

# BEARDSLEE BRUNCH

SATURDAY & SUNDAY FROM 10AM TO 2PM

## BRUNCH HAPPY HOUR EATS

**BEIGNETS** 7.5  
our take on a new orleans classic, made with orange sugar, marionberry preserves

**TEMPURA BACON** 13  
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

**MAPLE OLD FASHIONED** 14  
piggy back 6yr rye, whistle pig maple syrup, black walnut bitters

**CUCUMBER KAMIKAZE** 12  
crop organic cucumber vodka, fresh cucumber, housemade sour mix, lime, simple syrup

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

**ADD TO ANY SALAD**  
grilled chicken 8 grilled salmon\* 12

## ENTREES

**BPH BENEDICT\*** 17  
house-cured & house-smoked canadian bacon, fresh handmade english muffin, poached eggs, hollandaise, brunch potatoes

**RANCHERO SKILLET** 16  
housemade mexican chorizo, brunch potatoes, scrambled eggs, salsa roja, avocado, queso fresco, flour tortillas

**MARKET HASH\*** 15.5  
red potatoes, roasted butternut squash, poblano peppers, brussels sprouts, spinach, habanero-carrot salsa, sweet drop peppers, poached eggs (GF)

**APPLE-CINNAMON FRENCH TOAST** 14  
hillcrest bakery thick-cut cinnamon bread, granny smith apple, golden raisins, caramel, whipped cream

**CHICKEN & WAFFLE** 23  
crispy fried bone out breast & thigh, roasted corn & poblano buttermilk waffle, honey butter, maple syrup

**425 BURRITO** 16  
breakfast potatoes, scrambled eggs, bacon, andouille sausage, tasso ham, jamba sauce, pepper jack cheese, frizzled onions, avocado crema

**STEAK & EGGS\*** 30  
grilled top sirloin, caramelized onions & peppers, chimichurri, over-easy eggs, roasted brunch potatoes

**THE CLASSIC\*** 14.5  
scrambled eggs, brunch potatoes, choice of smoked bacon or chicken apple sausage, hillcrest bakery toast

**AVOCADO TOAST\*** 15.5  
smashed avocado, hillcrest bakery whole grain bread, poached eggs, fresh lime, romesco sauce, crispy quinoa, queso fresco, arugula, brunch potatoes

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

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

**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, tomato (GF)  
add shrimp 8 add an egg\* 2

**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

19116 Beardslee Blvd  
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.

## 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

(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\* 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, beardlee 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*



# 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*

# DESSERT

## WHITE CHOCOLATE PUMPKIN CHEESECAKE 13.5

salted caramel, candied pecans, orange peel

## CRÈME BRÛLÉE TRIO 12

vanilla bean, bourbon butterscotch, chocolate <sup>GF</sup>

## 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

## 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

**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

<sup>GF</sup> gluten-free

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