

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

ROASTED FAJITA WINGS 17.5
oven roasted draper valley chicken wings, southwest chile-lime marinade, housemade ranch sauce, cilantro (GF)

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

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

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



20% SERVICE CHARGE

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.

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 15
salad of 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

GREEK QUINOA SALAD 12
quinoa, bell peppers, cucumber, tomato, red onion, oregano-red wine 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 steelhead* 12

ENTRÉES

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

6OZ FILET MIGNON* 49
fire-grilled, truffle butter mashed potatoes, green bean almandine

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

FISH 'N' CHIPS 22
beardslee ale battered & panko crusted alaskan cod, 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



WEEKEND BRUNCH

Saturday & Sunday
10AM - 2PM

Beardslee Public House

19116 Beardslee Blvd
Bothell, Wa 98011
425.286.1001
beardsleeph.com

@beardsleeph

(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

SAUSAGE MUSHROOM 21
spicy italian sausage, cremini mushrooms, mozzarella cheese, goat cheese, mama lil's peppers, basil

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, 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

DOUBLE SMASH BURGER* 19
two housegrind prime beef patties, grilled onions, double american cheese, lettuce, dill pickles, beardlee smoky 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, prosciutto, 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 or craisin coleslaw

substitute house salad or sweet potato fries 1.5

gluten-free bun available 2

SIDE DISH

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

HOUSE MASHED POTATOES 5
made fresh daily

RUSSET FRIES 9.5
hand cut russet potato fries served with house made ketchup (GF)

SWEET POTATO FRIES 11
hand cut fresh sweet potatoes, chipotle ranch (GF)

CRAISIN COLESLAW 4
housemade (GF)

MAC & CHEESE 12
applewood-smoked bacon, smoked gouda, fontina, caramelized onion, parmesan & frizzed onions

DESSERT

KEY LIME PIE 13.5
graham cracker crust, whipped cream, kiwi

CRÈME BRÛLÉE 11
bourbon butterscotch (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 12

HOUSEMADE CHICKEN TENDERS & FRIES 10.5

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

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Devon Casey
General Manager

Joshua Chmela-Gordon
Assistant GM

David Turner
Front Desk Manager

Marcos Melchor
Sous Chef

Adam Crouch
Sous Chef

Drew Cluley
Head Brewer

(GF) gluten-free

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