

WEEKDAY BREAKFAST
OFFERED UNTIL 3PM - ASK YOUR SERVER

STARTERS + SHARE PLATES

FOCACCIA 8

HOUSE-BAKED BREAD | WHIPPED HONEY BUTTER | SEA SALT

ENDIVE SALAD 16

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

CARPACCIO 19

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

ARANCINI 14

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

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 |
YOUR CHOICE OF: SWEET CHILI, HONEY MUSTARD, HOT,
OR SALT & PEPPER

PARMESAN GARLIC FRIES 12

GARLIC BUTTER + PARMESAN TOSSED FRIES | GARLIC MAYO

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

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

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

MAIN ATTRACTIONS

STEAK FRITES 38

TENDER CUT 8OZ FLAT IRON STEAK | GREEN PEPPERCORN CREAM
SAUCE, PARMESAN GARLIC FRIES + GARLIC MAYO

HUNTERS CHICKEN 28

PAN-SEARED FRASER VALLEY CHICKEN, FINGERLING POTATOES,
SEASONAL VEGETABLE, MUSHROOM CREAM SAUCE

KING SALMON 36

SPRING SALMON | CONFIT FINGERLING POTATOES,
CITRUS ALMOND CRUMB, ROMESCO SAUCE [CONTAINS ALMOND]

TOMAHAWK CHOP 35

BONE-IN PORK CHOP | FENNEL + APPLE SLAW,
GARLIC MASHED POTATO, CRISPY ONIONS

SCALLOPS 40

PAN-SEARED EAST COAST CANADIAN SCALLOPS |
CREAMY RISOTTO, BLISTERED CHERRY TOMATOES, BEURRE BLANC

SEAFOOD LINGUINE 36

PRAWNS + SALMON | ROASTED RED PEPPER + TOMATO CREAM
SAUCE, SPINACH, PARMESAN, WARM GARLIC BAGUETTE

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

DESSERTS

PASSIONFRUIT MOUSSE 10

COCONUT CREAM, PASSIONFRUIT PURÉE, VANILLA WAFER COOKIE
[GLUTEN + DAIRY FREE]

CLASSIC CHEESECAKE 12

GRAHAM WAFER CRUMB CRUST, RASPBERRY COULIS

CHOCOLATE BROWNIE 12

WARM CHOCOLATE BROWNIE, CARAMEL SAUCE,
VANILLA ICE CREAM

CRÈME BRÛLÉE 11

VANILLA CUSTARD, CLASSIC CARAMELIZED SUGAR TOP
[GLUTEN FREE]

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.