

BEARDSLEE BRUNCH

SUNDAYS FROM 10AM TO 2PM

BRUNCH HAPPY HOUR EATS

BEIGNETS 7
our take on a new orleans classic, made with orange sugar, marionberry preserves

TEMPURA BACON 10
crispy fried apple-wood bacon, maple-sabal dipping sauce

HOUSEMADE PRETZEL 10
smoked gouda sauce, honey butter and pretzel mustard

DEVILED EGGS 10
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 with fresh orange, pineapple or grapefruit juice

BLACKBERRY FIZZ 11
dibon sparkling cava, blackberry purée, lemonade

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

CUCUMBER MARTINI 12
wheatley vodka, triple sec, fresh cucumber, lime, housemade lemongrass bitters

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



SOUP & SALAD

CLAM CHOWDER 8/13
tender sea clams, red potatoes, onion, celery, herbs and smoky bacon simmered in a rich creamy clam broth

BEEF & BEAN CHILI 8.5/14
thick and hearty beef, tomato, garlic, onion, kidney, white and pinto beans, tillamook cheddar, crispy tortilla strips and salsa fresca

GREEN SALAD 8/11
mixed greens, tomato, carrot, red onion, choice of dressing (GF)

ROMAINE HEART CAESAR 8.5/13
parmigiano reggiano, asiago, lemon, garlic pretzel crouton, house-made caesar dressing

CHOP CHOP 18.5
romaine, basil, salami, grilled & chilled chicken, tomatoes, artichoke, olives, mozzarella, parmigiano vinaigrette (GF)

KALE SALAD 10/13
red cabbage, kale, carrot, bermuda onion, sunflower, flax, hemp and pumpkin seeds, whole mustard vinaigrette (GF)

BPH STEAK SALAD* 24
grilled top sirloin, wild greens, blue cheese, marinated mushrooms, tomatoes, crispy onions, white balsamic vinaigrette

ADD TO ANY SALAD
grilled chicken 8
grilled salmon* 12

ENTREES

BPH BENEDICTS
fresh handmade english muffin, poached eggs, hollandaise, russet potato hash

classic house-cured & house-smoked canadian bacon 15
veggie charred avocado, spinach, tomato 14.5

RANCHERO SKILLET 15.5
housemade mexican chorizo, russet potato hash, scrambled eggs, salsa roja, avocado, queso fresco, flour tortillas

BREAKFAST SANDWICH 14.5
handmade english muffin, applewood-smoked bacon, over easy egg, arugula, smoked gouda cheese sauce, pickled red onions, hot sauce

APPLE-CINNAMON FRENCH TOAST 13.5
hillcrest bakery thick-cut cinnamon bread, granny smith apple, golden raisins, caramel, whipped cream

425 BURRITO 14
breakfast potatoes, scrambled eggs, bacon, andouille sausage, tasso ham, jamba sauce, pepper jack cheese, frizzled onions, avocado crema

QUINOA BREAKFAST BOWL 13
tender quinoa, toasted garlic, onion, red and yellow bell peppers, baby spinach, poached eggs, sea salt

THE CLASSIC 13.5
scrambled eggs, russet potato hash, choice of smoked bacon or chicken apple sausage, hillcrest bakery toast

AVOCADO TOAST 13
smashed avocado, hillcrest bakery whole grain bread, poached eggs, fresh lime, romesco sauce, crispy quinoa, queso fresco, arugula, russet potato hash

CRISPY BUTTERMILK FRIED CHICKEN 25.5
bone out breast & thigh, mashed potatoes, country gravy, green beans almandine

RIGATONI BOLOGNESE 21
rigatoni pasta, spicy Italian sausage, roasted red peppers, garlic cream sauce, parmesan cheese

MAC & CHEESE 17.5
applewood-smoked bacon, smoked gouda, fontina, caramelized onion, parmesan & frizzed onions

JAMBALAYA 19
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

HABANERO LIME SHRIMP 24
brick oven roasted habanero lime shrimp, garlic, habanero sauce, butter, lime and warm flatbread

TWO PIECE FISH 'N' CHIPS 28
beardslee ale battered & panko crusted alaskan halibut filet, hand cut fries, craisin cole slaw, house tartar sauce

GRILLED SALMON* 28
applewood smoked and grilled fresh steelhead, roasted fingerling potatoes, hericot verts, kalamata olives, tomatoes, frisée, warm sherry vinaigrette, preserved lemon tartar (GF)

AHI POKE* 26
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

RUSSET POTATO HASH 3.5

**Beardslee
Public House**

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(GF) gluten-free

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

BURGERS & SANDWICHES

WITH FRESH CUT RUSSET FRIES, CRAISIN COLE SLAW, OR SMASHED CAJUN POTATO SALAD

PRIME BEEF BURGER* 17.5

housegrind prime beef on a house-baked potato bun with lettuce, tomato, beardslee smoky burger spread

MUSHROOM & BRIE WAGYU BURGER* 19.5

grilled 8oz akaushi wagyu burger, sautéed cremini mushrooms, brie cheese, truffle aioli, arugula served on a house-baked potato bun

ULTIMATE BACON BURGER* 19.5

housegrind prime beef and bacon patty, house canadian bacon, applewood smoked bacon, lettuce, tomato, cheddar, beardslee burger spread, house-baked potato bun

VEGGIE BURGER* 16.5

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

BACON AVOCADO TURKEY CLUB BURGER* 19

seasoned ground turkey, avocado, applewood-smoked bacon, shredded lettuce, tomato, mayo, toasted sourdough

FIRE GRILLED CHICKEN SANDWICH 18

fresh northwest chicken breast on house-baked potato bun, lettuce, tomato, herbed aioli

SMOKED SALMON SANDWICH* 21

applewood-smoked fresh steelhead, pickled red onion, preserved lemon tartar, frisee, tomato, house-baked potato bun

CUSTOMIZE YOUR BURGER

add cheese 1

american • cheddar • fontina • pepper jack • swiss • blue

add bacon, egg or sautéed mushroom 2

add avocado 2.5

gluten-free bun available 2



HAND-TOSSED PIZZA

WITH HOUSEMADE MALTED PIZZA DOUGH

CHARCUTERIE 19.5

housemade italian sausage, salami, coppacolla, speck, roasted peppers, fresh mozzarella, tomato, parmigiano-reggiano, extra virgin olive oil

SPICY CHICKEN AVOCADO 18.5

spicy grilled chicken, tomato, pepper jack cheese, avocado, housemade salsa and cilantro

PEPPERONI 17.5

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

gluten-free crust available on any pie 2

DESSERT

WHITE CHOCOLATE PUMPKIN CHEESECAKE 12

rich pumpkin pie flavored new york style cheesecake served with eggnog sauce and cranberry compote

CRÈME BRÛLÉE TRIO 11

vanilla bean, bourbon butterscotch, chocolate ^{GF}

FRESH BAKED CAST IRON COOKIE 11

with valrhona dark chocolate chips and vanilla ice cream

ICE CREAM 6

madagascar vanilla or seasonal sorbet

KIDS

FRENCH TOAST 8.5

thick cut cinnamon bread, granny smith apples, caramel sauce, fresh-whipped cream

PANCAKES, BACON & FRUIT 8.5

BACON & EGGS, TOAST & FRUIT 8.5

GREEN SALAD WITH CHICKEN & RANCH 8

MACARONI & CHEESE 8

CHEESEBURGER & FRIES 8.5

CHICKEN STRIPS & FRIES 9

CHEESE PIZZA 8.5

PEPPERONI PIZZA 9

ICE CREAM OR SORBET 4

one scoop of vanilla or seasonal sorbet

KIDS SUNDAE 5

one scoop of ice cream, chocolate sauce, caramel sauce, whipped cream, cherry

MINI CRÈME BRÛLÉE 3

vanilla bean, bourbon butterscotch, chocolate

Sean Stapleton
General Manager

Devon Casey
Assistant GM

Jason Wages
Front Desk Manager

David Sargent
Executive Chef

Marcos Melchor
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.