

beatniks

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

FRENCH ONION SOUP \$15

rich beef demi base, onion, crostini, swiss cheese

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

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, cilantro lime aioli, tomato, artisan lettuce, brioche bun

START & SHARE

CALAMARI \$16

pineapple-cut squid, cilantro lime aioli, fresh cucumber/tomato/serrano pepper garnish & grilled lemon

SPICY SALMON SUSHI \$17

crispy seasoned sushi rice, wild salmon, miso, kewpie, gochujang, scallions

CARPACCIO \$16

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

COCONUT PRAWNS \$12

sweet & crunchy - mango chutney dipping sauce

BEATNIKS WINGS \$18

crispy panko breaded wings & drumettes, your choice of: sweet chili, honey mustard, hot, or salt & pepper

YAM FRIES \$12

chipotle ancho dip

WILD MUSHROOM FLATBREAD \$16

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

KNIFE & FORK

BEEF TENDERLOIN \$36

6oz filet, cognac peppercorn cream, garlic mashed potato, seasonal vegetables

SCALLOPS \$36

fresh, pan seared scallops, wild mushroom risotto, herb oil, white wine butter sauce

SEAFOOD LINGUINE \$28

prawns, wild salmon, spinach, roasted red pepper & tomato cream sauce, parmesan (available without seafood)

GNOCCHI \$26

potato dumpling, chicken, roasted mushrooms, peas, garlic cream sauce (available without chicken)

PLENTIFUL BOWL \$18

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

HOISIN BEEF RICE BOWL \$28

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

DRAUGHT

12oz / \$5.75 - 18oz / \$8.25

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

KAY'S SYRAH

\$12 / \$46

Dirty Laundry - Okanagan

SHIRAZ

\$13 / \$50

Barossa Valley - Australia

CABERNET FRANC

\$68

Burrowing Owl - Okanagan

NOTA BENE

\$85

Black Hills, Oliver

WHITE WINE

6oz / Bottle

PINOT GRIGIO

\$11 / \$42

Gabbiano - Italy

SAUVIGNON BLANC

\$11 / \$42

Matua - New Zealand

ROSÉ

\$12 / \$46

Quails Gate - Kelowna

CHARDONNAY

\$12 / \$46

Beringer - California

BACCHUS

\$12 / \$46

Chaberton Estate - Langley, BC

NON-ALCOHOLIC

CRAFT ROOTBEER

\$4.50

STRAWBERRY LEMONADE

\$4

PERRIER

\$4.50

ORANGE/APPLE JUICE

\$3.50

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 \$1/oz

WINE WEDNESDAYS

\$10 OFF BOTTLES OF WINE

every wednesday - all day

*prices do not include tax