

*SALADS*

**ARTISAN** \$16 .50

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

**CRAB & SHRIMP STACK** \$16 .50

mixed greens, chilled rock crab & chopped shrimp, avocado, tomato, crispy onion, mango vinaigrette

**CAESAR** \$12

romaine, parmesan, herbed croutons, classic dressing

**SOUP DU JOUR** \$4.50/cup

house made soup - ask your server \$6.50/bowl for today's creation

*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** \$25

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

**GNOCCHI** \$22

potato dumpling, chicken, roasted mushrooms, peas, garlic cream sauce (vegetarian by request)

**HOISIN BEEF STIR-FRY** \$23

tenderloin trim, sriracha hoisin sauce, sauteed onion & peppers, citrus crema, pickled red cabbage, cilantro, rice

**PLENTIFUL BOWL** \$16

quinoa, crispy chickpeas, red pepper, carrots, black beans, avocado, spinach, arugula, house vinaigrette

**BRAISED SHORT RIB** \$24

celeriac puree, carrots, asparagus, garlic & chive mashed potato

**JUST FOR THE HALIBUT** \$34

fresh, pan seared halibut, wild mushroom & blistered cherry tomato risotto, herb oil, white wine butter sauce

*START & SHARE*

**ROASTED VEGETABLE DIP** \$14

creamed artichoke hearts & roasted vegetables, warmed corn tortilla chips

**BEEF CARPACCIO** \$14 .50

beef tenderloin, gorgonzola cream, crispy capers, arugula, warmed garlic bread

**COCONUT PRAWNS** \$11

sweet & crunchy - mango chutney dipping sauce

**BEATNIKS WINGS** \$16 .50

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

**YAM FRIES** \$11

chipotle ancho dip

**AVOCADO TOAST** \$12

poached egg, seasoned avocado, sauteed spinach & mushrooms, balsamic glaze - *available until 3pm*

*HANDHELDS*

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

**CAJUN SALMON SANDWICH** \$16 .50

pan seared cajun filet, caper aioli, tomato, artisan lettuce, brioche bun

**BACON CHEDDAR BURGER** \$18

BC ranch pure chuck patty, hickory mayo, cheddar & bacon, tomato relish, pickles, pretzel bun

**BEEF DIP** \$18 .50

shaved roast beef, havarti, roasted red pepper aioli, toasted garlic baguette, hot jus

**FRIED CHICKEN SANDWICH** \$18

fraser valley crispy fried chicken breast, spicy sambal mayo, shredded cabbage, pickles, tomato, brioche bun

*DESSERT*

**CHEESECAKE** \$9

classic vanilla cheesecake, graham cracker crust, berry coulis

**GINGER SPICE CAKE** \$8

warm spice cake, caramel drizzle, fresh whipped cream

**CHOCOLATE GELATO** \$8

dairy-free and locally made - rich & decadent

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

**BAR**

*DRAUGHT*

14oz / \$5.75 - 20oz / \$7.75

**LAKEBOAT LAGER**

Cannery Brewing - Penticton BC

**FAT TUG IPA**

Driftwood Brewing - Victoria BC

**ROTATING TAPS**

always changing - ask your server

*RED WINE*

6oz / Bottle

**PINOT NOIR**

\$12 / \$46

Whitehaven - New Zealand

**CABERNET SAUVIGNON**

\$11.50 / \$44

J.Lohr - California

**MALBEC**

\$9.50 / \$36

Punto Final - Argentina

**SHIRAZ**

\$12 / \$46

Chapel Hill - Australia

**CABERNET FRANC**

\$10.50 / \$40

Burrowing Owl - Okanagan

**SYRAH**

\$42

Moon Curser - Okanagan

*WHITE WINE*

6oz / Bottle

**PINOT GRIGIO**

\$9 / \$34

Gabbiano - Italy

**SAUVIGNON BLANC**

\$9.75 / \$36

Matua - New Zealand

**CHARDONNAY**

\$10 / \$38

Beringer - California

**BACCHUS**

\$68

Chaberton Estate - BC

**ROSE**

\$10.50 / \$40

Quails Gate - Kelowna

*SIGNATURE COCKTAILS*

1.5oz

**LOW RIDER - \$12**

jalapeno infused reposado tequila, orange liqueur, fresh lime, strawberry puree (SPICY)

**VENTURA HIGHWAY - \$11**

jamesons whiskey, elderflower liqueur, fresh lemon juice, bitters, gingerale

**PINK PANTHER - \$10**

smirnoff raspberry vodka, passionfruit liqueur, lemonade

**MOJITO D'ITALIANO - \$12**

aperol, elderflower liqueur, white rum, mint, fresh lime juice, soda

*CLASSIC COCKTAILS*

1.5oz

**MOSCOW MULE - \$12**

smirnoff vodka, fresh lime juice, mint, jamaican ginger beer - complete with a copper mug

**BOURBON SOUR - \$13**

maker's mark bourbon, apricot brandy, fresh lemon juice, classic & cherry bitters, egg whites - shaken over ice

**BRAMBLE - \$12**

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

**BEATNIKS GREYHOUND - \$13**

light and refreshing - smirnoff vodka, grapefruit juice, honey, fresh lime juice

*SANGRIA*

\$10 / GLASS - \$34 / PITCHER

**CARIBBEAN RED**

beatniks original sangria - dark rum, lemonade, red wine

**PURPLE HAZE**

blackberry liqueur, local black currant wine, fresh lemon juice, gingerale

**PUNCHANELLA**

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

**THE ANDERSON**

quails gate rose, cointreau, fresh lemon juice, strawberry puree, gingerale (or soda)

*HAPPY HOUR*

EVERY DAY FROM 3-6 PM

enjoy nose neighbour  
red or white for \$6/6oz

all bottled beer  
\$5

\*prices do not include tax