

Beardslee Public House Bar and Spirits Menu

Specialty Cocktails

- Flora Martini 13.5
Mandarin Absolut, Salish Sea Honeysuckle Liqueur, St. Germain, Fresh Lemon
- Lavender Lemon Drop 14
New Amsterdam Vodka, Salish Sea Lavender Liqueur, Lemon, House Made Sour Mix
- Seastar's Spicy Pear Kamikaze 14
Absolut Pears, Pear Puree, Jalapeno Simple Syrup, House Made Sour Mix
- Huckleberry Lemonade 13
44 North Huckleberry Vodka, Fresh Lemonade, Huckleberries, Soda
- Bourbon Rebellion 14
Buffalo Trace Bourbon, Pimm's, Lemon
- Aeroplane 14
Buffalo Trace Bourbon, Amaro Nonino, Aperol, House Made Sour Mix, Lemon Twist
- Strawberry Blonde 13
Lunazul Primero Tequila, Strawberry, Orange Juice, Jalapeno Simple Syrup, Lime Juice
- Rhubarb Gimlet 14
Wildwood Spirit's Kur Gin, Fresh Lime, Simple Syrup, House Made Sour Mix, Rhubarb Bitters
- Hibiscus Bubbles 14
Titos Vodka, Lime, Salish Sea Hibiscus, Cava



BEARDSLEE BEER

Our Head Brewer, Drew Cluley, has been brewing beer for over twenty-four years using the finest local ingredients to create unique and exciting brews. All of our Beardslee Brews are brewed on-site in our brewery downstairs.

- 5oz Taster - 2.5 10oz Schooner - 5
13oz Tulip or 16oz Pint - 7 Pitcher - 23
Brewer's Choice Taster Tray of
Six Beardslee Brews - 12.5
Create your own Taster Tray of Six - MP

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; 5.3% ABV

Knuckle Boom ESB

Malty & spicy with a hint of rye, it 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 36; 5.6% ABV

Magnolia Saison 13 oz Tulip

Our take on a classic French farmhouse style. Red apple-like fruity flavors give way to hints of black and white pepper with a spritz of citrus zest.
IBU 29; 6.3% ABV

Jerry IPA

Jerry IPA is a hoppy, juicy, (not hazy) over the top India pale ale that is ripe with flavor and aroma. Featuring Columbus, Amarillo, Simcoe and Centennial hops. A slightly sweet malt presence supports this mule of a hoppy beer. **IBU 60; 7.7% ABV**

Returning Soon: Greenleaf IPA

Classic Twists

- Scratch Margarita
Lunazul Blanco Tequila, Lemon, Lime, House Made Sour Mix, Grand Mariner 12
Add a custom flavor 1
(Passion Fruit, Strawberry or Blackberry)

Beardslee Mules	12.5
<u>Ruby Red</u>	
Deep Eddy Ruby Red Vodka, Lime, Ginger Beer	
<u>Kentucky Lemon Mule</u>	
Deep Eddy Lemon Vodka, Buffalo Trace Bourbon, Lemon, Ginger Beer	
<u>Pineapple Tequila Mule</u>	
Lunazul Blanco Tequila, Lime, Pineapple Juice, Ginger Beer	

- Brown Sugar Old Fashioned 15
James E. Pepper Rye, Brown Sugar Simple Syrup, Orange Bitters
- *Something is a Rye* Manhattan 15
Bulleit Rye, Averna Amaro, Angostura Bitters, Orange Bitters
- Violet Moon 13
Bombay Sapphire, Crème De Violette, Lemon, House Made Sour Mix
- John Howie Whiskey Sour 14
John Howie Select Barrel of Elijah Craig Bourbon, House Made Sour Mix
- Oaxaca Old Fashioned 15
Sparkle Donkey Reposado, Sombra Mezcal, Orange Bitters
- Grapefruit Crush 14
Rose Wine, Aperol, New Amsterdam Vodka, Grapefruit Juice, Soda Water

Ponderosa Pilsner

Crisp, light, dry yet refreshing with medium bitterness, and pronounced malt and hop flavor.
IBU 45; 5.1 % ABV

Centennial Fresh Hop IPA

Brewed on September 8th with 150 lbs of just harvested (4.5 hours earlier) fresh Centennial hop cones from Eastern Wa; this IPA is smooth and satisfying and won't be around very long.
IBU 55; 6.6% ABV

Mosaic Pale Ale

Mosaic hops are featured in this North West style pale. This aromatic ale smells like mango juice mixed with papaya and apricot. Those flavors carry through on the palate with the added notes of orange and white grapefruit.
IBU: 37; ABV: 5.9%

Sour Cherry Ale

A kettle sour mash makes this light and refreshing ale that is aged with Montmorency and Balaton tart cherries from Michigan. Both thirst quenching and delightfully refreshing.
IBU 23; 6.1% ABV; pH 3.54

Yellow Belly Wheat

The palate presents itself of clove and banana from the authentic Weihenstephan German yeast strain. Our hefeweizen lingers with a crisp citrus finish.
IBU: 24 ABV: 5.4%

Sidewinder Stout

Dark and rich with bold roastyness, notes of roasted coffee and a hint of 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 58; 7.0% ABV

House Made Hard Seltzer \$6 pint / \$6.50 w/ flavor

A slightly sweet, slightly tropical - effervescent hard seltzer. Fermented with a Norwegian Kveik yeast. Served "naked" or flavored.
Flavors: Blood Orange; Lemon/Lime; Raspberry; Peach.
4.7% ABV

BEARDSLEE WINES

At Beardslee Public House, many of our wines by the glass are served from our Micro-Matic wine dispensing system. This enables us to serve wines that stay fresh longer, leaving less of a footprint on our environment.

	<u>4oz</u>	<u>8oz</u>
RED WINE		
Townshend, Red Blend Columbia Valley, WA	8	15
Alexandria Nicole, Cabernet Sauvignon *A2* Horse Heaven Hills, WA 2013	8	15
Mark Ryan, Syrah *The Shift* Walla Walla Valley, WA 2013	8.5	16
Alexandria Nicole, Cab.Sauv. *Alderdale Reserve* Horse Heaven Hills, WA 2012	9.5	18
Mark Ryan *John Howie* Cabernet Sauvignon Columbia Valley, WA 2019	8.5	16
The Walls, Cabernet Sauvignon, "Curiositas" Columbia Valley, WA 2016	7.5	15
ROSE WINE	<u>4oz</u>	<u>8oz</u>
Domaine De La Patience Jenny and Francios, France	7.5	14
BUBBLES	6oz	BTL
Dubon, Cava Brut Spain NV	7	28
WHITE WINE	<u>4oz</u>	<u>8oz</u>
Mark Ryan, Chardonnay Columbia Valley, WA 2014	6.5	13
The Walls, Chardonnay *Les Jeunes Vignes* Columbia Valley, WA, 2016	7	14
Viamora, Pinot Grigio Delle Venezie, Italy 2015	7.5	13
Alexandria Nicole, Viognier Columbia Valley, WA 2013	7.5	14
Dashwood Sauvignon Blanc Marlborough, New Zealand, 2019	7	14

HAPPY HOUR

Beardslee's Happy Hour is available in the Bar, Lounge and Patio areas only

Happy Hour is available Monday- Friday 3-6pm

From Our Kitchen

Soft Brewing Grain Pretzel	4
Stout-infused Deviled Eggs (3)	4
Spicy Beer Nuts	4
Russet Fries with Sea Salt	4
Caesar Salad	5.5
Add Chicken	5/8
Cheese Pizza	7.5
Greenleaf IPA Hummus	7
Pepperoni Pizza	8.5
Double Stack Cheeseburger & Fries	9.5

From Our Bar

	<u>Pint</u>	<u>Pitcher</u>
Beardslee-brewed Craft Beers <i>from our own brewery downstairs</i>	5	20
Well Mixed Drinks		6.5
Happy Hour Specialty Cocktails <i>Old Fashioned, Martini (gin or vodka), Margarita, Cosmo or Lemon Drop</i>		8
Happy Hour Wine by the Glass	<u>4oz</u>	<u>8oz</u>
White Wine	6	12
Red Wine	7	14

Ask about our "Dark Door" Coffee, aged in Bourbon Barrels from our own Wildwood Distillery.

Available in French Press (\$7/\$12) in the restaurant or whole bean for sale in 12oz bags to take home! (\$18.95)

Ask your server for details!

Nutty Irishman Coldbrew Cocktail \$12.50

Frangelico, Baileys, Dark Door Cold Brew Coffee



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SHARE

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 11.5

GREENLEAF IPA-JALEPEN0 HUMMUS

With Fresh Vegetables & Garlic Flatbread 13.5

HOUSE MADE BREWING GRAIN PRETZELS

With Smoked Gouda Sauce, Honey Butter & Pretzel Mustard 11

STOUT-INFUSED DEVILED EGGS

Topped with Stout Pickled Mustard Seeds 11.5

SWEET POTATO FRIES

Hand Cut Fresh Sweet Potatoes, Chipotle Ranch 7/11

PICKLED VEGETABLES

Seasonal Selection of House Pickled Vegetables 10

SAUSAGE SAMPLER

Taster Size of Four of our House Made Sausages served with Stout-infused Mustard, Roasted Garlic Aioli, Pickled Onions 17.5

OVEN ROASTED FAJITA WINGS

Lime, Oregano, Cilantro, Garlic Marinated Draper Valley Chicken Wings, House Chipotle Ranch 16.5

MAC & CHEESE WITH BACON & SMOKED GOUDA

Applewood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan & Frizzled Onions Small 11 Large 16.5

OVEN ROASTED BRUSSEL SPROUTS

Oven Roasted, Seasoned with Garlic and Rosemary, Bacon, Balsamic Reduction 11.5

ONION RINGS

Beer Battered, House Ketchup 7 / 12.5

POUTINE

House Cut Fries, Brown Veal Gravy, Beecher's Cheese Curds 8/13

BEARDSLEE FAVORITES SAMPLER

Serves 2-4

Kalbi Meat Candy, Deviled Eggs, Onion Rings, Pretzel, Smoked Gouda Sauce 18

SALADS

ROMAINE HEART CAESAR SALAD *

Parmigiano-Reggiano, Asiago, Lemon, Garlic Pretzel Crouton, House-made Caesar Dressing 7.5/12

GREEN SALAD

Mixed Greens, Tomato, Carrot, Red Onion, Choice of Dressing 7/10.5

CHOP CHOP SALAD

Romaine, Basil, Salami, Grilled & Chilled Chicken, Tomatoes, Artichoke, Olives, Mozzarella, Italian Parmigiano Vinaigrette 18.5

Add to any salad!

Grilled Chicken 5/8

Applewood Smoked Fresh

*NW Salmon Filet * 12*

SOUPS

CREAMY CHICKEN, HAM & WILD RICE

Roasted Chicken, Ham, Onions, Carrots, Celery and Garlic simmered in Rich and Creamy Chicken Broth with Parsley and Wild Rice 7/11

HAND-TOSSED PIZZAS

CHARCUTERIE

Our own Italian Sausage, Salami, Coppacolla, Speck, Roasted Peppers, Fresh Mozzarella, Tomato, Parmigiano-Reggiano, Extra Virgin Olive Oil 19.5

QUATTRO FUNGHI

Chantrelle, Cremini, Portabello, Porcini, Fontina, Pecorino Romano, Herbs 19.5

SPICY ITALIAN SAUSAGE, ZUCCHINI & CHEVRE

House Made Spicy Italian Sausage, Roasted Garlic, Spinach, Fontina, Pecorino Romano and Chevre Cheese 18.5

PEPPERONI

Spicy Pepperoni, Di'Napoli Tomato Sauce, Mozzarella, Hand-tossed Malted Pizza Dough, Parmigiano-Reggiano 17.5

Have a salad with
your pizza!

Caesar or Green Salad 5

LAND

STEAK FRITES *

*Red Wine-marinated & fire-grilled 8oz Top Sirloin Cap Steak,
with House Cut Fries, Roasted Garlic Aioli 26*

7oz FILET *

Fire-grilled, with Truffle Butter, House Cut Fries, Roasted Garlic Aioli 34

12oz RIBEYE *

Fire-grilled, with Herb Butter, House Cut Fries, Roasted Garlic Aioli 37

LEMON CAPER CHICKEN *

*Lemon Herb Chevre Stuffed Chicken Breast, Brown Butter Capers, Herb
Risotto Cake, Roasted Brussels Sprouts, Balsamic Reduction 25*

PRIME BEEF BURGER *

*In House Ground Prime Beef on a House Baked Potato Roll with Lettuce,
Tomato, Beardslee Smoky Burger Spread 16.5
DOUBLE PATTY 20.5*

KALBI BRISKET BURGER

*Apple Wood Smoked and IPA Braised Brisket on a House Baked Potato Roll
with Pickled Fennel Aioli, Napa Cabbage Slaw, Bourbon Mustard Dressing,
and Crushed Peanuts 18.5*

MUSHROOM & BRIE WAGYU BURGER *

*Grilled 8oz American Wagyu Burger, Sauteed Cremini Mushrooms, Brie
Cheese, Truffle Aioli and Arugula served on a House Baked Potato Roll 19.5*

AMERICAN WAGYU 1/2 POUND *

*Akaushi Wagyu Beef on a House Baked Potato Roll with Lettuce, Tomato &
Beardslee Smoky Burger Spread 19.5*

GREEK FETA TURKEY BURGER *

*6oz House Made Turkey Burger, Feta, Red Onion, Tomato, Lettuce,
Preserved Lemon Tzatziki on a House Baked Potato Roll 18.5*

HOUSE MADE VEGGIE BURGER

*Veggie Patty made with Black-eyed Peas, Quinoa, Sweet Potato & Kale,
topped with Pickled Onion, Lettuce, Tomato, Herb Aioli 16.5*

FIRE GRILLED CHICKEN SANDWICH *

*Fresh Northwest Chicken Breast on House Baked Potato Roll,
Lettuce, Tomato, Herb Aioli 17.5*

SEA

APPLEWOOD SMOKED SALMON SANDWICH *

*Fresh Steelhead Filet Smoked Over Applewood,
with Pickled Red Onion, Preserved Lemon Tartar, Frisée,
Tomato, on House Baked Potato Roll 19.5*

ANCHO SALMON *

*Fresh Ancho Chili Smoked NW Steelhead Salmon, Roasted in our Brick Oven,
Southwest Potato Cake, BBQ Hollandaise, Lime Crème, Roasted Yellow
Squash 31*

HALIBUT FISH & CHIPS *

*Beardslee Ale Battered & Panko Crusted Fresh Halibut Filets,
Hand Cut Fries, Craisin Cole Slaw, House Tartar Sauce
ONE PIECE 17 TWO PIECES 24*

Customize Your Steak!

*Add Blue Cheese 1
Add Mushrooms 2*

Customize Your Burger!

*Add American, Cheddar, Fontina,
Pepper Jack or Blue Cheese 1
Add Bacon, Egg * or
Sautéed Mushrooms 2*

*Burgers, Sausages &
Sandwiches Are Served
with Fresh Cut Russet Fries,
Craisin Cole Slaw or
Smashed Cajun
Potato Salad*

*Substitute Sweet Potato Fries 1
Substitute Onion Rings,
Green Salad or Caesar Salad * 2*

*All pork & chicken products
are fresh, natural and
sourced locally!*

Ask about our
GLUTEN FREE
Menu!

SWEET

WHITE CHOCOLATE CHEESECAKE

Rich NY Style Cheesecake, Graham Cracker Crust, Flavored with White Chocolate and served with Brandied Bing Cherries 11

CRÈME BRULÉE TRIO

Vanilla Bean, Bourbon-Butterscotch, Chocolate 10

BEARDSLEE FLOAT

Either Shay Irish or Russian Imperial Stout with Rich Vanilla Ice Cream 10

ICE CREAM

Madagascar Vanilla or Seasonal Sorbet 6

FRESH BAKED CAST IRON COOKIE

With Valrhona Dark Chocolate Chips & Vanilla Ice Cream 10

We serve locally-crafted
Olympic Mountain
Ice Cream!