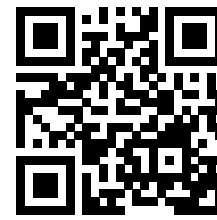


19116 BEARDSLEE BLVD
BOTHELL, WA 98011
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@BEARDLEEPH



SHARED

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 12.5

GREENLEAF IPA-JALAPENO HUMMUS

With Fresh Vegetables & Garlic Flatbread 14

BREWING GRAIN PRETZELS

With Smoked Gouda Sauce, Honey Butter & Pretzel Mustard 12.5

STOUT-INFUSED DEVEILED EGGS

Topped with Stout Pickled Mustard Seeds 12.5

SWEET POTATO FRIES

Hand Cut Fresh Sweet Potatoes, Chipotle Ranch 7/11

SAUSAGE SAMPLER

Taster Size of Four of our House Made Sausages served with Stout-infused Mustard, Brown Veal Gravy, Pickled Onions 18.5

CHIPOTLE LIME WINGS

Dry Rubbed Crispy Draper Valley Chicken Wings marinated in Chipotle, Lime and Sweet Onion. 17.5

MAC & CHEESE WITH BACON & SMOKED GOUDA

Applewood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan & Frizzled Onions 17.5

ONION RINGS

Beer Battered, House Ketchup 13.5

BEARDSLEE FAVORITES SAMPLER

Serves 2-4

Kalbi Meat Candy, Deviled Eggs, Onion Rings, Pretzel, Smoked Gouda Sauce 19

POUTINE

House Cut Fries, Brown Veal Gravy, Beecher's Cheese Curds 13

BRUSSELS SPROUTS

Crispy Fried, Lemon Caper Vinaigrette, Parmigiano Reggiano, Parsley 11



SALADS

ROMAINE HEART CAESAR SALAD*

Parmigiano-Reggiano, Asiago, Lemon, Garlic Pretzel Crouton, House-made Caesar Dressing 8.5/13

GREEN SALAD

Mixed Greens, Tomato, Carrot, Red Onion, Choice of Dressing 8/11

CHOP CHOP SALAD

Romaine, Basil, Salami, Grilled & Chilled Chicken, Tomatoes, Artichoke, Chickpeas, Olives, Mozzarella, Italian Parmigianino Vinaigrette 18.5

BABY ICEBERG WEDGE SALAD

Blue Cheese, Bacon, Olives, Egg, Tomato and Frizzled Onion 15.5

ADD TO ANY SALAD!

Grilled Chicken 5/8

Applewood Smoked Fresh NW Salmon Filet* 12

HAND-TOSSED PIZZAS

CHARCUTERIE

Our own Italian Sausage, Salami, Coppacolla, Speck, Roasted Peppers, Fresh Mozzarella, Tomato, Parmigiano-Reggiano, Extra Virgin Olive Oil 19.5

QUATTRO FUNGHI PIZZA

Morel, Cremini, Portabella, Porcini, Fontina Cheese, Pecorino Romano, Herbs 19.5

SPICY CHICKEN AVOCADO PIZZA

Spicy Grilled Chicken, Tomato, Pepper Jack Cheese, Avocado, House Salsa and Cilantro 18.5

PEPPERONI

Spicy Pepperoni, Di'Napoli Tomato Sauce, Mozzarella, Hand-tossed Malted Pizza Dough, Parmigiano-Reggiano 17.5

HAVE A SALAD WITH YOUR PIZZA!

Caesar or Green Salad 5

SOUPS

CHICKEN TORTILLA SOUP

Roasted chicken and tortilla soup topped with fresh tomatillo, cilantro, roasted corn, avocado and corn tortilla strips 7.5/12

TOMATO BASIL SOUP

Creamy Tomato Basil Soup topped with Basil Cream 6/9.5

CHEF SPECIALS

HABANERO LIME SHRIMP

Brick Oven Roasted Habanero Lime Shrimp, Garlic, Habanero Sauce, Butter, Lime and Warm Flatbread

APPETIZER 15 / ENTREE 23

BEARDED COWBOY BURGER 19.5

Fresh Ground Beef Chuck and Bacon Burger, Applewood Smoked Bacon, BBQ Sauce, Pickled Red Cabbage, Cheddar, Onion Rings, Beardslee Burger Spread, House Baked Serrano Cheddar Bun.

AHI POKE

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.

APPETIZER 18 / ENTREE 26

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



OUR TEAM

SEAN STAPLETON

General Manager

DEVON CASEY

Assistant General Manager

JASON WAGES

Front Desk Manager

EDUARDO MORAN

Executive Chef

ROBERTO DOMINGUEZ

Sous Chef

DREW CLULEY

Head Brewer

LAND

STEAK FRITES*

Red Wine-marinated & fire-grilled 8oz Top Sirloin Cap Steak, with House Cut Fries, Roasted Garlic Aioli 32

7oz FILET*

Fire-grilled, with Truffle Butter, House Cut Fries, Roasted Garlic Aioli 43

14oz STERLING SILVER RIBEYE*

21 Day Aged, Hand Selected from the Top 12% of All Beef, Fire-Grilled with Herb Butter, House Cut Fries, Aioli 49

LEMON CAPER CHICKEN*

Lemon Herb Chevre, Free Range Chicken Breast, Brown Butter Capers, Herbed Risotto Cake, Roasted Brussels Sprouts, Balsamic Reduction 26.5

CUSTOMIZE YOUR STEAK

Add Blue Cheese 1 Add Mushrooms 2

SEA

SMOKED SALMON SANDWICH*

Fresh Steelhead Filet Smoked Over Applewood, with Pickled Red Onion, Preserved Lemon Tartar, Frisée, Tomato, on House Baked Potato Roll 21

HALIBUT FISH & CHIPS*

Beardslee Ale Battered & Panko Crusted Fresh Halibut Filets, Hand Cut Fries, Craisin Cole Slaw, House Tartar Sauce

ONE PIECE 20 TWO PIECES 28

BURGERS

SANDWICHES

HOUSE MADE SAUSAGE

PRIME BEEF BURGER*

In House Ground Prime Beef on a House Baked Potato Roll with Lettuce, Tomato, Beardslee Smoky Burger Spread 17.5
DOUBLE PATTY 20.5

MUSHROOM & BRIE WAGYU BURGER*

Grilled 8oz Akaushi Wagyu Burger, Sautéed Cremini Mushrooms, Brie Cheese, Truffle Aioli and Arugula served on a House Baked Potato Roll 19.5

AMERICAN WAGYU 1/2 POUND*

Akaushi Wagyu Beef on a House Baked Potato Roll with Lettuce, Tomato & Beardslee Smoky Burger Spread 19

ULTIMATE BACON BURGER*

Fresh Ground Beef Chuck and Bacon Burger, House Canadian Bacon, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar, Beardslee Burger Spread, House Baked Potato Bun 19.50

CUSTOMIZE YOUR BURGER!

Add American, Cheddar, Fontina, Pepper Jack or Blue Cheese 1
Add Bacon, Egg* or Sautéed Mushrooms 2

GRILLED CHEESE & PROSCIUTTO

Crispy Sourdough, Fontina, Mozzarella, Parmigianino Reggiano, Prosciutto Ham, Basil Pesto, Served with Tomato Basil Soup 17

BACON AVOCADO TURKEY CLUB*

Seasoned Ground Turkey Burger, Avocado, Applewood Smoked Bacon, Shredded Lettuce, Tomato, Mayo, Toasted Sourdough 19

HOUSE MADE VEGGIE BURGER

Veggie Patty made with Black-eyed Peas, Quinoa, Sweet Potato & Kale, topped with Pickled Onion, Lettuce, Tomato, Herb Aioli 16.5

FIRE GRILLED CHICKEN SANDWICH*

Fresh Northwest Chicken Breast on House Baked Potato Roll, Lettuce, Tomato, Herb Aioli 18

Sausages Served with Fresh Cut Fries, Craisin Cole Slaw or Smashed Cajun Potato Salad.

SPICY SEATTLE

Fire Grilled House Made Spicy Pork Sausage with Cream Cheese & Caramelized Onion on a Fresh Soft Roll 16.5

BRATWURST

Pork and Veal Sausage, House Sauerkraut, Stout Infused, on a Fresh Pretzel Roll 16

SIDE ITEMS

Burgers and Sandwiches Are Served with Fresh Cut Russet Fries, Craisin Cole Slaw or Smashed Cajun Potato Salad.
Substitute Sweet Potato Fries 1
Substitute Onion Rings, Green Salad or Caesar Salad* 2

SWEETS

WHITE CHOCOLATE PUMPKIN CHEESECAKE 12

Rich Pumpkin Pie Flavored New York Style Cheesecake Served With Eggnog Sauce and Cranberry Compote

CRÈME BRULEE TRIO

Vanilla Bean, Bourbon-Butterscotch, Chocolate 10

ICE CREAM

Madagascar Vanilla or Seasonal Sorbet 6

FRESH BAKED CAST IRON COOKIE

With Valrhona Dark Chocolate Chips & Vanilla Ice Cream 10

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