

BEARDSLEE BRUNCH

SATURDAY & SUNDAY 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 12
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

TOMATO BASIL SOUP 6/10
basil cream (GF)

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

PEAR & GOAT CHEESE SALAD 11/15
seasonal greens, baby spinach, roasted butternut squash, fresh pear, red onion, lara chanel goat cheese, candied pecans, maple-balsamic vinaigrette (GF)

BPH STEAK SALAD* 28
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)

ADD TO ANY SALAD
grilled chicken 8 grilled salmon* 12

ENTREES

BPH BENEDICT* 16.5
house-cured & house-smoked canadian bacon, fresh handmade english muffin, poached eggs, hollandaise, brunch potatoes

RANCHERO SKILLET 15.5
housemade mexican chorizo, brunch potatoes, scrambled eggs, salsa roja, avocado, queso fresco, flour tortillas

MARKET HASH* 15
red potatoes, roasted butternut squash, poblano peppers, brussels sprouts, spinach, habanero-carrot salsa, sweet drop peppers, poached eggs (GF)

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

CHICKEN & WAFFLE 22
crispy fried bone out breast & thigh, roasted corn & poblano buttermilk waffle, honey butter, maple syrup

425 BURRITO 15.5
breakfast potatoes, scrambled eggs, bacon, andouille sausage, tasso ham, jamba sauce, pepper jack cheese, frizzled onions, avocado crema

STEAK & EGGS* 29
grilled top sirloin, caramelized onions & peppers, chimichurri, over-easy eggs, roasted brunch potatoes

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 27.5
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 26
brick oven roasted habanero lime shrimp, garlic, habanero butter sauce, lime, red-chile rice, 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* 31
grilled fresh coho salmon, 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

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@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* 21.5

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

ULTIMATE BACON BURGER* 21

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

GRILLED CHEESE & PROSCIUTTO 17.5

Hillcrest Bakery sourdough, fontina, mozzarella, parmigiano reggiano, proscuitto, basil pesto, tomato basil soup

FIRE GRILLED CHICKEN SANDWICH 18.5

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

SMOKED SALMON SANDWICH* 22

fresh coho salmon, 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

CANADIAN BACON PINEAPPLE 20

house-cured canadian bacon, fresh pineapple, jalapeno, di'napoli tomato sauce, mozzarella cheese

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

WHITE CHOCOLATE PUMPKIN CHEESECAKE 13.5

salted caramel, candied pecans, orange peel

CRÈME BRÛLÉE TRIO 12

vanilla bean, bourbon butterscotch, chocolate (GF)

WARM APPLE CRISP 12.5

granny smith apples, craisins, oatmeal topping, vanilla ice cream

AFFOGATO 9

madagascar vanilla ice cream, café vita espresso, ibarra chocolate, ancho chile

add a shot of hacienda crema de sotol 4 (must be 21+)

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

AVAILABLE TO KIDS 12 AND UNDER

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

(GF) gluten-free

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