

# 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

**APRICOT LEMON DROP** 15  
wheatley vodka, giffard apricot du roussillon, lemon, housemade sour

**HOT BUTTERED RUM** 13  
sailor jerry, hot buttered rum mix, whipped cream

**PUMPKIN SPICE TODDY** 12  
zachariah harris bourbon, pumpkin spice simple syrup, pumpkin spice whipped cream

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

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

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

**WARM SANDS** 13.5  
absolut vanilla vodka, disaronno, pineapple, brown sugar simple syrup, lime

## 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

**APPLE CINNAMON** 13.5  
house-infused cinnamon vodka, fresh pressed apple cider

**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*

**EL OTOÑO** 13.5  
pueblo viejo tequila, autumn spice simple syrup, vermouth di torino, lemon, lime, housemade sour mix

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

**SPICY SOL** 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

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

**SMOLDER RYE** 17  
sazerac rye, tuaca, frangelico, housemade cherry-hazelnut bitters, cherry smoke

## CIDER

**ACE PINEAPPLE** 6

**INCLINE IMPERIAL TART CHERRY** 7

**INCLINE MARIONBERRY** 7

**RAMBLING ROUTE YAKIMA CIDER** 6

**LOCUST CIDER CHAI** 6

## BOTTLED BEER

**GLUTENBERG BLONDE (GLUTEN-FREE)** 7

**GLUTENBERG IPA (GLUTEN-FREE)** 7

**BITBURGER NON ALCOHOLIC** 4



## 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.

### 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%

### 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%

### PONDEROSA PILSNER

crisp and refreshing with medium bitterness and pronounced malt and hop flavor, this czechoslovakian style pilsner is a classic summer beer, and welcome at any oktoberfest celebration!

IBU 32 • ABV 5.3%

### CITRA PALE ALE

hoppy, citrus and tropical fruit aromas greet you on the nose with a pale and fruity nw style pale ale. featuring citra hops in abundance and sure to please pale ale and ipa lovers

IBU 45 • ABV 5.9%

### 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%

### 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%

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

### FOUR GINGER IPA

our greenleaf ipa infused with four different types of ginger. galangal, fresh, pickled and candied ginger

IBU 60 • ABV 6.4%

### AT LAST AMBER

an easy drinking amber ale that is full of fruity flavor. features cascade hops and a smooth malty backbone to round out this classic craft beer offering

IBU 30 • ABV 6.1%

### CAMPFIRE RAUCHBIER

a lightly smoked amber lager with a sweet and lingering smoky finish. cherry smoked malt, and house smoked apple wood vienna malt to enhance the aromatics and flavor of this lager

IBU 32 • ABV 5.25%

### JAGER PORTER

this robust porter is dark and roasty with generous chocolate malt flavors, and low bitterness. "hunter" (jager in german) was named for jack yager; winner of the 2018 childrens fund auction item "be Yyour own brewer at beardslee"

IBU 38 • ABV 6.4%

### OATMEAL STOUT

smooth and silky describes this dark luscious ale. roasted malt, coffee and chocolaty overtones melt into dry lingering finish

IBU 72 • ABV 7.6%

### 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



**COMING SOON!**

**Noble Pine IPA**

**Norway Hill Vienna Lager**

**Beardslee Public House**

19116 Beardslee Blvd  
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@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

**MARK RYAN "THE VINCENT" CHARDONNAY** 8 • 13  
2021 • Columbia Valley, Washington

## 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

**FANTA ORANGE BOTTLE** 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  
mark ryan "the vincent" 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

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