

Starters & Share Plates

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



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

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

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

Mains

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

Handhelds

your choice of fries or mixed greens included
upgrade to yam fries or caesar +2 | GF bun +1

BACON CHEDDAR BURGER beef chuck patty, hickory mayo, lettuce, cheddar & bacon, tomato relish, pickles, brioche bun	20
ULTIMATE TURKEY SANDWICH oven-roasted fraser valley turkey, havarti, tomato, house-made cranberry sauce, mayo, arugula, on toasted multigrain or cranberry sourdough	20
BEEF DIP shaved roast beef, havarti, roasted red pepper aioli, toasted garlic baguette, hot jus	20
FRIED CHICKEN SANDWICH crispy fried fraser valley chicken breast, tomato, spicy sambal mayo, lettuce, pickles, brioche bun	20
CAJUN SALMON SANDWICH pan seared wild cajun filet, cilantro lime aioli, tomato, artisan lettuce, brioche bun	20

Weekday Breakfast

served until 3pm

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

Spirit-Free

JULIUS IMPOSTER orange juice, milk and vanilla syrup shaken up and served on ice	5 1/2
VIRGIN MULE jamaican ginger beer, lime juice, mint	8
VIRGIN PEACHES strawberry puree, 7up, lemon juice	5 1/2
MOCK MOJITO mint, lime juice, 7up, shaken over ice	7
VIRGIN PICKLE CAESAR pickle juice, classic caesar spices, clamato, dill pickle garnish	7
CRAFT ROOTBEER	4 1/2
STRAWBERRY LEMONADE	4 1/2
BEATNIKS SHIRLEY TEMPLE pineapple juice, ginger ale, grenadine, maraschino cherry	5 1/2
BEST EVER CHAI LATTE	5 1/2
ICED LATTE fresh ground espresso - oat milk available (+1) (full espresso bar available)	4 1/2

Cider

SALT SPRING ISLAND (14oz) on tap - seasonal rotating flavour	10
STRONGBOW dry english	8 1/2

Draught

16oz

BEATNIKS LAGER Cannery Brewing - Penticton, BC	8 1/2
FAT TUG IPA Driftwood Brewing - Victoria, BC	8 1/2
ROTATING TAPS we're always bringing in new features - ask your server for the latest	VARIES

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) smirnoff vodka, fresh lime juice, mint, jamaican ginger beer - complete with a copper mug	14
 BOURBON SOUR (1.5oz) maker's mark bourbon, fresh lemon juice, apricot brandy, classic & cherry bitters, egg whites - shaken over ice	14
 EMPRESS COLLINS (2oz) tanqueray gin, lavender syrup, fresh lemon, soda, empress gin float	14
 ESPRESSO MARTINI (2oz) fresh espresso, irish cream, chocolate liqueur, vanilla vodka, chocolate bitters	14
 LOW RIDER (1.5oz) jalapeno infused reposado tequila, orange liqueur, fresh lime, strawberry puree (SPICY)	12
 VENTURA HIGHWAY (1.5oz) jamesons whiskey, elderflower liqueur, bitters fresh lemon juice, gingerale	12
 ST. GIN (1.5oz) tanqueray, st.germain, fresh lemon juice, 7up, mint	12
 PEACHES (1oz) absolut peach vodka, strawberry puree, 7up, fresh lemon juice	10
 BRAMBLE (1.5oz) tanqueray gin, blackberry liqueur, fresh lemon juice, soda	12
 PICKLE CAESAR (1oz) local dill pickle vodka, pickle juice, classic caesar spices, clamato, dill pickle garnish	10
 PINEAPPLE EXPRESS (2oz) white rum, pineapple nectar, vanilla, fresh lime	14

*prices do not include tax