

## Starters & Share Plates

### TUNA TATAKI \$15

seared ahi tuna, ginger ponzu, wasabi aioli, fresh greens

### CRAB CAKES \$15

canadian rock crab, roasted red pepper aioli, chimichurri, cucumber carrot slaw

### FISH TACOS \$13

blackened lingcod, citrus scallion slaw, pickled onions, chimichurri

### BEATNIKS WINGS \$15

crispy panko crust - sweet chili, hot, bbq, salt & pepper or honey mustard

### BAKED SPINACH & ARTICHOKE DIP \$12

creamy spinach dip, artichoke hearts & roasted vegetables - warm corn tortilla chips

### COCONUT PRAWNS \$10

sweet, crunchy prawns with mango chutney

### YAM FRIES \$10

chipotle ancho dip

## Soup & Salad

### SOUP DU JOUR \$6

ask your server for today's creation

### FRENCH ONION \$10

caramelized onions, beef broth & croustini baked with swiss cheese

### ARTISAN SALAD \$15 GF

mixed greens, chilled beets, black mission figs, dried cranberries, candied pecans & roasted cashews, goat cheese, house vinaigrette

### CRAB & SHRIMP SALAD \$16

mixed greens, chilled canadian rock crab & chopped shrimp, avocado, grape tomatoes, crispy onions, mango vinaigrette

### CAESAR \$10

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

## Add Ons

*add* LOCAL CHICKEN BREAST (try it blackened) \$6

*add* WILD SALMON FILET \$6

*add* SAUTÉED GARLIC PRAWNS \$8

*add* TOASTED GARLIC BAGUETTE \$3

## HAPPY HOUR

EVERYDAY 3 TO 6

GLASSES OF HOUSE WINE 6oz

BOTTLED BEER

COCONUT PRAWNS

\$5

## Bistro Fare

served with your choice of:

FRESH CUT FRIES MIXED GREENS CAESAR SALAD  
YAM FRIES \$2 GLUTEN FREE BREAD \$1 SOUP \$1

### MANGO CHICKEN WRAP \$14

lemongrass marinated chicken, mango chutney, lettuce, red peppers, cilantro & cashews

### CREPES \$13

ham & swiss, house mornay sauce

### BISTRO QUICHE \$14

sundried tomato & goat cheese

### BEATNIKS BURGER \$16

house made patty, hickory mayo, tomato relish, cheddar & bacon

### BEEF DIP \$18

thinly shaved roast beef, havarti cheese, roasted red pepper aioli, toasted garlic baguette & hot au jus

### QUINOA BURGER \$15

house made quinoa & black bean patty, chipotle ranch, avocado smash, pickled onions & cilantro

### ROASTED TURKEY SANDWICH \$12

local oven roasted turkey, cranberry sauce, havarti, mayo, lettuce & tomato on multigrain

### 2 EGG BREAKFAST \$12 - available until noon

*Due to the frequent use of allergens in our dishes we cannot guarantee allergy safe food - beatniks uses a wide variety of nuts, shellfish, soy, wheat and other allergens in all areas of our kitchen*

## Mains

### ARCTIC CHAR \$26 GF

crispy skin on char, sage brown butter & butternut squash purée, roasted brussel sprouts, toasted walnuts, thyme sherry vinaigrette

### HALIBUT \$30

fresh pan-seared halibut, couscous pilaf, mango & papaya salsa, basil oil

### CHEF'S GNOCCHI \$20

fresh handmade gnocchi, roasted mushrooms & peas, local chicken, garlic cream sauce (vegetarian by request \$14)

### BRAISED BEEF SHORT RIB \$22

cheddar & cauliflower purée, rosti potato, burnt rosemary jus

### PAN SEARED SCALLOPS \$22 GF

house smoked bacon & lentil ragout, parsnip purée, roasted carrots & white wine butter

### SEAFOOD LINGUINE \$22

sautéed prawns, wild salmon, spinach, roasted red pepper & tomato cream sauce, parmesan (vegetarian by request \$14)