

# BEARDSLEE BRUNCH

SATURDAYS FROM 11AM TO 2PM

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 11

crispy fried apple-wood bacon, maple-sabal dipping sauce

### HOUSEMADE PRETZEL 10.5

smoked gouda sauce, honey butter and pretzel mustard

### DEVILED EGGS 11

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

### GREEN SALAD 8/11

mixed greens, tomato, carrot, red onion, choice of dressing (GF)

### ADD TO ANY SALAD

grilled chicken 8 grilled salmon\* 12

### ROMAINE HEART CAESAR 8.5/13

parmigiano reggiano, asiago, lemon, garlic pretzel crouton, housemade caesar dressing

### BPH STEAK SALAD\* 27

grilled top sirloin, wild greens, blue cheese, marinated mushrooms, tomatoes, crispy onions, white balsamic vinaigrette

### KALE SALAD 10/13

red cabbage, kale, carrot, bermuda onion, sunflower, flax, hemp and pumpkin seeds, whole mustard vinaigrette (GF)

### CHOP CHOP 18.5

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

## ENTREES

### BPH BENEDICTS

fresh handmade english muffin, poached eggs, hollandaise, brunch potatoes

**classic** house-cured & house-smoked canadian bacon 16.5

**veggie** charred avocado, spinach, tomato 15.5

### RANCHERO SKILLET 15.5

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

### BREAKFAST SANDWICH 15

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 15.5

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 14

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

### AVOCADO TOAST 14

smashed avocado, hillcrest bakery whole grain bread, poached eggs, fresh lime, romesco sauce, crispy quinoa, queso fresco, arugula, brunch potatoes

### CRISPY BUTTERMILK FRIED CHICKEN 26.5

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 18

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

### JAMBALAYA 21

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 25

brick oven roasted habanero lime shrimp, garlic, habanero sauce, butter, lime and warm flatbread

### TWO PIECE FISH 'N' CHIPS 29

beardslee ale battered & panko crusted alaskan halibut filet, hand cut fries, craisin cole slaw, house tartar sauce

### GRILLED SALMON\* 30

applewood smoked and grilled fresh wild sockeye, roasted fingerling potatoes, hericot verts, kalamata olives, tomatoes, frisée, warm sherry vinaigrette, preserved lemon tartar (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

### Beardslee Public House

19116 Beardslee Blvd  
Bothell, Wa 98011  
425.286.1001  
beardsleeph.com



@beardsleeph

(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

housegrind prime beef on house-baked potato bun with cheddar cheese, lettuce, tomato, beardlee smoky burger spread

## MUSHROOM & BRIE WAGYU BURGER\* 20.5

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

## ULTIMATE BACON BURGER\* 20

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

## VEGGIE BURGER\* 17

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 18.5

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

## SMOKED SALMON SANDWICH\* 22

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

## BURGERS & SANDWICHES

served with choice of fresh-cut russet fries, craisin coleslaw, or smashed cajun potato salad

*gluten-free bun available 2*



# HAND-TOSSED PIZZA

WITH HOUSEMADE MALTED PIZZA DOUGH

## CHARCUTERIE 20.5

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

## SPICY CHICKEN AVOCADO 19.5

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

## PEPPERONI 18.5

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

*gluten-free crust available on any pie 2*

# DESSERT

## STRAWBERRY CHEESECAKE 13.5

rich new york style cheesecake, dehydrated strawberries, rhubarb purée

## CRÈME BRÛLÉE TRIO 12

vanilla bean, bourbon butterscotch, chocolate 

## FRESH BAKED CAST IRON COOKIE 12

with valrhona dark chocolate chips and vanilla ice cream

## ICE CREAM 6.5

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 9

## CHEESEBURGER & FRIES 9.5

## CHICKEN STRIPS & FRIES 9.5

## 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

## MINI CRÈME BRÛLÉE 4

vanilla bean, bourbon butterscotch, chocolate

**Devon Casey**  
General Manager

**Joshua Chmela-Gordon**  
Assistant GM

**Jason Wages**  
Front Desk Manager

**Adam Crouch**  
Executive Chef

**Marcos Melchor**  
Sous Chef

**Vidal Vega**  
Sous Chef

**Roberto Dominguez**  
Sous Chef

**Drew Cluley**  
Head Brewer

 gluten-free

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