

HAND-CRAFTED COCKTAILS

HOUSE FAVORITES

LILLIKOI "PASSIONFRUIT" MOJITO 14
cruzan rum, passionfruit, fresh mint,
mint simple syrup

HUCKLEBERRY LEMONADE 14.5
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 13.5
sailor jerry, hot buttered rum mix,
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

BLOOD ORANGE 14
pueblo viejo tequila, solerno, fresh lime,
blood orange

SPICY SOL 14
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

TIETON APPLE CIDER 7

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%

CROSSCUT KÖLSCH

kölsch is a german golden ale that is made like an ale, yet stored
cold like a lager. ours is brewed with an authentic yeast from koln
germany kölsch beers are characterized by a lightly fruity yeast note
in aroma and taste, as well as a pleasant hoppy

IBU 28 • ABV 6%

MOSAIC PALE ALE

mosaic hops are featured in this north west style pale. this
aromatic ale smells of mango mixed with papaya and apricot.
those flavors carry through on the palate with the added notes of
bitter orange and white grapefruit

IBU 42 • ABV 5.7%

WIDOWMAKER WIT

a light, crisp & refreshing belgian style wheat ale with orange
peel and coriander. wit means "white" describing the beer's pale
color and cloudy appearance. widow maker is a logging term
meaning a loose limb that may fall on a logger and make that
logger's spouse a widow.

IBU 19 • ABV 5.7%

KNUCKLE BOOM ESB

malty & a bit spicy from the tettnang hops, this is an easy
drinking amber ale.. esb is an english style ale that falls in the
"bitter" category.. "knuckle boom" is a hydraulically operated
mechanical arm.

IBU 35 • ABV 5.9%

LIME PEPPER KOLSCH

as a treat for cinco de mayo, we made 2 kegs of our crosscut kolsch
aged for a few days on jalapeño, serrano & habanero peppers, along
with some lime juice and zest. pucker up for flavor!!!

IBU 28 • ABV 6%

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

GREENLEAF IPA

hops, hops, hops. made using a technique called hop bursting,
this ipa delivers a mellow bitterness with strong hop aroma &
flavor. named for bothell history, columbus s. greenleaf was one
of the first settlers in bothell.

IBU 60 • ABV 6.4%

RYE IPA

a crisp and spicy india pale ale that features 20% rye malt,
and a nice floral hop character from the chinook, cascade and
idaho 7 hops

IBU 52 • ABV 6.8%

MULTIPLAYER IPA

our multiplayer ipa is a cold ipa, augmented with corn grit,
fermented with kolsch yeast, and serving up tropical flavors.
brewed with citra and zappa hops—yes these hops were named
after frank zappa, and they are crazy good just like he was.

IBU 62 • ABV 6.5%

GRAPPLE BELGIAN TRIPEL

american version of belgian ale made famous by monks in
belgium. notes of flint and orange marmalade mingle with the
sweet ethanol and a luscious mouth feel. featuring the subtle
use of idaho gem and kazbek hops in this potent sipper.

IBU 22 • ABV 9.3% • SERVED IN A 13oz TULIP

SIDEWINDER STOUT

dark and rich with bold roastiness, notes of roasted coffee and a
hint of bittersweet dark chocolate. the american stout is inspired
from english & irish stouts, and were traditionally the generic
term for the strongest or stoutest porters. "sidewinder" is a limb
or sapling that is bent under a tree that has been felled.

IBU 52 • ABV 7.1%

BRACKETT SCOTCH ALE

scotch ales or "wee-heavy" are a sit-by-the-fire beer that
pack a complexity of sweet malt and warming alcohol..flavors.
named for george brackett founder of bracketts landing in
bothell and the town of edmonds.

IBU 22 • ABV 7.8%



Beardslee Public House

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com



@beardsleeph



COMING SOON!

Yellow Belly Wheat

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.

* 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
2021 • Columbia Valley, Washington

ALEXANDRIA NICOLE CELLARS VIOGNIER 7.5 • 14
2018 • Columbia Valley, Washington

DASHWOOD SAUVIGNON BLANC 7 • 14
2021 • 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 BOARD TRACK RACER RED BLEND 8.5 • 16
2020 • Columbia Valley, Washington

LIEDHOLM WINERY BARBERA D'ASTI 7.5 • 15
2018 • Piedmont, Italy

J BOOKWALTER READERS BLEND MERLOT 9 • 16
2018 • Columbia Valley, Washington

SIMPLY... RED BLEND 9 • 16
2019 • Washington

ALEXANDRIA NICOLE "A2" CABERNET SAUVIGNON 8 • 15
2020 • Horse Heaven Hills, Washington

ALEXANDRIA NICOLE "ALDERDALE" CAB SAUV 9.5 • 18
2020 • 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 4.5

MEXICAN COKE BOTTLE 4.5

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
simply... red blend

HOUSE HAPPY HOUR COCKTAILS 11
old fashioned, margarita, cosmopolitan, lemon drop

EATS

HOUSEMADE PRETZEL 10.5
smoked gouda sauce, honey butter & pretzel mustard

DEVEILED 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 12.5
cremini caps, spicy italian sausage, mascarpone, parmesan

BUFFALO CAULIFLOWER 12.5
crispy cauliflower, spicy buffalo sauce, blue cheese dipping

ROASTED FAJITA WINGS 15.5
southwest chile-lime marinade, chipotle ranch sauce, cilantro

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 10.5
spicy pepperoni, di'napoli tomato sauce

SPICY CHICKEN AVOCADO PIZZA 11.5
spicy grilled chicken, tomato, pepper jack cheese, avocado, housemade salsa, cilantro

SMASHBURGER & FRIES 14
housegrind prime beef, grilled onions, american cheese, dill pickles, beardslee smoky burger spread



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

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com



@beardsleeph