

SHARE

HOUSEMADE PRETZEL 12.5
smoked gouda sauce, honey butter
and pretzel mustard

DEVILED EGGS 13.5
stout-infused deviled eggs topped
with stout-pickled mustard seeds

SZECHUAN CHICKEN WINGS 17.5
sesame ginger glaze, szechuan
peppercorn, chili crisp, toasted garlic,
green onions

HABANERO LIME SHRIMP 17
brick oven roasted habanero lime
shrimp, garlic, habanero sauce,
butter, warm flatbread

BUFFALO CAULIFLOWER 15.5
crispy fried cauliflower tossed in our
spicy buffalo sauce, served with blue
cheese dipping sauce

BEARDSLEE SAMPLER 25
sausage stuffed mushrooms, deviled
eggs, habanero-lime shrimp, pretzel,
smoked gouda sauce

NACHOS 13.5
oaxaca & pepperjack cheese, pickled
jalapenos, black olives, mexican
crema, spicy avocado-tomatillo salsa,
pickled red onion, cotija cheese
add chipotle grilled steak 8

BRUSSELS SPROUTS 13
crispy fried, lemon caper
vinaigrette, parmigiano
reggiano

STUFFED MUSHROOMS 15
cremini caps, spicy italian sausage,
mascarpone, parmesan **GF**

CRISPY QUINOA CAKES 13.5
tillamook cheddar cheese, chives,
romesco sauce, fresh avocado relish,
herb roasted almonds

POUTINE 13.5
house cut fries, brown veal gravy,
becher's cheese curd



20% SERVICE CHARGE

At Beardslee Public House we truly care about our people. **We pay our team industry leading compensation** on sales, health insurance, 401k, and extensive education and training for a successful career path. While we are delighted to provide these generous benefits, they materially increase our labor costs.

A 20% service charge is included on each check.

Beardslee Public House retains 100% of the service charge. Additional gratuities are appreciated, but not expected, and go entirely to the service team. If you have any questions about this service charge, please ask for a manager as we would be happy to discuss it with you.

SOUP & SALAD

TOMATO BASIL SOUP 6/10
basil cream **GF**

CLAM CHOWDER 8/13
tender sea clams, red potatoes, onion,
celery, herbs, smoky bacon

ROMAINE HEART CAESAR 9/14
parmigiano reggiano, asiago, lemon,
garlic pretzel crouton, housemade
caesar dressing

PEAR & GOAT CHEESE SALAD 16
seasonal greens, baby spinach, roasted
butternut squash, fresh pear, red onion,
goat cheese, candied pecans, maple-
balsamic vinaigrette **GF**

BPH STEAK SALAD* 28
grilled top sirloin, wild greens, blue
cheese, marinated mushrooms,
tomatoes, crispy onions, white
balsamic vinaigrette

CHOP CHOP 19
romaine, basil, salami, grilled &
chilled chicken, chickpeas, tomatoes,
artichoke, olives, mozzarella,
parmigiano vinaigrette **GF**

ADD TO ANY SALAD
grilled chicken 8 **grilled steelhead*** 12

ENTRÉES

CRISPY BUTTERMILK FRIED CHICKEN 28
bone out breast & thigh, mashed potatoes, country gravy,
green beans almandine

6OZ FILET MIGNON* 51
fire-grilled, truffle butter mashed potatoes,
green bean almandine

LEMON CAPER CHICKEN 29
lemon herb chevre, free range chicken breast, brown
butter capers, herbed risotto cake, roasted brussels
sprouts, balsamic reduction

RIGATONI BOLOGNESE 24
rigatoni pasta, spicy Italian sausage, roasted red peppers,
garlic cream sauce, parmesan cheese

BEEF STROGANOFF 29
pappardelle noodles, beef tenderloin, roasted onions and
mushrooms, stroganoff sauce, herbed sour cream

MAC & CHEESE 18.5
applewood-smoked bacon, smoked gouda, fontina,
caramelized onion, parmesan & frizzed onions

JAMBALAYA 22
cajun spiced rice tossed in a spicy creole sauce
with chicken, ham, andouille sausage, bell peppers
and tomato **GF**

add shrimp 8

FISH 'N' CHIPS 23
beardslee ale battered & panko crusted halibut,
hand cut fries, craisin cole slaw, house tartar sauce

CEDAR PLANK ROASTED STEELHEAD* 33
brick oven roasted fingerling potatoes, zucchini, bell
pepper, red onion, cremini mushrooms **GF**

AHI POKE* 28
ahi tuna, prepared "hawaiian style", tossed with maui
sweet onions, ogo and garlic, in a spicy, sweet soy-sesame
sauce, with cucumber on sushi rice



WEEKEND BRUNCH

Saturday & Sunday
10AM - 2PM

Beardslee Public House

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com

f **@**
@beardsleeph

GF gluten-free

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAND-TOSSED PIZZA

SAUSAGE MUSHROOM 21
spicy italian sausage, cremini mushrooms, mozzarella cheese, goat cheese, mama lil's peppers, basil

PEPPERONI 19
spicy pepperoni, di'napoli tomato sauce, mozzarella, parmigiano-reggiano

SPICY CHICKEN AVOCADO 20.5
spicy grilled chicken, tomato, pepper jack cheese, avocado, housemade salsa and cilantro

SHRIMP SCAMPI 20.5
mozzarella, roasted shrimp, capers, garlic oil, lemon, parmigiano-reggiano

all pizza made with malted pizza dough

gluten-free crust available on any pie 2



BURGERS & SANDWICHES

PRIME BEEF CHEESEBURGER* 19.5
housegrind prime beef on house-baked potato bun with cheddar cheese, lettuce, tomato, beardslee smoky burger spread

MUSHROOM & BRIE WAGYU BURGER* 22
grilled akaushi wagyu burger, sautéed cremini mushrooms, brie cheese, truffle aioli, arugula served on a house-baked potato bun

MUENSTER BURGER* 21.5
housegrind prime beef, muenster cheese, bacon, caramelized onions, tomato, lettuce, sriracha aioli, house-baked potato bun

DOUBLE SMASH BURGER* 19.5
two housegrind beef patties, grilled onions, double american cheese, lettuce, dill pickles, beardslee smoky burger spread, house-baked potato bun

VEGGIE BURGER* 17.5
housemade veggie patty made with black-eyed peas, quinoa, sweet potato, kale, topped with pickled onion, lettuce, tomato, herbed aioli, on a house-baked potato bun

GRILLED CHEESE & PROSCIUTTO 17.5
hillcrest bakery sourdough, fontina, mozzarella, parmigiano reggiano, prosciutto, basil pesto, tomato basil soup

FIRE GRILLED CHICKEN SANDWICH 18.5
fresh northwest chicken breast on house-baked potato bun, lettuce, tomato, herbed aioli

SMOKED STEELHEAD SANDWICH* 23
fresh steelhead, pickled red onion, preserved lemon tartar, frisee, tomato, house-baked potato bun

BURGERS & SANDWICHES

served with choice of fresh-cut russet fries or craisin coleslaw
substitute house salad or sweet potato fries 2
gluten-free bun available 2

SIDE DISH

BRUSSELS SPROUTS 13
crispy fried, lemon caper vinaigrette, parmigiano reggiano, parsley

HOUSE MASHED POTATOES 5
made fresh daily

RUSSET FRIES 9.5
hand cut russet potato fries served with house made ketchup (GF)

SWEET POTATO FRIES 11
hand cut fresh sweet potatoes, chipotle ranch (GF)

CRAISIN COLESLAW 4
housemade (GF)

MAC & CHEESE 12
applewood-smoked bacon, smoked gouda, fontina, caramelized onion, parmesan & frizzed onions

DESSERT

CARROT CAKE 11
housemade with ginger-citrus frosting

CRÈME BRÛLÉE 11
bourbon butterscotch (GF)

FRESH BAKED CAST IRON COOKIE 12
with valrhona dark chocolate chips and vanilla ice cream

AFFOGATO 9
madagascar vanilla ice cream, café vita espresso, ibarra chocolate, ancho chile
add a shot of hacienda crema de sotol 4 (must be 21+)

ICE CREAM 6.5
madagascar vanilla or seasonal sorbet

KIDS

AVAILABLE TO KIDS 12 AND UNDER

GREEN SALAD WITH CHICKEN & RANCH 8

MACARONI & CHEESE 9

CHEESEBURGER & FRIES 12

HOUSEMADE CHICKEN TENDERS & FRIES 10.5

CHEESE PIZZA 9

PEPPERONI PIZZA 9.5

ICE CREAM OR SORBET 4.5
one scoop of vanilla or seasonal sorbet

KIDS SUNDAE 5.5
one scoop of ice cream, chocolate sauce, caramel sauce, whipped cream, cherry

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Devon Casey
General Manager

Joshua Chmela-Gordon
Assistant GM

David Turner
Front Desk Manager

Mark Miller
Chef

Adam Crouch
Sous Chef

Drew Cluley
Head Brewer

(GF) gluten-free

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.