



Live Entertainment Nightly
By Vancouver's Celebrated Musicians

Executive Chef Lee Parsons





Awards

Travel + Leisure World's Best Awards
Top City Hotels in Canada 2013

Condé Nast Traveler Reader's Choice Awards
#1 Hotel in Western Canada 2013

TripAdvisor Travelers' Choice Winner
Luxury Category 2013

Vancouver Magazine
Best Upscale French Restaurant Silver Award 2013

OpenTable
Top Romantic Restaurants 2013



Bacchus

RESTAURANT & LOUNGE



LA VIE EN ROSE

So often our first impressions of Rose or ‘Blush’ wines are sweet, ill structured endeavors loved more for their color than their substance. However, rose wines have a great importance historically in France, Spain and elsewhere as the ideal accompaniment to a seafood prominent diet. Naturally the food from our region also makes an ideal match for these dry, crisp, well balanced summer sensations.

	6oz	1/2 Litre	Bottle
Hillside Pinot Noir/Gamay Rose, BC	13.50	38.00	56.00
Sokol Blosser Pinot Noir Rose Oregon, US	15.00	43.00	65.00
Simonnet-Febvre Rose Brut, France	19.50	n/a	78.00

Full list of bottle selections available upon request

SPARKLING WINE & CHAMPAGNE

	6oz	1/2 Litre	Bottle
Flor Prosecco, Italy	13.50	n/a	54.00
Blue Mountain Brut, BC	16.00	n/a	69.00
Simonnet-Febvre Rose Brut, France	19.50	n/a	78.00
Veuve Clicquot Brut, France	35.00	n/a	165.00

WHITE WINES

Mission Hill Estate Sauvignon Blanc, BC	11.25	32.00	45.00
Banfi 'Le Rime' Pinot Grigio, Italy	12.50	34.00	49.00
Sandhill Estate Pinot Blanc, BC	12.75	36.00	51.00
Meyer Family Vineyards Gewurztraminer, BC	13.50	38.50	54.00
Telmo Rodriguez 'Basa' Rueda, Spain	14.25	40.00	57.00
Oyster Bay Sauvignon Blanc, New Zealand	14.50	40.00	59.00
Sebastiani Chardonnay, California	15.00	43.00	65.00
Tantalus Riesling, BC	15.25	44.00	68.00
La Stella 'Vivace' Pinot Grigio, BC	15.75	45.50	69.00
William Fevre Petit Chablis, France	17.00	49.00	74.00

Bacchus
RESTAURANT & LOUNGE

ROSE WINE	6oz	1/2 Litre	Bottle
Hillside Estate Pinot Noir/Gamay, BC	13.50	38.50	54.00
RED WINES			
Hardy's Cabernet Sauvignon/Shiraz, Australia	11.50	32.00	45.00
Ogier Heritage Cotes du Rhone, France	13.00	37.00	53.00
Emiliana 'Novas' Camenere Blend, Chile	13.50	38.00	54.00
Sandhill Estate Merlot, BC	14.50	40.00	59.00
Antinori 'Villa Antinori' Toscana Blend, Italy	15.00	43.00	65.00
CedarCreek Estate Pinot Noir, BC	15.00	43.00	65.00
Chateau St Jean Cabernet Sauvignon, California	15.00	43.00	65.00
Catena Malbec, Argentina	15.50	46.00	68.00
Château Haut Nadeau, Bordeaux	15.50	46.00	68.00
Belle Glos 'Meiomi' Pinot Noir, California	17.50	52.50	70.00

Bacchus

RESTAURANT & LOUNGE

SPARKLING SENSATIONS

SPIRITS TOPPED WITH SPARKLING WINE

-6OZ SERVING- 11.50

Kir Royale *crème de cassis, brut*

Bellini *peach puree, crème de cassis, brut*

French 77 *ketel citroen, lavender honey, brut*

Champagne Cocktail *brandy, sugar syrup, bitters, bubbles*

Royal Paloma *don julio reposado, grapefruit nectar, brut*

SPIRITS-1.25OZ POUR-

VODKA

42 Below	9.50
Sobieski	9.50
Grey Goose	12.50
Grey Goose l'Orange	12.50
Absolut	10.50
Absolut Mandarin	10.50
Absolut Citron	10.50
Belvedere	12.50
Ketel One	10.50
Ketel Citroen	12.50
Stolichnaya	10.50
Stolichnaya Vanilla	10.50
Stolichnaya Raspberry	10.50

TEQUILLA

El Jimador Reposado	12.50
Cazadores Reposado	12.50
Patron Silver	18.50
Don Julio Blanco	18.50
Don Julio Reposado	20.00

GIN

Tanqueray	10.50
Tanqueray 10	12.50
Bombay Sapphire	9.50
Beefeater	10.50
Hendricks	12.50

RUM

Bacardi White	9.50
Bacardi Dark	9.50
Mount Gay	10.50
Captain Morgan Spiced	9.50
Appleton Estate	10.50
Lemon Hart	10.50



Bacchus

RESTAURANT & LOUNGE

BEER SELECTION

DRAUGHT BEER	GLASS	PINT
Rolling Rock Pale Lager	7.00	8.75
Okanagan Spring 1516 Lager	7.00	8.75
Tree Brewing Hop Head IPA	7.50	9.25
Red Truck Ale	7.50	9.25
Kronenbourg 1664 Lager	8.00	9.50
Guinness Irish Stout	8.00	9.50

DOMESTIC	BOTTLE	7.50
Coors Light		
Kokanee		
Molson Canadian		
Granville Island Pale		

IMPORTED	BOTTLE	8.50
Corona		
Stella Artois		
Stella Artois Light		
Heineken		

CIDERS & COOLERS	BOTTLE	8.50
Growers Apple or Pear Cider		
Strongbow Dry Cider		

NON-ALCOHOLIC BEVERAGES -8.00-

Passione *blended bananas, pineapple juice, and fresh orange juice*

Fellini *peach nectar, grenadine, non-alcoholic wine, and soda*

Limonata *fresh squeezed lemons, splash of soda & sugar*



Bacchus
RESTAURANT & LOUNGE

MARTINIS

TRADITIONAL GIN OR VODKA MARTINI WITH CHOICE OF GARNISH -3 OZ-

PREMIUM GIN Bombay Sapphire, Tanqueray or Beefeater	15.50
PREMIUM VODKA 42 Below, Absolut, Stolichnaya or Ketel One	15.50
PREMIUM MANHATTAN Canadian Club, Crown Royal or Jim Beam	15.50
DELUXE GIN Hendricks or Tanqueray 10	18.50
DELUXE VODKA Belvedere or Grey Goose	18.50
DELUXE MANHATTAN Maker's, Bulleit, Woodford, or Knob Creek	18.50

GARNISH OPTIONS:

blue cheese stuffed olives, classic lemon twist, frozen grapes, shaved cucumber

MARTINI COCKTAILS -2 OZ- 15.00

Red Satin Slip *sobieski, brizard raspberry, cranberry, lime*

Pomegranite Cosmo *42 below, cointreau, pomegranate, lemon, lime*

Brooklyn Cocktail *bulleit rye, dry vermouth, maraschino, orange and juniper bitters*

Clover Club *tanqueray ten, lemon juice, raspberry syrup, egg whites*

Aviation *bombay sapphire, maraschino liqueur, violette liqueur, lemon*

21st Century *don julio blanco, crème de cacao, lillet, fresh lemon juice*

The Last Word *bombay sapphire, maraschino liqueur, green chartreuse, lime*



Bacchus
RESTAURANT & LOUNGE

CLASSY COCKTAILS-1.25 OZ. OF PREMIUM SPIRIT-

12.50

Iconic *hendricks, muddled cucumber, salt, pepper, tonic*

Moscow Mule *42 Below, giffard ginger, ginger ale, muddled ginger, lime*

Negroni *bombay sapphire, campari, martini rosso, (2 oz.)*

Dog Day Afternoon *johnny walker black, black tea, raspberry syrup, moondog bitters*

Old Fashioned *bulleit rye, sugar, orange, suius cherry bitters*

Elderflower Bramble *bombay sapphire, st. germain, muddled blackberries, soda*

Summer Margarita *cazadores reposado, seasonal fruit puree, lime, salt rim*

Parisian Bramble *grand marnier, strawberries, tarragon, lemon, cucumber, soda*

Boulevardier *maker's mark, campari, martini rosso plum & rootbeer bitters (2 oz.)*

Dark N' Stormy *bacardi black, giffard ginger, ginger ale, muddled ginger*



Bacchus

RESTAURANT & LOUNGE

LOUNGE MENU

Vegetable Minestrone	10.50
<i>parmesan and olive palmier, aged padano cheese</i>	
Avocado and Hand Peeled Shrimp Salad	12.00
<i>blush aioli, fine herb salad</i>	
Bacchus Cobb Salad	18.00
<i>grilled chicken, crisp bacon, egg, cherry tomatoes blue cheese, avocado, crisp romaine hearts, lemon dressing</i>	
Spaghettini Pasta with Free Run Chicken	19.00
<i>artichoke, prosciutto, pine nuts, basil pesto</i>	
Traditional Fish & Chips with Crushed Peas	20.00
<i>battered halibut, "pomme frites", tartar sauce</i>	
Hand Peeled Shrimp Club House	19.00
<i>toasted multi-grain, dill aioli, french fries</i>	

BACCHUS THIN CRUST PIZZAS

Pizza Bacchus	18.00
<i>house smoked salmon, capers, red onion, goat cheese</i>	
Pizza Funghi	18.00
<i>shiitake, button & oyster mushrooms, caramelized onion and goat cheese</i>	
Pizza Rustica	18.00
<i>tomato sauce, fresh basil, chorizo sausage and mozzarella</i>	

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



LOUNGE MENU

PLATES TO SHARE

Marinated Castelvetro Green Olives	10.00
<i>cured tomatoes, fresh basil, cold pressed olive oil</i>	
Bacchus Kennebec Frites	11.00
<i>mustard, truffle and parmesan aioli</i>	
Chicken Liver and Cognac Parfait	12.00
<i>okanagan fig chutney, toasted brioche</i>	
Crisp Tempura of Summer Vegetables	12.00
<i>curry spiced and cilantro yogurt</i>	
Grilled Goats Cheese Crostini with Roasted Peppers	16.00
<i>arugula, kalamata olive tapenade, basil dressing</i>	
Mini Beef Burgers (3 pieces)	15.00
<i>red onion compote, swiss cheese</i>	
Apple Wood House Smoked Salmon Plate	15.00
<i>sour cream, shallots, crisp capers, watercress</i>	
Traditional Ten Piece Prawn Cocktail	20.00
<i>classic cocktail sauce</i>	

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

Bacchus

RESTAURANT & LOUNGE

BACCHUS DINNER MENU

APPETIZERS

Crisp Hearts of Romaine Lettuce 11.00
bacchus caesar dressing, herb and ciabatta crouton

Classic Wedge Salad 11.00
iceberg lettuce, blue cheese dressing, bacon, fine croutons

Windset Farms Vine Ripened Tomatoes and Mozzafina 12.00
*baked eggplant and modena balsamic compote, fresh basil
castillo extra virgin olive oil*

Crisp Croquettes of Farmhouse Goats Cheese 12.00
aldergrove heirloom beet chutney, gala apple, walnut dressing

Avocado and Hand Peeled Shrimp Salad 12.00
blush aioli, fine herb salad

Coriander, Lime and Sesame Crusted Ahi Tuna 14.00
fingerling potatoes white anchovy, kalamata olive and caper dressing

Chilled Fennel and Cucumber Gazpacho 16.00
fennel cured spring salmon, heirloom tomatoes, purple shiso

Pan Seared Quebec Duck Foie Gras 24.00
seasonal accompaniments

PASTA

Risotto of Woodland Mushrooms 25.00
celery root, green onion, aged Padano cheese

Pappardelle Pasta with Cabernet and Juniper Braised Shortribs 27.00
roasted aldergrove oyster mushrooms, organic kale

Spaghettini Pasta with Pacific White Prawns 28.00
marinated artichokes , fresh basil, roasted tomato sauce

Dinner Menu available daily from 5:30pm to 10:00pm



BACCHUS DINNER MENU

ENTRÉES

Grilled Organic Ocean Wild British Columbia Salmon	30.00
<i>toasted organic quinoa and ruskin herb salad, artichoke hearts compressed windset farms cucumber, salsa verde</i>	
Pan Seared Filet of Haida Gwaii Halibut	35.00
<i>roasted fennel, cured tomato tapenade, anise and cardamom puree</i>	
Roasted Digby Bay Scallops	36.00
<i>asparagus, preserved lemon and arugula risotto</i>	
Poached Nova Scotia Lobster	40.00
<i>lobster ravioli, summer vegetables, lobster and tomato velouté</i>	
Lemon & Thyme Roasted Breast of Farmcrest Chicken	29.00
<i>confit leg "mac and cheese", summer kale with smoked bacon rosemary and sage pan juices</i>	
Duo of Brome Lake Duck	35.00
<i>roasted breast, braised duck kromeski, glazed chickory orange puree, madeira sauce</i>	
Center Cut Triple "A" Alberta Beef Tenderloin	39.00
<i>slow braised oxtail pithivier, crisp shallot rings green asparagus, juniper reduction</i>	
Bacchus Roasted Rack of Lamb	40.00
<i>crushed golden nugget potatoes with roasted garlic provençal vegetables, tomato and tarragon lamb jus</i>	
Ragout of Woodland Mushrooms and Artichokes Hearts	28.00
<i>roasted cauliflower, ciabatta "crisps", caper raisin dressing</i>	

ALL SIDE DISHES 7.00

Bacchus Truffle Frites, Sautéed Spinach with Lemon & Garlic
Fricassee of Woodland Mushrooms & Roasted Cauliflower
Fraser Valley Summer Beans with Toasted Almonds

Dinner Menu available daily from 5:30pm to 10:00pm



FINE FARMHOUSE CHEESE

Served per ounces:

12.50 FOR TWO
19.00 FOR THREE

Farmhouse Dairies Cloth Bound Cheddar

*this cheese is produced from pasteurized Jersey cow's milk in Agassiz..
firm, crumbly texture with a mature, tangy flavor*

Cyprus Grove "Humbolt Fog"

*produced from goat's milk in Arcata, California. This semi soft goats cheese is
mould ripened with an edible ash center. The cheese is creamy, light, and mildly
acidic with a stronger flavor near the rind.*

La Tomme Du Haute Richelieu

*produced from pasteurized goat milk in Quebec. This cheese has a washed rind,
supple body and a hay-like aroma with a nutty and fresh milk flavor.*

Baluchon

*this wash rind cheese is produced from organic cow's milk in Quebec. This soft
pâté is creamy with an aromatic rustic taste of fresh butter and mushrooms.*

Long Caulston Stilton

*the "king of cheese" produced from pasteurized cow's milk veined with blue
mould. its flavor is strong and full without being sharp or overpowering – mellow,
fruity, deep and savory.*

Moonstruck, Tomme D'OR

*a cooked curd cheese produced from organic raw cow's milk on Salt Spring
Island. This cheese has a buttery smooth texture that becomes increasingly firm
with age having a deep nutty flavor.*

served with batons of celery, dried apricots, candied pecans,
carr's table water crackers & rain coast crisps

Bacchus

RESTAURANT & LOUNGE

DESSERT

A LA CARTE 10.50

PLATTER of 2 FOR 19.00

3 FOR 29.00

Fine Gala Apple and Frangipan Tart

caramel sauce, vanilla bean ice cream

Vanilla Bean Crème Brulee

bitter chocolate cookies

Piquant Lemon & Lime Tart

raspberry sorbet

Michel Cluizel Dark Chocolate and Pecan Tart

espresso whipped marscapone

Pineapple and Coconut Milk Panna Cotta

roasted pineapple, pineapple crisp

Sorbets

mango, passion fruit, raspberry, lemon

Ice Creams

chocolate, vanilla

SPECIAL COFFEE, TEA AND HOT CHOCOLATE DRINKS -1.25 OZ POUR- 10.50

Irish *jameson irish whiskey and coffee*

Monte Cristo *grand marnier, tia maria and coffee*

Mellow Monk *bailey's irish cream, frangelico and coffee*

Aegean Coffee *metaxa, tia maria and coffee*

Pick Me Up *bailey's irish cream and double shot espresso over ice*

Blueberry Tea *amaretto, grand marnier and orange pekoe tea*

Northern Lights *van gogh espresso, bailey's irish cream and hot chocolate*

After 8 *peppermint schnapps and hot chocolate*



SINGLE MALT SCOTCH –1.25oz pour–

HIGHLAND

Oban 14 yr	29.00
Aberlour 10 yr	11.50
Glenlivet 12 yr	11.50
Glenlivet 21 yr	37.00
Macallan 18 yr	63.00
Dalwhinnie 15 yr	22.00
Glenfiddich 12 yr	11.50
Cragganmore 12 yr	19.00
Balvenie 12 yr Double Wood	19.00
Glenmorangie 10 yr	19.00
Glenmorangie Nectar D'or	23.00

CAMBLETOWN

Springbank 10 yr	21.00
------------------	-------

ISLAY

Lagavulin 16 yr	32.00
Ardbeg 10 yr	23.00
Laphroaig 10 yr	18.00

JURA

Mount Jura Superstition	11.50
-------------------------	-------

SKYE

Talisker 10 yr	19.00
----------------	-------

Bacchus
RESTAURANT & LOUNGE

WHISKIES-1.25oz pour-

BLENDED SCOTCH

Dewar's	9.50
Chivas 12yr	12.50
Ballentines	9.50
Whyte & McKay	9.50
Johnnie Walker Red	9.50
Johnnie Walker Black	13.50
Johnnie Walker Blue	52.00

IRISH WHISKEY

Jameson	10.50
Tullamore Dew	10.50
Bushmills Blackbush	13.50
Bushmills Malt 10yr	13.50

AMERICAN WHISKEY

Maker's Mark	12.50
Bulleit Rye	12.50
Jim Beam	10.50
Knob Creek	12.50
Jack Daniel's	10.50
Woodford Reserve	12.50

CANADIAN WHISKY

Crown Royal	10.50
Wisers Deluxe	9.50
Canadian Club	9.50
Canadian Club Classic	10.50



Bacchus
RESTAURANT & LOUNGE

COGNAC

Courvoisier VS	11.50
Courvoisier VSOP	15.00
Courvoisier XO	31.00
Remy Martin VSOP	17.00
Remy Martin XO	31.00
Remy Martin Louis XIII	184.00
Hennessy VS	11.50
Hennessy VSOP	17.00
Hennessy XO	31.00

ARMAGNAC

Saint Vivant	16.00
--------------	-------

EAU DE VIE, GRAPPA & BRANDY

Père Magloire Calvados	9.50
Alexander Bottega Grappa	10.50
Giffard Poire Eau de Vie	10.50
Metaxa Seven Star Brandy	11.50

Bacchus
RESTAURANT & LOUNGE

LIQUEURS – 1OZ POUR –

Grand Marnier Cordon Rouge			10.50
Grand Marnier Cuvée du Cent Cinquantenaire			31.00
Chambord Royal	8.50	Cointreau	8.50
Southern Comfort	8.50	Limoncello	8.50
Frangelico	8.50	Jagermeister	8.50
Amaretto	8.50	Glavva	9.50
Kahlua	8.50	Tia Maria	8.50

SWEET WINES – 2OZ POUR –

GLASS BOTTLE
(375ML)

Gehring Riesling Ice Wine, BC	2012	23.00	149.00
Mission Hill Riesling Ice Wine, BC	2011	35.00	210.00
Errazuriz LH Sauvignon Blanc, BC	2010	8.00	48.00
De Bortoli 'Noble One', Australia	2008	16.00	105.00
Chateau Rieussec Sauternes, France	2007	n/a	240.00



Bacchus
RESTAURANT & LOUNGE

PORT AND SHERRY -2OZ POUR-

	VINTAGE	GLASS	BOTTLE
PORTUGAL			
Taylor Fladgate Chip Dry White	n/v	8.50	n/a
Taylor Fladgate Late Bottle Vintage	2008	8.50	85.00
Taylor Fladgate 10 Year Tawny	n/v	12.50	125.00
Smith Woodhouse Late Bottle Vintage	2001	15.00	150.00
Taylor Fladgate 20 Year Tawny	n/v	21.00	210.00
SPAIN			
Dry Sack	n/v	7.50	n/a
Harvey's Bristol Cream	n/v	7.50	n/a
Tio Pepe	n/v	7.50	n/a

OUR SELECTION OF THE FINEST QUALITY OF LOOSE LEAF TEA 5.50

Classic Orange Pekoe

classic medium-bodied ceylon tea with smooth texture.

Lavender Earl Grey

well balanced black tea scented with oil of bergamot and perfumed with the finest lavender buds.

Traditional English Breakfast

traditional brisk and full-bodied british blend. bright keemun notes, artfully blended with the light liquoring leaves of sweet ceylon.

Decaf English Breakfast

light english breakfast blend with 98% less caffeine. round in the cup. carbon dioxide decaffeinated process

Thunderbolt Darjeeling

darjeeling literally means “land of the thunderbolts”. charged with flavour, exquisite bouquet and with lingering floral notes.

Pear Tree Green

china estate green tea, freshly plucked and perfumed with pear.

Herbal Infusions Chamomile Flower

tranquil & calming herbal infusion of sweet chamomile blossoms

Organic Peppermint Leaves

invigorating herbal infusion, with an amazing minty & uplifting aromas