



FEATURED COCKTAILS

Bacchus Champagne Cocktail | 39

5oz Taittinger Brut, 1oz Hennessy VS, Angostura Bitters, Sugar,
Lemon Twist

Billionaire | 31

Smoke Bubble, 1.5oz Bulleit Bourbon, 0.5oz Grand Marnier, Lemon
Juice, House Grenadine, Egg White, Pernod Rinse, Nutmeg

Bermuda Express Punch | 18

0.75oz Goslings Black Seal, 0.75oz Appleton Estate Reserve,
0.25oz Cherry Brandy, 0.25oz Coffee Liqueur, Lemon, Lime, Pineapple
Juice, Coconut Tincture, Angostura Bitters

Rose Negroni | 19

1oz Elderflower Rose Gin, 1oz Luxardo Bitter Bianco, 1oz Lillet Blanc,
Rose Bud

Honey Bee | 26

1.5oz Casamigos Reposado, St Germain Honey, 0.75oz Prosecco,
Honey Comb

Empress Blueberry Sour | 18

1.5oz Empress Gin, Egg White, 0.5oz Galiano, Lemon Juice, Simple
Syrup, Blueberries

Bacchus 1984 | 35

0.75oz Hennessy Vsop Cognac, 0.5oz Woodford Reserve, 0.5oz
Amaro, 0.25oz Grand Marnier Cuvee, Angostura Bitters, Peychaud
Bitters, Smoked With Apple Wood Chip

NON-ALCOHOLIC COCKTAILS

Ginger Lotus | 9

Ginger Beer, Orange Juice, Lemon

Limonata | 8

Fresh Squeezed Lemon, Splash
of Soda & Sugar

SGT Pepper | 9

Pineapple, Lemon, Simple Syrup,
Tonic, Cucumber, Pepper

Hai Tea Mojito or Hibiscus

355ml Can 10.50

2 oz CLASSICS

Moscow Mule | 19

Absolut Vodka, Lime Juice, Ginger Beer, Lime

Clover Club | 18

Bombay Gin, Chambored, Lemon Juice, Sugar, Egg White

Brandy Crusta | 19

Cognac, Cointreau, Maraschino Liqueur, Lemon Juice, Angostura Bitters, Sugar

Dark N' Stormy | 19

Goslings Rum, Lime Juice, Ginger Beer, Angostura Bitters, Mint

Sazerac | 20

Canadian Club, Angostura Bitter, Peychaud's, Sugar

Corpse Reviver No. 2 | 19

Bombay Gin, Lillet, Cointreau, Lemon Juice, Pernod

Hemingway Daiquiri | 18

White Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice, Sugar



2oz MODERN CLASSICS

Revolver | 21

Bourbon, Tia Maria, Orange Bitters, Orange Peel

Old Cuban | 20

8 Year Bacardi, Lime Juice, Sugar, Angostura Bitters, Sparkling Wine

Gin Basil Smash | 18

Dry Gin, Lemon Juice Sugar, Basil

Cosmopolitan | 19

Vodka, Triple Sec, Lime Juice Sugar, Cranberry Juice

Dalmatian | 20

Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Pepper



WINE



WINE

6oz ½Litre Bottle

Sparkling Wine & Champagne

Giusti, 'Asolo' Brut, Prosecco D.O.C.G., Veneto, Italy	16.5	–	72
Blue Mountain, Brut, Okanagan Valley, BC	22	–	96
Domaine Rolet, Cremant du Jura Brut, Jura, France	24	–	105
Taittinger, Brut, France	38	–	165

White Wine

Giant Head Estate, Gewurztraminer, Summerland, BC	13.75	39	56
La Stella 'Vivace', Pinot Grigio, Osoyoos, BC	16.5	45.5	65
Tantalus Vineyards, Riesling, Kelowna, BC	18	50	72
Peak Cellars, Pinot Gris, Lake Country, BC	18	50	72
Louis Latour, Chardonnay, Bourgogne, France	19	53	76
Clos du Soleil 'Capella', Sauv Blanc Blend, Keremeos, BC	19	55	80
Duckhorn 'Decoy', Chardonnay, Sonoma County, California	20	58	84
Hubert Brochard 'Tradition' Sancerre, Loire Valley France	26	74	104
Domaine Courtalt– Michelet, Chablis, France	26	74	104
Mission Hill Legacy Collection 'Perpetua', Okanagan, Coravin™	35	–	148
Oakebread Cellars, Napa Valley, Coravin™	46	–	195

WINE

6oz ½ Litre Bottle

Rose Wine

Tantalus Vineyards, Pinot Noir, Kelowna, BC	17.5	50	75
Eden Sauvage, Côtes de Provence, France	17.5	50	75
'Vaila', Le Vieux Pin, Pinot Noir, Osoyoos, BC	19	55	80

Red Wine

Trim, Cabernet Sauvignon, Lodi California	15.5	43	65
Andeluna '1300', Malbec	16	47	70
Tinhorn Creek, Cabernet Franc, BC	18	52	72
Xavier Vignon 'Vieilles Vignes' Côtes Du Rhône, Rhône, France	19	53	76
Beronia Reserva, Rioja, Spain	19	53	76
San Felice Chianti Classico 'Il Grigio', Tuscany, Italy	22	60	84
1Mill Road 'Block 2', Pinot Noir, Naramata, BC	23	65	90
Château Tour Bayard, Montagne St. Émilion, Bordeaux, France	23	65	90
Vanessa Vineyards, Syrah, Similkameen Valley, BC Coravin™	28	–	110
Olos du Soleil 'Signature', Cabernet Sauvignon, Merlot Blend, Keremeos, BC, Coravin™	32	–	140
Foxtrot 'Henricsson', Pinot Noir, Naramata, BC, Coravin™	42	–	180
Heitz Cellars, Cabernet Sauvignon, Napa Valley, California, Coravin™	67	–	268

DESSERT WINES

	Vintage	2oz	Bottle
Sweet Wine			
Sperling Vineyards, Late Harvest Vidal, BC	2018	8	65
Masi 'Angelorum' Recioto Della Valpolicella Classico, DOCG, Italy	2017	9	85
Burrowing Owl, 'Coruja', Port Style Wine, BC	–	12.5	98
Château D'Armajan des Ormes, Sauternes, France	2016	18.5	111
Mission Hill Riesling Ice Wine, BC	2016	35	210
Port			
Dow's Late Bottle Vintage	2016	9	85
Taylor Fladgate Late Bottle Vintage	2017	9	85
Taylor Fladgate 10 Year Tawny	–	14	125
Taylor Fladgate 20 Year Tawny	–	22	210
Croft Vintage	2016	25	225



BEER

Draught	Glass 12oz	Pint 20oz
Beere Brewing Company, Go Easy, Dry Hopped Pale Ale, North Vancouver, BC	9	11
33 Acres Brewing Company, 33 Acres of Life, Vancouver, BC	9	11
Powell Brewery Lager, East Vancouver, BC	9	11
Warsteiner, Pilsner, Germany	10	13
Barnside Brewing, Honeycomb Pale Ale, Delta, BC	9	11
Guinness Irish Stout, Ireland	10	13

BOTTLE

Domestic | 8.5

Coors Light
Kokanee
Molson Canadian

Imported | 8.5

Corona
Stella Artois
Heineken
Kronenbourg Blanc

Erdinger Weissbier 500 ml | 12

Cider | 9

Strongbow (Dry)

Non-Alcoholic | 8

Beck's
Ginger Beer

Non-Alcoholic | 8

Beck's
Ginger Beer

SPIRITS



SCOTCH | *one ounce pour*

Highland

Glenlivet 12 yr	14
Glenlivet 21 yr	41
Glenfiddich 12 yr	14
Glenfiddich 15 yr Solera Vat	19
Glenmorangie 14 yr Port Cask	20
Glenmorangie 10 yr	18
Cragganmore 12 yr	20
Dalwinnie 15 yr	23
Macallan 12 yr Double Cask	19
Glenmorangie Nectar D'Or	25
Oban 14 yr	27
Highland Park 18 yr	27
Dalmore 12 yr	15
Dalmore 15 yr	30
Dalmore 18 yr	80

Skye

Talisker 10 yr	25
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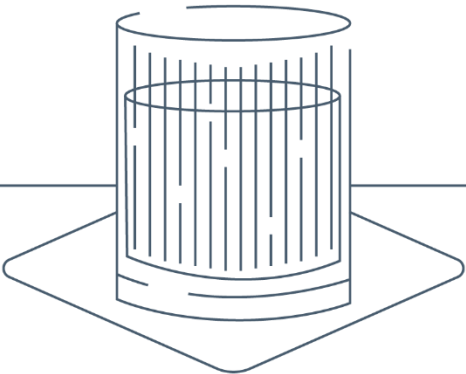
Islay

Lagavulin 8 yr	17
Lagavulin 16 yr	27
Ardbeg 10 yr	19
Laphroaig	19

Jura

Mount Jura Superstition	15
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Dalmore flight '45 years of Dalmore' (3 oz)	110
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WHISKEY | *one ounce pour*

Blended Scotch

Chivas 12 yr	15
Johnnie Walker Red	11.5
Johnnie Walker Black	14.5
Johnnie Walker Blue	41

American Whiskey

Buffalo Trace	14
Maker's Mark	14
Knob Creek	14
Basil Hayden	15
Woodford Reserve	14
Michter's Small Batch	26

Irish Whiskey

Jameson	12.5
Tullamore Dew	12.5
Bushmills Blackbush	14.5

Canadian Whisky

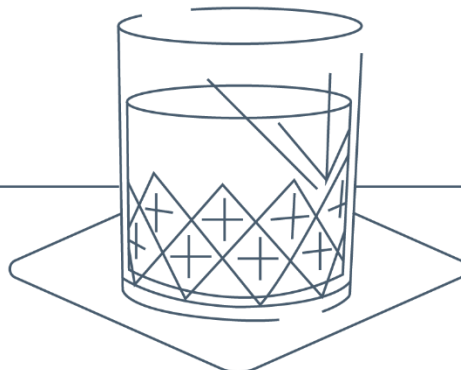
Canadian Club	10.5
Crown Royal	11.5
Canadian Club 12 yr	12

Japanese Whiskey

Nikka From the Barrel	22
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BC Whisky

Shelter Point 'Ripple Rock'	14
Shelter Point 'Cask Strength Single Malt'	17



SPIRITS | *One ounce pour*

Vodka

Absolut	11.5
Luksusowa	11.5
Ketel One	13.5
Stolichnaya	11.5
Absolut Vanilla	11.5
Belvedere	13.5
Grey Goose	13.5
Tito's	13.5
Octavia	13.5
Absolut Citron	13.5

Rum

Bacardi White	11
Bacardi Dark	11
Bacardi Spiced	11
Gosling Black Swan	12.5
Bacardi 8	12.5
Appleton Estate 8 yr Reserve	12.5
Diplomatico Exclusiva	13.5
Mount Gay XO	19

Cachaça

51 Cachaça	11.5
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Gin

Bombay Sapphire	11.5
Bombay East	11.5
Brokers	11.5
Beefeater	11.5
Tanqueray	12.5
Aviation	13.5
Elephant London Dry	14.5
Hendrick's	14.5
The Botanist	14.5
Empress 1908	14.5
Sheringham Seaside	14.5
Monkey 47	21

Upgrade with Fentimans Tonic 3

Eau De Vie & Grappa

Père Magloire Calvados	12
Bottega 'Alexander' Grappa	12.5
Tignanello Grappa	13
Grappa di Sassicaia 2015	21

SPIRITS | *One ounce pour*

Cognac

Courvoisier VS	14.5
Courvoisier VSOP	19
Courvoisier XO	36
Hennessy VS	12.5
Hennessy VSOP	18
Hennessy XO	41
Remy Martin VSOP	18
Remy Martin XO	41
Remy Martin Louis XIII	281

Tequila & Mezcal

Cazadores Reposado	13.5
Maestro Dobel Cristalino	16
Patron Silver	19.5
Don Julio Blanco	19.5
Don Julio Reposado	21
Don Julio 1942	56
400 Conjos Mezcal	13.5
Casamigos Blanco	25
Casamigos Reposado	26
El Tequileno Anejo	28
Clase Azul Reposado	71

Armagnac

Saint Vivant	15
1996 Château de Lacquy	38

Brandy

Metaxa Seven Star	12.5
St. Rémy VSOP	12.5

Liqueurs & Digestifs

Luxardo Limoncello	9.5
Frangelico	10.5
Disaronno Amaretto	10.5
Kahlua	10.5
Chambord Royal	12.5
Tia Maria	10.5
Jägermeister	12.5
Fernet Branca	12.5
Grand Marnier Cordon Rouge	12.5
Grand Marnier Centenaire	20

SPECIALITY COFFEE & TEA | *one ounce pour*

Irish | 11.5

Jameson Whiskey and Coffee

Blueberry Tea | 15

Amaretto, Grand Marnier and
Orange Pekoe Tea

After 8 | 15

Peppermint Schnapps and Hot
Chocolate

Mellow Monk | 11.5

Bailey's Irish Cream, Frangelico

The Greek | 11.5

Metaxa, Tia Maria and Coffee

Northern Lights | 15

Absolut Vanilla, Bailey's Irish
Cream and Hot Chocolate

HOT DRINKS

Traditional English Breakfast | 5.5

Bright Keemun Notes,
Light Leaves of Sweet Ceylon

Decaf English Breakfast | 5.5

Light Blend with 98% Less Caffeine

Lavender Earl Grey | 5.5

Uplifting, lingering perfume.
Strong Spicy Sweet Finish. Finest
Lavender Buds

Herbal Infusions Chamomile
Flower | 5.5

Tranquil & Calming Herbal Infusion
of Sweet Chamomile Blossoms

Freshly Brewed Artisan Italian
Coffee | 5.5

Cappuccino | 6.5

Hot Chocolate | 7.5

Harmony | 5.5

Fresh, Spicy Aroma. Mint
balanced with Spice, balances
the body. Caffeine Free.

Thunderbolt Darjeeling | 5.5

Exquisite Bouquet and
Floral Notes

Pear Tree Green | 5.5

China Estate Green Tea,
Perfumed with Pear

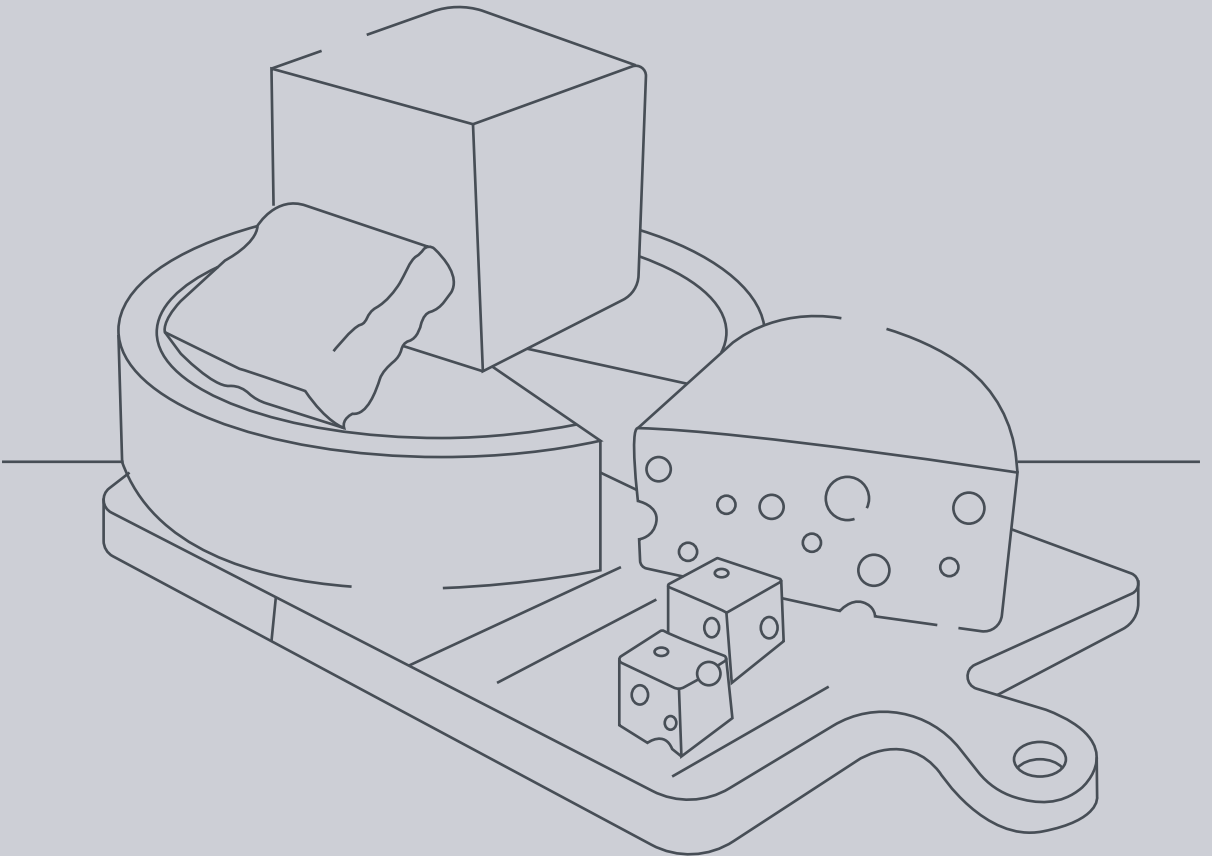
Organic Peppermint
Leaf | 5.5

Invigorating Herbal Infusion,
Minty & Uplifting Aromas

Latte | 6.5

Espresso | 6.5

FOOD



LOUNGE SHARING PLATES

Local West Coast Oysters (Gf) 6 For 26 | 12 For 50

Classic Mignonette & Cocktail Sauce

Add 1oz. Octavia Vodka 13.5

Charcuterie Board | 40

A Selection Of Cured Meats And Fine Cheese, House Made Preserves,
Raincoast Crackers, Rye Bread Crisps & Candied Pecans

FINE FARMHOUSE CHEESE

Select 3oz for 21 | 5oz for 35

Seasonal Fruit Preserves, Candied Pecans, Raincoast Crackers & Rye
Bread Crisps

Romelia Salt Spring Island Cheese, Salt Spring Island, BC

Washed Rind, Soft Goat Cheese, Strong Aroma, Grassy Finish

Tiger Blue, Naramata, BC

Full Flavored, Rich, Hints of Salt, Slightly Nutty Finish

Tete Dure, Noyan, QC

Semi Firm Washed Rind, Mildly Lactic, Fruity Aroma, Buttery Finish

Thea Sheep Cheddar, Lindsay, ON

Cloth Bound Cheddar, Sharp, Slight Creamy Finish

Le Cendrillon, St. Raymond, QC

Ash Covered, Bloomy Rind Goat Cheese, Tangy, Mild Peppery Finish

*The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.*

SMALL PLATES

Truffle Pommes Frites (V) (GF) 14
Grana Padano, Truffle & Parmesan Abli, Chives

Mini Bacchus Burgers 18
Stout Braised Onions, Cheddar, Mustard Aioli,
Sesame Bun

Potato Sage Ravioli (V) 16 (3pcs)
Roasted Pine Nuts, Sweet Peas, White Wine 32 (6pcs)
Beurre Blanc
Add Pan-Seared Scallops (3pcs) +19

Baja Fish Tacos 20
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage,
Pico De Gallo, Flour Tortilla With Lime Wedges

Pork Belly Bao Buns 18 (2pcs)
Hoisin Glaze, Sesame Seeds, Pickled Vegetables,
Sriracha Aioli

Jackfruit Bao Buns (VE) 18 (2pcs)
Slow Braised Asian Style Jackfruit, Hoisin Glaze,
Pickled Vegetables

BACCHUS FAVOURITES

Hand Peeled Shrimp or Turkey Clubhouse 25
Toasted Multigrain, Double Smoked Bacon, Abli,
Butter Lettuce, Tomato, Pommes Frites
Substitute mini cobb salad +5

Cubano Sandwich 25
Slow Braised Traditional Cuban Mojo Style Pulled Pork,
Canadian Back Bacon, Swiss Cheese, Pressed White Bun,
Pommes Frites

Crispy Ancho Fried Chicken (GF)	
Buttermilk Ancho Marinated Chicken Thighs, Jalapeno Ranch Dressing, Pickled Pineapple & Jicama	19
The Bacchus Burger	
Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites	28
<i>Substitute mini cobb salad +5</i>	
Chefs Meatballs	
Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese	20
Avocado & Shrimp Salad (GF)	23 SM
Marie Rose Sauce, Dill Abli, Micro Greens	38 LG
The Bacchus Cobb Salad (GF)	
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes, Creamy Danish Blue Dressing	24
Orange & Fennel Chopped Salad (V) (GF)	22
Quinoa, Sunflower Seeds, Feta, Lemon Vinaigrette	
<i>Add Grilled Chicken Breast +16</i>	
<i>Add Pan-Seared Steelhead +18</i>	

FRESH FROM OUR PIZZA OVEN

Pepperoni Pizza	23
Pepperoni, Parmesan, Mozzarella	
Pizza Funghi (V)	23
Seasonal Mushrooms, Buffalo Mozzarella, Basil, Goat Cheese	
Margherita Pizza	21
Tomato Sauce Base, Fresh Basil, Buffalo Mozzarella Cheese	

DESSERT

Black Forest Gateau

Decadent Chocolate Mousse, Dacquoise, Kirsch Cream, 16
Cherry Confiture, Chocolate Crèmeux, Cherry Sorbet

Sticky Toffee Pudding

Butterscotch, Vanilla Ice Cream, Brandy Snap 14

Deconstructed Cheesecake

Meringue, Raspberries, Tonka Bean Ice Cream 16



OFFICIAL PARTNERS 2024

