

MENU

SALADS

- ARTISAN** \$18
mixed greens, chilled beets, black figs, dried cranberries, candied pecans, roasted cashews, goat cheese, house vinaigrette
- HAIL CAESAR** \$15
romaine, kale, fried capers, bacon bits, parmesan, herbed croutons crumbs
- 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

KNIFE & FORK

- BEEF TENDERLOIN** \$32
6oz filet, cognac peppercorn cream, garlic mashed potato, chive butter corn on the cob
- JUST FOR THE HALIBUT** \$36
fresh, pan seared halibut, wild mushroom & blistered cherry tomato risotto, herb oil, white wine butter sauce
- SEAFOOD LINGUINE** \$26
prawns, wild salmon, spinach, roasted red pepper & tomato cream sauce, parmesan (vegetarian by request)
- GNOCCHI** \$23
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
- HOISIN BEEF STIR-FRY** \$25
tenderloin trim, sriracha hoisin sauce, sauteed onion & peppers, citrus crema, pickled red cabbage, cilantro, rice
- TROPICAL CHICKEN** \$26
pan-seared cajun spiced chicken breast, chilled tri-colour herbed quinoa, pineapple mango salsa, chimichurri

START & SHARE

- TUNA POKE** \$16.50
ahi tuna, cucumber, red pepper, avocado, mango, sesame seeds, sriracha mayo, wonton chips
- ROASTED AUBERGENE DIP** \$13
chilled roasted eggplant, tahini, lemon, garlic, served with flatbread & cucumbers
- BEEF CARPACCIO** \$14.50
beef tenderloin, gorgonzola cream, crispy capers, arugula, warmed garlic bread
- COCONUT PRAWNS** \$12
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
- WILD MUSHROOM FLATBREAD** \$16
roasted garlic, caramelized onion, arugula, balsamic, goat cheese, wild mushrooms

- AVOCADO TOAST** \$15
poached egg, seasoned avocado, sauteed spinach & mushrooms, balsamic glaze - *available until 3pm*

HANDHELDS

- your choice of fries/greens included
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
crispy fried fraser valley chicken breast, spicy sambal mayo, shredded cabbage, pickles, tomato, brioche bun
- QUINOA BLACK BEAN BURGER** \$16.50
house made vegetarian patty, avocado, tomato, cilantro, chipotle ancho, brioche bun

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

Cannery Brewing - Penticton, BC

ROTATING TAPS

always changing - ask your server

RED WINE

6oz / Bottle

PINOT NOIR

\$12 / \$46

Bread & Butter - Napa, California

CABERNET SAUVIGNON

\$11.50 / \$44

J.Lohr - California

SHIRAZ

\$12 / \$46

Chapel Hill - Australia

CABERNET FRANC

\$68

Burrowing Owl - Okanagan

KAY'S SYRAH**

\$11.75 / \$45

Dirty Laundry - Summerland

HARNESS BORDEAUX BLEND **

\$12.25 / \$47

Singletree Winery - Okanagan

WHITE WINE

6oz / Bottle

PINOT GRIGIO

\$9 / \$34

Gabbiano - Italy

SAUVIGNON BLANC

\$9.75 / \$36

Matua - New Zealand

ROSE

\$10.50 / \$40

Quails Gate - Kelowna

CHARDONNAY**

\$11 / \$42

Township 7 - Okanagan

BACCHUS**

\$10.50 / \$40

Chaberton Estate - Langley, BC

**BC wine chosen in partnership with
Jenna White @thatbcwinegirl

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

ST.GIN - \$11

tanqueray, st.germain, fresh lemon juice,
7up, mint

PEACHES - \$9

absolut peach vodka, strawberry puree,
fresh lemon juice, 7up

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

ESPRESSO MARTINI (2oz) - \$12

fresh espresso, irish cream, creme de cacao,
vanilla vodka, chocolate bitters

SANGRIA

\$12 / GLASS - \$40 / 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 nose neighbour
red or white for \$6/6oz

WINE WEDNESDAYS \$10 OFF BOTTLES OF WINE

every wednesday - all day

*prices do not include tax