

HAND-CRAFTED COCKTAILS

HOUSE FAVORITES

LILLIKOI "PASSIONFRUIT" MOJITO 13
cruzan rum, passionfruit, fresh mint,
mint simple syrup

HUCKLEBERRY LEMONADE 14
house-infused huckleberry vodka,
fresh lemonade, soda water,
housemade sour mix

LAVENDER LEMON DROP 15
tito's vodka, salish sea lavender liqueur,
lemon, housemade sour mix

**SEASTAR'S SPICY PEAR
KAMIKAZE** 15
house-infused pear vodka, pear nectar,
jalapeño simple syrup, housemade
sour mix

ESPRESSO MARTINI 15
caffè vita espresso, absolut vanilla,
crema de sotol, crème de cacao

RHUBARB GIMLET 15
bombay sapphire gin, fresh lime,
simple syrup, housemade sour mix,
rhubarb bitters

BLACKBERRY TANGLE 15
timberline vodka, housemade sour mix,
salish sea lavender, blackberry, cava

BEARDSLEE MULES

*all mules mixed ice cold with ginger beer
and served in a handsome copper mug*

RUBY RED 13.5
deep eddy ruby red vodka, grapefruit
juice, fresh lime

FLORA 13.5
mandarin absolut vodka, st. germain,
honeysuckle liqueur, fresh lime

PINEAPPLE TEQUILA 13.5
pueblo viejo blanco tequila, lime,
pineapple

SCRATCH MARGARITAS

CLASSIC 13.5
pueblo viejo blanco tequila, lemon, lime,
housemade sour mix, grand mariner

add custom flavor 1
passionfruit • strawberry • blackberry

STRAWBERRY BLONDE 13.5
pueblo viejo blanco tequila, jalapeño simple
syrup, strawberry, orange & lime juice

BLOOD ORANGE MARGARITA 13.5
pueblo viejo tequila, solerno, fresh lime,
blood orange

SPICY SOL MARGARITA 13.5
habanero infused tequila, wildwood
spirits solgud liqueur, lemon, lime

CLASSIC TWISTS

**BROWN SUGAR OLD
FASHIONED** 16
sazerac rye, brown sugar simple
syrup, orange bitters

OAXACA OLD FASHIONED 16
sparkle donkey reposado, sombra
mezcal, orange bitters

DARK DOOR BOULEVARDIER 16
wildwood spirits dark door bourbon,
campari, sweet vermouth

AEROPLANE* 14
john howie eagle rare bourbon,
amaricano bianca, aperol, housemade
sour mix, citrus foam

**"SOMETHING IS A RYE"
MANHATTAN** 15
sazerac rye, averna amaro, angostura
bitters, orange bitters

CUCUMBER MARTINI 14
wheatley vodka, triple sec, fresh
cucumber, fresh lime, housemade
lemongrass bitters

SMOLDER RYE 20
sazerac rye, tuaca, frangelico,
housemade cherry-hazelnut bitters,
cherry smoke

HANDCRAFTED IN HOUSE

BEARDSLEE BEER

Head brewer Drew Cluley has been brewing beer for over twenty six years using the finest local ingredients to create unique and exciting brews.

All Beardslee beer is brewed on-site in our downstairs brewery.

BPH HARD SELTZER

returning for summer our house made effervescent hard seltzer. dry and easy drinking. drink it 'naked' or with a squirt of craft purée.

flavors: blood orange • raspberry • lemon-lime

ABV 6.2%

CROSSCUT KOLSCH

kölsch is a german golden ale that is made like an ale, yet stored cold like a lager. brewed with an authentic yeast from koln germany kölsch beers are characterized by a lightly fruity yeast note in aroma and taste, as well as a pleasant hoppy bitterness

IBU 28 • ABV 5.2%

BEAVER BAIT BLONDE

an easy-drinking ale, perfect to quench your thirst & wake up your taste buds. this ale is perfect for people who enjoy lagers. it is low in malty flavor and low in hops/bitterness. in the logging world, "beaver bait" means loose logs

IBU 35 • ABV 5.3%

JULIUS

did you ever melt a creamsickle in a glass and drink it? julius will remind you of that, or that classic beverage purchased in a mall. do you remember malls? (contains lactose milk sugar)

IBU 26 • ABV 5.5%

KNUCKLE BOOM ESB

malty & a bit spicy from the tettnang hops, this is an easy drinking amber ale. esb is an english style ale that falls in the "bitter" category. "knuckle boom" is a hydraulically operated mechanical arm

IBU 40 • ABV 5.8%

GRAPPLE BELGIAN TRIPEL

american version of belgian ale made famous by the monks in belgium. notes of flint and orange marmalade mingle with the sweet ethanol and a luscious mouth feel. featuring the subtle use of idaho gem and kazbek hops in this potent sipper

IBU 22 • ABV 9.3% • SERVED IN A 13oz TULIP

5oz TASTER 3 • 10oz SCHOONER 6
13oz TULIP 7.5 • 16oz PINT 7.5 • PITCHER 25
BREWER'S CHOICE TASTING TRAY (6) 13.5
CREATE YOUR OWN TASTING TRAY (6) 15

HAPPY 7TH ANNIVERSARY BELGIAN QUADRUPLE!

have you ever had a rochefort 10 or a westvletern 12? this is our attempt at replicating these world renowned belgian classics! **happy 7th anniversary beardslee public house!** enjoy this dark amber, rich, full bodied sipper

IBU 24 • ABV 11.3% • SERVED IN A 13oz TULIP

YELLOW BELLY WHEAT

the palate presents itself with clove and banana from the authentic weihenstephan german yeast strain. our cloudy hefeweizen, which means "yeast wheat" lingers with a soft smooth finish

IBU 22 • ABV 5.3%

ROOSTER RYE PALE ALE

featuring amarillo hops throughout with simcoe hops providing the bitterness. this pale ale is a hop forward beer with spicy rye malt shining through adding a complexity to this classic nw style pale ale

IBU 45 • ABV 5.6%

MULTIPLAYER IPA

collaboration brew & fund raiser for the washington brewers guild. our multiplayer is a cold ipa, augmented with corn grit, fermented with kolsch yeast, and serving up tropical flavors. brewed with citra and zappa hops, yes these hops were named after frank zappa—and they are crazy good just like he was

IBU 60 • ABV 7.4%

GREENLEAF IPA

hops, hops, hops. made using a technique called hop bursting, this ipa delivers a mellow bitterness with strong hop aroma and flavor. named for bothell history, columbus s. greenleaf was one of the first settlers in bothell

IBU 60 • ABV 6.4%

KNOTTED PORTER

our robust porter is dark and roasty with mild bitterness and low hop aroma which allows this malty chocolaty elixir to shine! porters originated out of london and were named after the transport workers of the day that consumed a lot of the dark ales

IBU 32 • ABV 5.9%



**COMING
SOON!**

**Stadium IPA
Ponderosa Pilsner**

**Beardslee
Public House**

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com



@beardsleeph

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

BEARDSLEE WINES

glass pours served from a micro-matic wine dispensing system
wines stay fresh and leave a smaller environmental footprint

WHITE

AVAILABLE IN 4oz & 8oz POURS

POET'S LEAP RIESLING 7.5 • 13
2020 • Columbia Valley, Washington

ALEXANDRIA NICOLE CELLARS VIOGNIER 7.5 • 14
2018 • Columbia Valley, Washington

DASHWOOD SAUVIGNON BLANC 7 • 14
2019 • Marlborough, New Zealand

MEGAN ANNE CHARDONNAY 8 • 13
2018 • Willamette Valley, Oregon

ROSÉ

DOMAINE DE LA PATIENCE ROSÉ 7.5 • 14
2021 • Bezouze, Southern France

RED

MARK RYAN "THE SHIFT" SYRAH 8.5 • 16
2013 • Columbia Valley, Washington

LIEDHOLM WINERY BARBERA D'ASTI 7.5 • 15
2011 • Piedmont, Italy

J BOOKWALTER READERS BLEND MERLOT 9 • 16
2018 • Columbia Valley, Washington

EOLA HILLS RED BLEND 9 • 16
2020 • Willamette Valley, Oregon

ALEXANDRIA NICOLE "A2" CABERNET SAUVIGNON 8 • 15
2013 • Horse Heaven Hills, Washington

ALEXANDRIA NICOLE "ALDERDALE" CAB SAUV 9.5 • 18
2012 • Reserve, Horse Heaven Hills, Washington

MARK RYAN "JOHN HOWIE" CABERNET SAUVIGNON 9.5 • 17
2019 • Columbia Valley, Washington

BUBBLES

DIBON CAVA BRUT RESERVE 7 • 27 (6oz Pour & Bottle)
NV • Spain



OUR OWN SMALL BATCH SPIRITS

HAND-CRAFTED ON SITE • 2oz POURS

In the spirit of farmers from colonial times who maximized local crops by making distillates from excess fruit and grain, we source nearly all of our ingredients from local farms. Ninety percent of the produce used for distilling Wildwood Spirits—from winter wheat, to Braeburn apples, to Douglas Fir—is grown in Washington state. All our spirits are handcrafted in small batches on site in our distillery below the restaurant.

THE DARK DOOR BOURBON 18
made using organic non-gmo corn and white wheat from Washington state. aged for two years in new, high-char, Missouri barrels. complex notes of toffee, caramel, orange flowers, and vanilla make this a fan-favorite whiskey

RENDITION RYE 18
a five-year straight rye whiskey, is one of the newest (yet oldest!) additions to Wildwood Spirits Co.'s portfolio. finished in the dark door bourbon barrels, rendition unites aromas of citrus, cinnamon and baking spice with flavors of white pepper, mocha and vanilla for a lengthy, rich finish. a delightfully smooth and refined rye

THE PROFESSOR WHEAT 18
an Irish-style whiskey made with Washington winter wheat and malt. distilled three times before aging, it spends three years in American oak barrels that previously housed the dark door bourbon. light in body and texture, with hints of caramel and marzipan winding around a floral backbone

KUR GIN 11.5
kur (pronounced 'cure') gin is made in the London dry gin style and is produced with Washington heirloom variety red winter wheat. a backbone of classic juniper aromas and flavors are emphasized with the subtle citrus of Seville oranges, as well as Douglas fir and Braeburn apples from co-founder Erik Liedholm's backyard

RERESHMENTS • COFFEE • TEA

HOUSEMADE LEMONADE 4
strawberry lemonade +50¢

BARNES & WATSON ICED TEA 3.5

HENRY WEINHARD'S ROOT BEER 4

SODA 3.5
coke, sprite, diet coke

Café Vita Coffee 4
regular, decaf

MIGHTY LEAF HOT TEA 4
ask for today's selections

HAPPY HOUR

happy hour available in all areas of the restaurant

DRINKS

DAILY FROM 3PM TO 6PM

BEARDSLEE CRAFT BEER 6 PINT • 22 PITCHER
brewed in house. see reverse for today's selection

WHITE WINE 7 4oz • 12 8oz
megan anne chardonnay

RED WINE 8 4oz • 15 8oz
eola hills red blend

HOUSE HAPPY HOUR COCKTAILS 9
old fashioned, margarita, cosmopolitan, lemon drop

EATS

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

DEVILED EGGS 10.5
stout-infused deviled eggs with stout-pickled mustard seeds

RUSSET FRIES 7.5
hand cut russet potato fries served with housemade ketchup

ROMAINE HEART CAESAR SALAD 6.5
parmigiano reggiano, asiago, lemon, garlic pretzel crouton

STUFFED MUSHROOMS 12
cremini caps, spicy Italian sausage, mascarpone, parmesan

CHIPOTLE LIME WINGS 15.5
crispy chicken wings marinated in chipotle, lime, sweet onion

CRISPY QUINOA CAKES 11
cheddar, chives, romesco sauce, avocado relish, roasted almonds

SWEET POTATO HUMMUS 10
garlic, lemon, chickpeas, tahini, pumpkin seed, grilled flatbread

PEPPERONI PIZZA 10
spicy pepperoni, di'napoli tomato sauce

SPICY CHICKEN AVOCADO PIZZA 11
spicy grilled chicken, tomato, pepper jack cheese, avocado, housemade salsa, cilantro

DOUBLE STACK CHEESEBURGER & FRIES 13.5
housegrind prime beef on a house-baked potato bun



WEEKDAY SPECIALS

Want to try something new? We discount **one unique bottle** every Tuesday & Wednesday.

Prices and selection vary each week, so ask your server. Depending on the day, pair it with a taco or a slider!



TEQUILA TUESDAY

Ask about this week's featured one ounce **tequila** pour.

All other tequilas are 25% off all day!

Taco Tuesday in effect, ask about today's special taco.



WHISKEY WEDNESDAY

Ask about this week's featured one ounce **whiskey** pour.

All other whiskeys are 25% off all day!

Wednesday **Slider Special** also available, ask your server.

Beardslee Public House

19116 Beardslee Blvd
Bothell, WA 98011
425.286.1001
beardsleeph.com



@beardsleeph