

*SALADS*

**ARTISAN** \$18

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

**PEAR** \$18

arugula, apple cinnamon vinaigrette, toasted walnuts, dried cranberries, red onion, blue cheese, poached pear

**CAESAR** \$12

romaine, parmesan, herbed croutons, classic dressing

*SOUP*

**SOUP DU JOUR** \$4.50/cup  
house made soup - ask your server \$6.50/bowl  
for today's creation.

Add a toasted garlic baguette for \$4

**FRENCH ONION** \$12

rich beef demi base, onion, crostini & swiss cheese

*KNIFE & FORK*

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

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

**CHICKEN SUPREME** \$26

crispy skin, whiskey cream sauce, roasted vegetables, fingerling potatoes & chimmichurri

**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)

**PLENTIFUL BOWL** \$18

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

**BRAISED BEEF SHORT RIB** \$24

3 hour braise, parsnip puree, rosemary jus, garlic & chive mashed potato

*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** \$10.50

chipotle ancho dip

**AVOCADO TOAST** \$14

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

**WILD MUSHROOM FLATBREAD** \$16

roasted garlic, caramelized onion, arugula, balsamic, goat cheese, wild mushrooms

*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 SORBET** \$8.50

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*

12oz / \$5.75 - 18oz / \$7.75

**FAT TUG IPA**

Driftwood Brewing - Victoria BC

**LAKEBOAT LAGER**

Cennery Brewing - Penticton, 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**

\$68

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**

\$10.50 / \$40

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

*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

*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 2-5 PM

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

\*prices do not include tax

BRUNCH

SATURDAYS, SUNDAYS  
& HOLIDAYS

brunch served until 2:30 pm

DRINKS

**BEATNIKS MIMOSA** 4oz / \$7oz  
lots of ice, lots of \$7.50 / \$10.75  
prosecco & just a little  
bit of fresh pressed OJ

**CAESAR** (10Z) \$6.50 Sat & Sun  
smirnoff vodka, clamato,  
worcestershire, tabasco,  
caesar rim

NON-ALCOHOLIC

**LATTE / CAPPUCCINO** \$4.50  
full espresso bar available

**BEST EVER CHAI LATTE** \$4.75

**STRAWBERRY LEMONADE** \$3.75

**PERRIER** \$4.25

CLASSICS

**FRENCH TOAST** \$13.50  
berry coulis, maple syrup  
& bailey's whipped cream

**BEATNIKS CLASSIC** \$12.50  
two free range eggs, choice  
of toast, bacon / sausage,  
& breakfast potatoes

**AVOCADO TOAST** \$14  
poached egg, sauteed  
spinach & mushrooms,  
seasoned avocado, balsamic

BENEDICTS

**CLASSIC BENNY** \$14  
canadian back bacon

**BLACKSTONE** \$14  
bacon, tomato & spinach

SIDES

**FRESH FRUIT** \$5

**BACON** \$4

**SAUSAGE** \$4

**CHORIZO** \$4.25

**TOAST** \$3

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