

## Starters & Share Plates

<b>FRENCH ONION SOUP</b>	15
rich beef demi base, caramelized onion, crostini, swiss cheese	
<b>CARPACCIO</b>	18
rare beef, shaved parmesan, caper aioli, arugula, fried onions, warm garlic bread	
<b>COCONUT PRAWNS</b>	12
sweet & crunchy with mango chutney dipping sauce	
<b>BEATNIKS WINGS</b>	19
crispy panko breaded wings & drumettes, your choice of: sweet chili, honey mustard, hot, or salt & pepper	
<b>CALAMARI</b>	16 1/2
pineapple-cut squid, cilantro lime aioli, fresh cucumber/tomato/serrano pepper garnish	
<b>CRAB CAKES</b>	19
rock crab, roasted red pepper aioli, chimichurri, microgreens	
<b>FRIED PICKLES</b> 	12
crispy fried dill pickle spears, ancho dipping sauce	
<b>YAM FRIES</b>  	12
chipotle ancho dip	

 gluten friendly  vegetarian

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.

 \*gluten friendly may not indicate celiac friendly.

 \*already vegetarian or can be made so on request.

## Salads

<b>ARTISAN</b> 	18
mixed greens, chilled beets, black figs, dried cranberries, candied pecans, roasted cashews, goat cheese, house vinaigrette	
<b>HAIL CAESAR</b>	16
romaine, kale, fried capers, bacon bits, parmesan, herbed crouton crumbs	
<b>COBB CLASSIQUE</b> 	19
fresh greens with hard boiled egg, crumbled bacon and blue cheese, cherry tomato, avocado, pickled red onion, dijon ranch dressing	

CHICKEN +8 | SALMON +8 | GARLIC PRAWNS +12

## Mains

<b>SHORT RIB</b>	39
4-hour braised beef, rosti potato, parsnip puree, rosemary jus	
<b>HALIBUT</b> 	39
fresh, wild halibut, white bean cassoulet, calabrian chili butter sauce	
<b>SCALLOPS</b>	42
pan seared scallops, creamy white wine risotto, blistered cherry tomatoes, beurre blanc sauce	
<b>FISH &amp; CHIPS</b>	one piece 23   two piece 28
beer battered cod, house-made tartar sauce	
<b>SEAFOOD LINGUINE</b>	29
prawns, wild salmon, spinach, parmesan, roasted red pepper & tomato cream sauce, (available without seafood) 	
<b>GNOCCHI</b>	28
potato dumpling, chicken, roasted mushrooms, peas, garlic cream sauce (available without chicken) 	

## Handhelds

your choice of fries or mixed greens included	
upgrade to yam fries or caesar +2   GF bun +1	
<b>BACON CHEDDAR BURGER</b>	20
beef chuck patty, hickory mayo, lettuce, cheddar & bacon, tomato relish, pickles, brioche bun	
<b>ULTIMATE TURKEY SANDWICH</b>	20
oven-roasted fraser valley turkey, havarti, tomato, house-made cranberry sauce, mayo, arugula, on toasted multigrain or cranberry sourdough	
<b>BEEF DIP</b>	20
shaved roast beef, havarti, roasted red pepper aioli, toasted garlic baguette, hot jus	

<b>FRIED CHICKEN SANDWICH</b>	20
crispy fried fraser valley chicken breast, tomato, spicy sambal mayo, lettuce, pickles, brioche bun	
<b>CAJUN SALMON SANDWICH</b>	20
pan seared wild cajun filet, cilantro lime aioli, tomato, artisan lettuce, brioche bun	

## Weekday Breakfast

served until 3pm

<b>AVOCADO TOAST</b> 	18
poached egg, sauteed spinach & mushrooms, seasoned avo, balsamic glaze on cranberry sourdough	
<b>CLASSIC BREAKFAST</b>	18
two free range eggs, choice of bacon or sausage, multigrain or cranberry sourdough, breakfast potatoes	

## Spirit-Free

**JULIUS IMPOSTER** 5 1/2  
orange juice, milk and vanilla syrup shaken up and served on ice

**VIRGIN MULE** 8  
jamaican ginger beer, lime juice, mint

**VIRGIN PEACHES** 5 1/2  
strawberry puree, 7up, lemon juice

**MOCK MOJITO** 7  
mint, lime juice, 7up, shaken over ice

**VIRGIN PICKLE CAESAR** 7  
pickle juice, classic caesar spices, clamato, dill pickle garnish

**CRAFT ROOTBEER**

**STRAWBERRY LEMONADE**

**BEATNIKS SHIRLEY TEMPLE** 5 1/2  
pineapple juice, ginger ale, grenadine, maraschino cherry

**BEST EVER CHAI LATTE**

**ICED LATTE** 4 1/2  
fresh ground espresso - oat milk available (+1)  
(full espresso bar available)

## Cider

**SALT SPRING ISLAND** (14oz) 10  
on tap - seasonal rotating flavour

**STRONGBOW** 8 1/2  
dry english

## Draught

16oz

**BEATNIKS LAGER** 8 1/2  
Cannery Brewing - Penticton, BC

**FAT TUG IPA** 8 1/2  
Driftwood Brewing - Victoria, BC

**ROTATING TAPS** VARIES  
we're always bringing in new features - ask your server for the latest

## Sangria



Glass | 12



Pitcher | 40

**CARIBBEAN RED** (4oz)  
beatniks original sangria - dark rum, lemonade, red wine

**PURPLE HAZE** (4oz)  
blackberry liqueur, local black currant wine, fresh lemon juice, gingerale

**PUNCHANELLA** (4oz)  
apricot brandy, white wine, fresh mint & lime juice, gingerale

**THE ANDERSON** (4oz)  
cointreau, rose, fresh lemon juice, strawberry puree, gingerale (or soda)



**Wine Wednesday**

**\$10 OFF BOTTLES OF WINE**

every wednesday | see wine list

## Cocktails

**MOSCOW MULE** (1.5oz) 14  
smirnoff vodka, fresh lime juice, mint, jamaican ginger beer - complete with a copper mug

**BOURBON SOUR** (1.5oz) 14  
maker's mark bourbon, fresh lemon juice, apricot brandy, classic & cherry bitters, egg whites - shaken over ice

**EMPRESS COLLINS** (2oz) 14  
tanqueray gin, lavender syrup, fresh lemon, soda, empress gin float

**ESPRESSO MARTINI** (2oz) 14  
fresh espresso, irish cream, chocolate liqueur, vanilla vodka, chocolate bitters

**LOW RIDER** (1.5oz) 12  
jalapeno infused reposado tequila, orange liqueur, fresh lime, strawberry puree (SPICY)

**VENTURA HIGHWAY** (1.5oz) 12  
jamesons whiskey, elderflower liqueur, bitters, fresh lemon juice, gingerale

**ST. GIN** (1.5oz) 12  
tanqueray, st.germain, fresh lemon juice, 7up, mint

**PEACHES** (1oz) 10  
absolut peach vodka, strawberry puree, 7up, fresh lemon juice

**BRAMBLE** (1.5oz) 12  
tanqueray gin, blackberry liqueur, fresh lemon juice, soda

**PICKLE CAESAR** (1oz) 10  
local dill pickle vodka, pickle juice, classic caesar spices, clamato, dill pickle garnish

**PINEAPPLE EXPRESS** (2oz) 14  
white rum, pineapple nectar, vanilla, fresh lime

\*prices do not include tax