

START & SHARE

BBQ SHORT RIB FLATBREAD slow braised short rib, bold BBQ sauce asiago, red onion, cherry tomato & cilantro	16
CRAB CAKES rock crab, roasted red pepper aioli, chimichurri, cucumber & carrot slaw	16
BLACKENED FISH TACOS blackened lingcod, citrus scallion slaw, pickled onions, chimichurri, cilantro	16
ROASTED VEGETABLE DIP creamed artichokes & roasted vegetables warmed corn tortilla chips	12
BEATNIKS WINGS wings & drumettes, crispy panko crust - sweet chili, hot, bbq, salt & pepper or honey mustard	16½
COCONUT PRAWNS sweet & crunchy - mango chutney dipping sauce	10½
YAM FRIES chipotle ancho dip	10½
CARPACCIO beef tenderloin, gorgonzola cream, crispy capers, arugula, warmed garlic bread	14

HOUSE SPECIAL

TUNA TATAKI seared ahi tuna, ginger ponzu, wasabi aioli, micro-greens	16
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FORK & KNIFE

SEAFOOD LINGUINE prawns, wild salmon, spinach, roasted red pepper & tomato cream sauce, parmesan (vegetarian by request \$16)	24
THAI RED CURRY BOWL coconut red curry sauce, stir-fry vegetables, cashews, cilantro and tofu (substitute chicken +4)	18½
SCALLOPS bacon & lentil ragout, parsnip purée, carrots & white wine butter	24
GNOCCHI fresh handmade gnocchi, roasted mushrooms, peas, chicken, garlic cream sauce (vegetarian by request \$16)	22
BRAISED BEEF SHORT RIB parsnip purée, fried rosti potato, burnt rosemary jus	24
STEAK TENDERLOIN 6oz filet, blue cheese compound, mashed potato, seared vegetables	28
LING COD fresh seared ling cod, vegetable risotto, white wine butter sauce	24

SEASONAL FEATURE

PEAR & BLUE CHEESE SALAD arugula, poached pear, red onion, gorgonzola, dried cranberries, apple cinnamon vinaigrette	16
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HANDHELD

w. your choice of fries / greens / caesar // yam fries +2

CAJUN SALMON SANDWICH pan seared cajun filet, lemon aioli, tomato, artisan lettuce, brioche bun	16
FRIED CHICKEN SANDWICH crispy fried chicken, spicy sambal mayo, shredded cabbage, pickles, tomato, brioche bun	16½
BEATNIKS BURGER ground beef, hickory mayo, tomato relish, cheddar, bacon, pretzel bun	16½
QUINOA BURGER quinoa & black bean patty, chipotle ranch, avocado, tomato & cilantro, brioche bun.	16
TURKEY SANDWICH local oven roasted turkey, cranberry sauce, mayo, havarti, tomato, multigrain	14
CHICKEN WRAP diced, marinated chicken breast, lettuce, red bell pepper, mango chutney, cashews	15
BEEF DIP shaved roast beef, havarti, roasted red pepper aioli, toasted garlic baguette, hot jus	18

SOUPS & SALADS

FRENCH ONION caramelized onions, beef broth, crostini, baked swiss cheese	10½
SOUP DU JOUR created daily (add ½ toasted garlic baguette + 2½)	6½
ARTISAN mixed greens, chilled beets, black figs, dried cranberries, candied pecans, roasted cashews, goat cheese, house vinaigrette	16½
CRAB & SHRIMP STACK mixed greens, chilled rock crab & chopped shrimp, avocado, tomato, crispy onion, mango vinaigrette	16½
CAESAR romaine, parmesan, herbed croutons, classic dressing	12
SALAD ADD-ONS: wild salmon filet +6 sautéed garlic prawns (4) +10 chicken breast +6 toasted garlic baguette +4 (try it blackened)	

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 & other allergens in all areas of our kitchen.

CLASSIC COCKTAILS

1.5oz / \$12

MOSCOW MULE

smirnoff vodka, lime, Jamaican ginger beer & mint - complete with copper mug

BRAMBLE

tanqueray gin, blackberry liqueur, lemon, brown sugar syrup, soda

SIDECAR

courvoisier cognac, orange liqueur, honey syrup, lemon

GIN & TONIC

hendricks gin, cucumber tonic, black pepper

BOURBON SOUR

maker's mark bourbon, apricot brandy, lemon, classic & cherry bitters, egg white

OLD FASHIONED

maker's mark bourbon, brown sugar syrup, bitters, orange rind, cherry

BEATNIKS' SIGNATURES

1.5oz / \$10

ELEANOR RIGBY

hendricks gin, earl grey, lemon, lavender syrup, egg white

THE LOW RIDER

jalapeño infused reposado tequila, orange liqueur, lime, strawberry purée (SPICY!)

RASPBERRY BERET

local raspberry ice wine, jamaican ginger beer

VENTURA HIGHWAY

jamesons whiskey, elderflower liqueur, lemon, bitters, gingerale

GASOLINE ALLEY LEMONADE

smirnoff raspberry vodka, passion fruit liqueur, lemonade

PASSIONFRUIT GIN FIZZ

bombay gin, passionfruit purée, mint, soda

DRAUGHT

14oz/5.50 20oz/7.50

LAKEBOAT LAGER

The Cannery / Penticton BC

FAT TUG IPA

Driftwood / Victoria BC

FEATURE TAPS

always changing - ask your server

BOTTLED

BEER // \$6

MICKEYS | STELLA ARTOIS | KRONENBOURG

1664 BLANC | CORONA | SHIPWRECK

CIDER // \$8

SOMERSBY APPLE CIDER

SANGRIA 10 / GLASS 34 / PITCHER

CARIBBEAN RED

beatniks original sangria - dark rum, lemonade, red wine

PURPLE HAZE

blackberry liqueur, local blueberry wine, fresh lemon juice, gingerale

PUNCHANELLA

apricot brandy, white wine, fresh mint & lime juice, gingerale

NON-ALCOHOLIC

FRESH PRESSED JUICE

5½

AMERICANO/ESPRESSO (soy/almond milk available +.50)

3

PERRIER

4½

BEST EVER CHAI LATTE

4¾

CRAFT ROOTBEER

3¾

MATCHA GREEN TEA LATTE

4¾

STRAWBERRY LEMONADE

3¾

CAPPUCCINO/LATTE

4½

HAPPY HOUR:

EVERYDAY FROM 3-6PM

\$2 OFF

ALL
APPETIZERS

\$5

BOTTLED
BEER

\$6/6oz

NOSEY NEIGHBOUR
RED OR WHITE