

STARTERS + SHARE PLATES

BRUNCH

SERVED UNTIL 2:30

CROQUE MADAME 20

SLICED BLACK FOREST HAM + MELTED SWISS CHEESE
ON GRILLED CRANBERRY SOURDOUGH | HOUSE MORNAY SAUCE,
SERVED WITH MIXED GREENS + HOUSE VINAIGRETTE

AVOCADO TOAST 18

POACHED EGG, SAUTEED SPINACH + MUSHROOMS,
SEASONED AVOCADO + BALSAMIC GLAZE
ON CRANBERRY SOURDOUGH

FRENCH TOAST 16

BERRY COULIS, MAPLE SYRUP + BAILEY'S WHIPPED CREAM

CLASSIC BENEDICT 16

CANADIAN BACK BACON | GARLIC HERB BUTTER

STEAK & EGGS 26

TENDER CUT 8OZ FLAT IRON STEAK | TWO EGGS,
BREAKFAST POTATOES

CLASSIC BREAKFAST 18

TWO FREE RANGE EGGS | CHOICE OF BACON OR SAUSAGE,
MULTIGRAIN OR CRANBERRY SOURDOUGH | BREAKFAST POTATOES

CHORIZO FRITATTA 18

CHORIZO SAUSAGE, BELL PEPPERS, ONION, POTATO, TOMATO,
AVOCADO, CHIMICHURRI, SRIRACHA MAYO, CILANTRO,
WHOLE GRAIN TOAST

SIDES

FRESH FRUIT	BACON	SAUSAGE	CHORIZO	TOAST
8	4	4	4 1/2	3

BISTRO BOWL

BASMATI RICE WITH GREEN-GODDESS DRESSING,
SPICED CHICKPEAS + SWEET POTATO, MARINATED KALE,
BRAISED CABBAGE, PICKLED RED ONION

WITH CHICKEN - \$26 | WITH TOFU - \$24

FRESH SALADS

TUNA NICOISE 26

A CLASSIC FRENCH SALAD | SESAME CRUSTED TUNA, POTATO,
EGG, CHERRY TOMATOES, GREEN BEANS, OLIVE TAPENADE +
DIJON VINAIGRETTE

THE ARTISAN 19

CHILLED BEETS, MISSION FIGS, DRIED CRANBERRIES, ROASTED
CASHEWS, CANDIED PECANS, GOAT CHEESE | HERITAGE LETTUCE,
BALSAMIC VINAIGRETTE

ENDIVE SALAD 16

CRISP ENDIVE LEAF, THINLY SLICED APPLE + FENNEL,
TOASTED WALNUTS, GORGONZOLA, SEGMENTED ORANGE,
PICKLED RED ONION, DIJON VINAIGRETTE

HAIL CAESAR 16

ROMAINE + KALE, CREAMY CAESAR DRESSING, CRISPY CAPERS,
BACON, PARMESAN, HERBED CROUTON CRUMB

ADD-ONS

CHICKEN + \$8 | SALMON + \$12 | GARLIC PRAWNS (4) + 12 | TOFU + \$6

FOCACCIA 8

HOUSE-BAKED BREAD | WHIPPED HONEY BUTTER | SEA SALT

CARPACCIO 19

CAPER AIOLI, SHAVED PARMESAN, ARUGULA, FRIED ONIONS,
WARM GARLIC BREAD

ARANCINI 14

CRISPY PANKO CRUST | ROMESCO SAUCE | EXTRA VIRGIN OLIVE OIL
[CONTAINS ALMONDS]

CRAB CAKES 19

ROASTED RED PEPPER AIOLI | CHIMICHURRI

PRAWN COCKTAIL 19

CHILLED CITRUS + HERB MARINATED PRAWNS,
MARIE ROSE COCKTAIL SAUCE

TUNA CRUDO 21

ALBACORE TUNA | EXTRA VIRGIN OLIVE OIL, LEMON ZEST,
CUCUMBER, SHALLOTS

BEATNIKS WINGS 19

CRISPY PANKO BREADED WINGS & DRUMETTES | CHOICE OF:
SWEET CHILI, HONEY MUSTARD, HOT, OR SALT & PEPPER

PARMESAN GARLIC FRIES 12

GARLIC BUTTER + PARMESAN TOSSED FRIES | GARLIC MAYO

HANDHELDS

SERVED WITH FRIES *OR* MIXED GREENS
UPGRADE TO YAM FRIES OR CAESAR - \$3 | GF BUN - \$1

CAJUN SALMON SANDWICH 22

CAJUN FILET, CILANTRO LIME AIOLI, TOMATO, ARTISAN LETTUCE,
TOASTED BRIOCHE BUN

BACON CHEDDAR BURGER 22

HICKORY MAYO, TOMATO RELISH, LETTUCE, PICKLES,
TOASTED BRIOCHE BUN

FRENCH DIP 22

WARMED GARLIC BUTTER BAGUETTE, HAVARTI,
ROASTED RED PEPPER AIOLI | HOT JUS

DRINKS

BEATNIKS MIMOSA 8 (4OZ) | 12 (7OZ)

LOTS OF PROSECCO, LOTS OF ICE + JUST A LITTLE BIT OF OJ

PICKLE CAESAR (10Z) 10

LOCAL DILL PICKLE VODKA, PICKLE JUICE, CLAMATO,
CLASSIC CAESAR SPICES + DILL PICKLE GARNISH

BEST EVER CHAI LATTE 5 1/2

ESPRESSO MARTINI (2OZ) 14

FRESH ESPRESSO, IRISH CREAM, CHOCOLATE LIQUEUR,
VANILLA VODKA, CHOCOLATE BITTERS

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, AND WHEAT, ETC. IN ALL AREAS OF OUR KITCHEN.