

beatniks

WEEKDAY BREAKFAST AVAILABLE UNTIL 3PM

- AVOCADO TOAST** \$16
poached egg, seasoned avocado,
sauteed spinach & mushrooms,
balsamic glaze on cranberry sourdough
- CLASSIC BREAKFAST** \$15
two free range eggs, choice of toast,
bacon or sausage, breakfast potatoes

SOUP & SALAD

- 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
- FRENCH ONION SOUP** \$15
rich beef demi base, onion, crostini,
swiss cheese

HANDHELDS

- your choice of fries/greens included
caesar/yam fries +\$2
- BACON CHEDDAR BURGER** \$20
BC ranch pure chuck patty, hickory mayo,
cheddar & bacon, tomato relish,
pickles, pretzel bun
- BEEF DIP** \$20
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
- CAJUN SALMON SANDWICH** \$18
pan seared cajun filet, caper aioli,
tomato, artisan lettuce, brioche bun
- QUINOA BLACK BEAN BURGER** \$18
house made vegetarian patty,
avocado, tomato, cilantro,
chipotle ancho, brioche bun

START & SHARE

- TUNA POKE** \$16.50
sriracha & soy marinated ahi tuna,
cucumber, red pepper, avocado,
japanese mayo, wonton chips
- BEEF CARPACCIO** \$16
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,
balasmic, goat cheese, wild mushrooms
- RICOTTA & GOAT CHEESE DIP** \$16
warmed ricotta & goat cheese,
honey & thyme, cherry tomatoes,
warm bread

KNIFE & FORK

- BEEF TENDERLOIN** \$32
6oz filet, cognac peppercorn cream,
garlic mashed potato,
seasonal vegetables
- SCALLOPS** \$32
fresh, pan seared scallops,
wild mushroom 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** \$24
potato dumpling, chicken,
roasted mushrooms, peas, garlic
cream sauce (vegetarian by request)
- PLENTIFUL BOWL** \$18
quinoa, crispy chickpeas, red pepper, corn,
carrots, black beans, avocado, spinach,
arugula, cherry tomatoes, house vinaigrette
- HOISIN BEEF STIR-FRY** \$26
tenderloin trim, sriracha hoisin sauce,
sauteed peppers, citrus crema,
pickled red cabbage, cilantro, rice

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

BEATNIKS LAGER

Cannery Brewing - Penticton, BC

ROTATING TAPS

always changing - ask your server

RED WINE

6oz / Bottle

PINOT NOIR

\$13 / \$50

Whitehaven - New Zealand

CABERNET SAUVIGNON

\$12 / \$46

J.Lohr - California

SHIRAZ

\$13 / \$50

Barossa Valley - Australia

CABERNET FRANC

\$68

Burrowing Owl - Okanagan

KAY'S SYRAH**

\$12 / \$46

Dirty Laundry - Okanagan

WHITE WINE

6oz / Bottle

PINOT GRIGIO

\$11 / \$42

Garden of Granite - Italy

SAUVIGNON BLANC

\$10 / \$38

Matua - New Zealand

ROSE

\$11 / \$42

Quails Gate - Kelowna

CHARDONNAY**

\$11 / \$42

Township 7 - Okanagan

BACCHUS**

\$11 / \$42

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