

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

STRAWBERRY & GOAT CHEESE SALAD 11/15
spring greens, goat cheese, strawberries, avocado, basil, pomegranate vinaigrette, hemp and sunflower seed, candied pecans (GF)

BPH STEAK SALAD* 28
grilled top sirloin, wild greens, blue cheese, marinated mushrooms, tomatoes, crispy onions, white balsamic vinaigrette

CAULIFLOWER & QUINOA SALAD 11/15
shaved cauliflower, quinoa, avocado, arugula, kalamata olives, lemon vinaigrette, sunchoke chips (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)

BLUEBERRY RICOTTA PANCAKES 13.5
fresh blueberries, whipped lemon ricotta, housemade blueberry syrup

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

CHILAQUILES 14.5
crispy corn tortilla chips, chile-tomato sauce, jack cheese, avocado, onion, queso fresco, cilantro, sunny-side up eggs
add housemade chorizo 3

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,

Beardslee Public House

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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 to the service team.

(GF) gluten-free

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

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

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



HAND-TOSSED PIZZA

WITH HOUSEMADE MALTED PIZZA DOUGH

SPICY COPPA 20.5

spicy coppa, mozzarella, pickled peppers, arugula, pecorino

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

KEY LIME PIE 13.5

graham cracker crust, whipped cream, kiwi

CRÈME BRÛLÉE TRIO 12

vanilla bean, bourbon butterscotch, chocolate 

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

PANCAKES, BACON & FRUIT 8.5

BACON & EGGS, TOAST & FRUIT 8.5

GREEN SALAD WITH CHICKEN & RANCH 8

MACARONI & CHEESE 9

RIGATONI PASTA & MARINARA 7.5

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 or chocolate

Devon Casey
General Manager

Joshua Chmela-Gordon
Assistant GM

Miguel Jimenez
Executive Chef


David Turner
Front Desk Manager

Marcos Melchor
Sous Chef

Vidal Vega
Sous Chef

Roberto Dominguez
Sous Chef

Drew Cluley
Head Brewer

 gluten-free

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