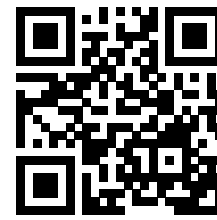


19116 BEARDSLEE BLVD
BOTHELL, WA 98011
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BEARDSLEEPH.COM
@BEARDLEEPH



SHARED



GREENLEAF IPA - JALAPENO HUMMUS
With Fresh Vegetables & Garlic Flatbread 14

HOUSE MADE BREWING GRAIN PRETZEL
With Smoked Gouda Sauce, Honey Butter & Pretzel Mustard 12.5

STOUT INFUSED DEVILED EGGS
Topped with Stout Pickled Mustard Seeds 12.5

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

MAC & CHEESE WITH BACON AND SMOKED GOUDA
Apple wood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan & Frizzled Onions 17.5

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

SAUSAGE STUFFED MUSHROOMS
Cremini Caps, Spicy Italian Sausage, Mascarpone, Parmesan 13

BEARDSLEE'S FAVORITES SAMPLER
Sausage Stuffed Mushrooms, Deviled Eggs, Habanero-Lime Shrimp, Pretzel, Smoked Gouda Sauce (Serves 2-4) 21.5



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, Olives, Mozzarella, Italian Parmigiano Vinaigrette 18.5

KALE SALAD
Red Cabbage, Kale, Carrot, Bermuda Onion, Sunflower, Flax, Hemp and Pumpkin Seeds, Whole Mustard Vinaigrette 10/13

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

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

CRISPY BUTTERMILK FRIED CHICKEN
Bone Out Breast & Thigh, Mashed Potatoes, Country Gravy, Green Beans Almandine 23.5

SIRLOIN TERIYAKI
Wasabi Teriyaki Steak Medallions, Pineapple Carpaccio, Snow Peas, Sushi Rice, Sesame Seeds 27

HABANERO LIME SHRIMP
Brick Oven Roasted Habanero Lime Shrimp, Garlic, Habanero Sauce, Butter, Lime and Warm Flatbread
Appetizer 15 / Entree 23

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

3 COURSE MENU

\$38 IN HOUSE/\$48 CURBSIDE
Available 7 Days a Week.
~ Choose 1 item from each category.

A GIFT FROM THE CHEF
Warm Soft Brewing Grain Pretzel, Smoked Gouda Sauce

STARTER
• Kale Salad • Caesar Salad • Chicken Tortilla Soup

ENTREE
• 1/3 Pound USDA Prime Burger with Cheddar
• Two Piece Halibut Fish and Chips with Tartar Sauce
• Lemon Caper Chicken With Herbed Risotto Cake and Oven Roasted Brussels Sprouts,
• Veggie Burger with Pickled Onions, Lettuce, Tomato, Garlic Aioli, House, Potato Bun, House Cut Fries

DESSERT
• White Chocolate Pumpkin Cheesecake
• Crème Brulee Trio: Madagascar Vanilla, Bourbon Butterscotch, Chocolate
• Valrhona Chocolate Chip Cast Iron Cookie & Vanilla Ice Cream

*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 AND CHIPS*

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

One Piece 20 / Two Pieces 28

BURGERS

BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT RUSSET FRIES, CRAISIN COLE SLAW OR SMASHED CAJUN POTATO SALAD**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 AND 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*

In House Ground Prime Beef And Bacon Patty, House Canadian Bacon, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar, Beardslee Burger Spread, House Baked Potato Bun 19.5

CUSTOMIZE YOUR BURGER!

Add American, Cheddar, Fontina, Pepper Jack, Swiss or Blue Cheese 1

Add Bacon, Egg* or Sautéed Mushrooms 2

Add Avocado 2.5

SANDWICHES

GRILLED CHEESE & PROSCIUTTO

Crispy Sourdough, Fontina, Mozzarella, Parmigiano Reggiano, Prosciutto Ham, Basil Pesto, Served

with Tomato Basil Soup 17

BACON AVOCADO TURKEY CLUB*

Seasoned Ground Turkey, 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

ALA CARTE SIDE DISHES

BRUSSELS SPROUTS

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

HOUSE MASHED POTATOES

Made Fresh Daily 5

RUSSET FRIES

Hand Cut Russet Potato Fries served with House Made Ketchup 6/9.5

SWEET POTATO FRIES

Hand Cut Fresh Sweet Potatoes, Chipotle Ranch 7/11

CRAISIN COLE SLAW 4**SMASHED CAJUN POTATO SALAD 4**

SIDE SUBSTITUTIONS FOR AN ENTREE

Substitute Sweet Potato Fries 1
Substitute Green Salad or Caesar Salad* 2
Substitute House Made Mashed Potatoes 3
Substitute Brussels Sprouts 3.5
Substitute Kale Salad or Chop Salad 5

SWEETS

WHITE CHOCOLATE PUMPKIN CHEESECAKE

Rich Pumpkin Pie Flavored New York Style Cheesecake Served With Eggnog Sauce and Cranberry Compote 12

CREME 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.