

BEARDSLEE BRUNCH

SATURDAY & SUNDAY FROM 10AM TO 2PM

BRUNCH HAPPY HOUR EATS

SUGAR DONUTS 9.5
nutella crème filling

TEMPURA BACON 13
crispy fried apple-wood bacon, maple-sabal dipping sauce

HOUSEMADE PRETZEL 10.5
smoked gouda sauce, honey butter and pretzel mustard

DEVILED EGGS 12
stout-infused deviled eggs topped with stout-pickled mustard seeds

BRUNCH HAPPY HOUR DRINKS

BEARDSLEE BLOODY MARY 10
wheatley vodka, bph bloody mary mix
make it spicy with our housemade habanero-infused vodka +1

BOTTOMLESS MIMOSA 22
dibon sparkling cava wine with fresh orange, pineapple, pear, cranberry or grapefruit juice

BLACKBERRY FIZZ 11
dibon sparkling cava, blackberry purée, lemonade

HUCKLEBERRY LEMONADE 12.5
huckleberry vodka, fresh lemonade, soda water, housemade sour, topped with huckleberries

HIBISCUS SOUR 12
bombay sapphire, hibiscus liqueur, housemade sour, egg white

BLOOD ORANGE MARGARITA 11
pueblo viejo tequila, solerno, fresh lime, housemade sour mix

ESPRESSO MARTINI 14
café vita coffee, bcaffé vita espresso, absolut vanilla, crema de sotol, crème de cacao

PB&J COLD BREW 12
skrewball peanut butter whiskey, chambord, housemade cold brew, peanut butter cream

IRISH COFFEE 10
jameson irish whiskey, café vita coffee, brown sugar simple syrup, fresh cream



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.

Beardslee Public House

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com

 
@beardsleeph

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 ^{GF}
chicken, chickpeas, tomatoes, artichoke, olives, mozzarella, parmigiano vinaigrette

ADD TO ANY SALAD
grilled chicken 8 grilled steelhead* 12

ENTRÉES

BPH BENEDICT*
fresh handmade english muffin, poached eggs, hollandaise, brunch potatoes

house cured & smoked canadian bacon 17
smoked steelhead & avocado * 18.5

RANCHERO SKILLET 16.5
housemade mexican chorizo, brunch potatoes, scrambled eggs, salsa roja, avocado, queso fresco, flour tortillas

BLUEBERRY RICOTTA PANCAKES 13.5
fresh blueberries, whipped lemon ricotta, housemade blueberry syrup

CHICKEN & WAFFLE 24
crispy fried bone out breast & thigh, roasted corn & poblano buttermilk waffle, honey butter, maple syrup

425 BURRITO 16.5
breakfast potatoes, scrambled eggs, bacon, andouille sausage, tasso ham, jamba sauce, pepper jack cheese, frizzled onions, avocado crema

THE CLASSIC* 15
scrambled eggs, brunch potatoes, choice of smoked bacon or chicken apple sausage, hillcrest bakery toast

AVOCADO TOAST* 16.5
smashed avocado, hillcrest bakery whole grain bread, poached eggs, fresh lime, romesco sauce, arugula, russet potato hash

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

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

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, tomato ^{GF}
add shrimp 8 **add an egg** * 2

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

BRUNCH SIDES

WHEAT OR WHITE TOAST 2.5
hillcrest bakery

HANDMADE ENGLISH MUFFIN 2.5

SMOKED APPLEWOOD BACON 4

CHICKEN APPLE SAUSAGE 4.5

SEASONAL FRUIT 5

BRUNCH POTATOES 3.5

^{GF} gluten-free

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

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, proscuitto, basil pesto, tomato basil soup

ITALIAN CHICKEN GRINDER 18.5

herb grilled chicken breast, fontina cheese, tomato, pepperoncini, pickled red onion, truffle aioli, toasted ciabatta roll

AHI SANDWICH* 22

grilled ahi, mushroom- soy marinade, sweet sambal tartar sauce, opal basil napa slaw, toasted house-baked 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



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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

 gluten-free

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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

DESSERT

FLOURLESS CHOCOLATE CAKE 13

crème anglais, salted caramel, vanilla crème 

CRÈME BRÛLÉE 11

bourbon butterscotch 

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

PANCAKES, BACON & FRUIT 8.5

BACON & EGGS, TOAST & FRUIT 8.5

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