

<p align="center"><b>Beaver Bait Blonde</b></p> <p>An easy-drinking ale, perfect to quench your thirst &amp; 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*.</p> <p align="center"><b>IBU 35; 5.3 % ABV</b></p>	<p align="center"><b>Greenleaf IPA</b></p> <p>Hops, Hops, Hops. Made using a technique called hop bursting, this IPA delivers a mellow bitterness with strong hop aroma &amp; flavor.. Named for Bothell history, Columbus S. Greenleaf was one of the first white settlers in Bothell.</p> <p align="center"><b>IBU 60; 6.4 % ABV</b></p>
<p align="center"><b>Dortmunder Lager</b></p> <p>A German style export lager. This style originated in the city of Dortmund and was popular with coal miners in the area. For our take on this style we used 90% Vienna malt, and paired it with Hallertau Tradition and a touch of Cascade hops.</p> <p align="center"><b>IBU: 26 ABV: 5.8%</b></p>	<p align="center"><b>Jerry IPA</b></p> <p>Jerry IPA is a hoppy, NW style India pale ale that is ripe with flavor and aroma. Featuring Columbus, Amarillo, Simcoe, Idaho 7 and Cirra hops. A slightly sweet malt presence supports this mule of a hoppy beer. Speaking of mules, Jerry is named after a 922 lb Arkansas logging mule from the traditional song Timber (Ho).</p> <p align="center"><b>IBU 64; 7.2% ABV</b></p>
<p align="center"><b>Wilson Marzen</b></p> <p>The *Amber* of Germany. Think Oktoberfest! Think Harvest Ale! Malty; caramel deliciousness, married to noble Hallertau hops. Named for George Wilson, 1800s Bothell landowner.</p> <p align="center"><b>IBU 22; 5.8% ABV</b></p>	<p align="center"><b>Citra Pale Ale</b></p> <p>Hoppy, citrus and tropical fruit aromas greet you on the nose with this pale and fruity NW style Pale Ale. This recipe features Citra Hops in abundance and is sure to please pale ale and IPA lovers.</p> <p align="center"><b>IBU 45; ABV 5.9%</b></p>
<p align="center"><b>At Last Amber</b></p> <p>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.</p> <p align="center"><b>IBU 35; 5.9% ABV</b></p>	<p align="center"><b>Key Lime Sour</b></p> <p>A kettle sour ale that is aged on Key Lime Puree making this beer super thirst quenching, and refreshing. You'll wish it had a graham cracker rim.</p> <p align="center"><b>IBU 24 ; 6.8% ABV; pH: 3.67</b></p>
<p align="center"><b>** Beardslee's 8<sup>th</sup> Anniversary Ale **</b></p> <p align="center"><b>Brackett Scotch Ale</b></p> <p align="center"><b>[ wine / bourbon barrel aged ]</b></p> <p>A wee-heavy Scotch ale aged in a Silver Oak wine barrel that finished a batch of Wild Wood Spirits Dark Door Bourbon. Named for George Brackett founder of Brackett's Landing in Bothell and the town of Edmonds WA.</p> <p align="center"><b>IBU 22; 7.9% ABV</b></p>	<p align="center"><b>Jager Porter</b></p> <p>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 Your Own Brewer at Beardslee*.</p> <p align="center"><b>IBU 38; 6.5% ABV</b></p>
<p align="center"><b>BPH Hard Seltzer</b></p> <p>Our house made effervescent hard seltzer is dry and easy drinking, you can choose to drink it 'naked' or with a Squirt of flavored craft puree.</p> <p align="center"><b>5.75 % ABV</b></p> <p>.. Flavors: Blood Orange; Raspberry; Lemon-Lime and now Peach and Watermelon too!</p> <p align="center">Menu date: August 25, 2023</p>	<p align="center"><b>Grapple Belgian Tripel *13oz tulip</b></p> <p>An American version of Belgian ale made famous by the monks in Belgium. On the palate 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.</p> <p align="center"><b>IBU 22; 9.3% ABV</b></p> <p align="center"><b>Coming Soon</b></p> <p align="center"><b>Ponderosa Pilsner</b></p>

At Beardslee Public House we truly care about our people. We pay our team industry leading compensation on sales, health insurance, 401k, and extensive education and training for a successful career path. While we are delighted to provide these generous benefits, they materially increase our labor costs.

A 20% service charge is included on each check. Beardslee Public House retains 100% of the service charge. Additional gratuities are appreciated, but not expected, and go entirely to the service team. If you have any questions about this service charge, please ask for a manager as we would be happy to discuss it with you.