

MENU

SALADS

ARTISAN \$16 1/2
mixed greens, chilled beets, black figs,
dried cranberries, candied pecans, roasted
cashews, goat cheese, house vinaigrette

CAESAR \$12
romaine, parmesan, herbed croutons,
classic dressing

CRAB & SHRIMP STACK \$16 1/2
mixed greens, chilled rock crab &
chopped shrimp, avocado, tomato,
crispy onion, mango chili vinaigrette

SALAD ADD-ONS

wild salmon filet +\$6

chicken breast (try it blackened) +\$6

sauteed garlic prawns (4) +\$10

toasted garlic baguette +\$4

KNIFE & FORK

SEAFOOD LINGUINE \$24
prawns, wild salmon, spinach, roasted
red pepper & tomato cream sauce,
parmesan (vegetarian by request)

GNOCCHI \$22
fresh handmade gnocchi, chicken,
roasted mushrooms, peas, garlic
cream sauce (vegetarian by request)

STEAK TENDERLOIN \$28
6oz filet, blue cheese compound,
mashed potatoes, seared vegetables

LINGCOD \$26
fresh seared lingcod, vegetable
risotto, white wine butter sauce

BEEF STROGANOFF \$20
tenderloin beef, spinach cream
& rich demi sauce

PLENTIFUL BOWL \$16
quinoa, crispy chickpeas, red pepper,
cherry tomatoes, carrots, black beans,
topped with avocado crema & cilantro

START & SHARE

BLACKENED FISH TACOS \$16
battered blackened cod, jalapenos,
tomato, onion, cabbage, cilantro &
caper lime aioli

BEATNIKS WINGS \$16 1/2
wings & drumettes, crispy panko crust
- sweet chili, hot, bbq, honey mustard,
or salt & pepper

COCONUT PRAWNS \$10 1/2
sweet & crunchy - mango chutney
dipping sauce

BEEF CARPACCIO \$14
beef tenderloin, gorgonzola
cream, crispy capers, arugula,
warmed garlic bread

YAM FRIES \$10 1/2
chipotle ancho dip

HANDHELDS

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

CAJUN SALMON SANDWICH \$16
pan seared cajun filet, caper aioli,
tomato, artisan lettuce, brioche bun

BEATNIKS BURGER \$16 1/2
ground beef, hickory mayo, cheddar,
tomato relish, pickles, bacon, pretzel bun

BEEF DIP \$18 1/2
shaved roast beef, havarti, roasted
red pepper aioli, toasted garlic
baguette, hot jus

FRIED CHICKEN SANDWICH \$16 1/2
crispy fried chicken, spicy sambal
mayo, shredded cabbage, pickles,
tomato, brioche bun

QUINOA BLACK BEAN BURGER \$16
house-made patty, avocado, tomato
cilantro, chipotle ancho, brioche bun

DESSERT

CHEESECAKE \$8
classic vanilla cheesecake,
graham cracker crust, berry coulis

GINGER SPICE CAKE \$8
warm spice cake, caramel drizzle,
fresh whipped cream

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