

SHARE

HOUSEMADE PRETZEL 12.5
smoked gouda sauce, honey butter & pretzel mustard

DEVILED EGGS 12.5
stout-infused deviled eggs topped with stout-pickled mustard seeds

PINEAPPLE HABANERO WINGS 17.5
pineapple habanero sauce, toasted coconut, green onion **GF**

HABANERO LIME SHRIMP 17
brick oven roasted habanero lime shrimp, garlic, habanero sauce, butter, warm flatbread

SWEET POTATO HUMMUS 12
garlic, lemon, sweet potato, chickpeas, tahini, pumpkin seeds, grilled flatbread

BEARDSLEE SAMPLER 23.5
sausage stuffed mushrooms, deviled eggs, habanero-lime shrimp, pretzel, smoked gouda sauce

BUFFALO CAULIFLOWER 14.5
crispy fried cauliflower tossed in our spicy buffalo sauce, served with blue cheese dipping sauce

POUTINE 13.5
house cut fries, brown veal gravy, beecher's cheese curd

BRUSSELS SPROUTS 13
crispy fried, lemon caper vinaigrette, parmigiano reggiano

STUFFED MUSHROOMS 14.5
cremini caps, spicy italian sausage, mascarpone, parmesan **GF**

CRISPY QUINOA CAKES 13
tillamook cheddar cheese, chives, romesco sauce, fresh avocado relish, herb roasted almonds



WEEKEND BRUNCH

Saturday & Sunday
10AM - 2PM

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, chickpeas, tomatoes, artichoke, olives, mozzarella, parmigiano vinaigrette **GF**

ADD TO ANY SALAD
grilled chicken 8 grilled salmon* 12

ENTREES

CRISPY BUTTERMILK FRIED CHICKEN 28
bone out breast & thigh, mashed potatoes, country gravy, green beans almandine

7oz FILET MIGNON* 51
fire-grilled, truffle butter, house cut fries, roasted garlic aioli

ARGENTINEAN PEPPER STEAK* 36
grilled top sirloin cap steak, tomatillo-chipotle marinade, chimichurri, red-chile rice, caramelized peppers & onions **GF**

LEMON CAPER CHICKEN 29
lemon herb chevre, free range chicken breast, brown butter capers, herbed risotto cake, roasted brussels sprouts, balsamic reduction

RIGATONI BOLOGNESE 23
rigatoni pasta, spicy Italian sausage, roasted red peppers, garlic cream sauce, parmesan cheese

BEEF STROGANOFF 29
pappardelle noodles, beef tenderloin, roasted onions and mushrooms, stroganoff sauce, herbed sour cream

MAC & CHEESE 18.5
applewood-smoked bacon, smoked gouda, fontina, caramelized onion, parmesan & frizzed onions

JAMBALAYA 21.5
cajun spiced rice tossed in a spicy creole sauce with chicken, ham, andouille sausage, bell peppers and tomato **GF**

add shrimp 8

HABANERO LIME SHRIMP 27
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 STEELHEAD* 32
grilled fresh steelhead, 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

Beardslee Public House

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Bothell, Wa 98011
425.286.1001
beardsleeph.com

 
@beardsleeph

a 20 percent service charge is included on each check. beardslee public house retains 100 percent of the service charge. our professional service team receives industry-leading compensation. additional gratuities are appreciated, but not expected, and go entirely to the service team.

GF gluten-free

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

HAND-TOSSED PIZZA

WITH HOUSEMADE MALTED PIZZA DOUGH

CANADIAN BACON PINEAPPLE 21

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

SPICY CHICKEN AVOCADO 20.5

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

PEPPERONI 19

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

gluten-free crust available on any pie 2



BURGERS & SANDWICHES

PRIME BEEF CHEESEBURGER* 19

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

MUSHROOM & BRIE WAGYU BURGER* 22

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

ULTIMATE BACON BURGER* 21.5

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

VEGGIE BURGER* 17.5

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

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 STEELHEAD SANDWICH* 22.5

fresh steelhead, 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

SIDE DISH

BRUSSELS SPROUTS 13

crispy fried, lemon caper vinaigrette, parmigiano reggiano, parsley

MAC & CHEESE 12

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

RUSSET FRIES 9.5

hand cut russet potato fries served with house made ketchup

SWEET POTATO FRIES 11

hand cut fresh sweet potatoes, chipotle ranch

HOUSE MASHED POTATOES 5

made fresh daily (GF)

CRAISIN COLESLAW 4

housemade (GF)

SMASHED CAJUN POTATO SALAD 4

housemade (GF)

DESSERT

WHITE CHOCOLATE PUMPKIN CHEESECAKE 13.5

salted caramel, candied pecans, orange peel

CRÈME BRÛLÉE TRIO 12

vanilla bean, bourbon butterscotch, chocolate (GF)

FRESH BAKED CAST IRON COOKIE 12

with valrhona dark chocolate chips and 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+)

ICE CREAM 6.5

madagascar vanilla or seasonal sorbet

KIDS

AVAILABLE TO KIDS 12 AND UNDER

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

Adam Crouch
Executive Chef

David Turner
Front Desk Manager

Marcos Melchor
Sous Chef

Vidal Vega
Sous Chef

Roberto Dominguez
Sous Chef

Drew Cluley
Head Brewer

(GF) gluten-free

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