

# 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** 25  
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.

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# SOUP & SALAD

**TOMATO BASIL SOUP** 6/10  
basil cream (GF)

**STEAKHOUSE CHILI** 8/13  
beef, tomato, garlic, onions, three beans, Tillamook cheddar, green onions (GF)

**ROMAINE HEART CAESAR** 8.5/13  
parmigiano reggiano, asiago, lemon, garlic pretzel crouton, housemade caesar dressing

**PEAR & GOAT CHEESE SALAD** 15  
seasonal greens, baby spinach, roasted butternut squash, fresh pear, red onion, 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

**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\*** 51  
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

**CEDAR PLANK ROASTED STEELHEAD\*** 32  
brick oven roasted fingerling potatoes, zucchini, bell pepper, red onion, cremini mushrooms (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\*** 19.5  
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

**DOUBLE SMASH BURGER\*** 19.5  
two housegrind prime beef patties, grilled onions, double american cheese, lettuce, dill pickles, beardslee 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\*** 23  
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* 2  
*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

**CARROT CAKE** 11  
housemade with ginger-citrus frosting

**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

**Mark Miller**  
Chef

**Marcos Melchor**  
Sous Chef

**Adam Crouch**  
Sous Chef

**Drew Cluley**  
Head Brewer

(GF) gluten-free

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