

Now Offering Free In-House Delivery! Call us at 425-286-1001 or go to Beardsleeph.com!



19116 BEARDSLEE BLVD.
BOTHHELL, WA 98011
BEARDSLEE.PH.COM
425-286-1001

SHARE

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 11.5

GREENLEAF IPA-JALAPENO 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

SAUSAGE SAMPLER

Taster Size of Four of our House Made Sausages served with Stout-infused Mustard, Brown Veal Gravy, Pickled Onions 17.5

GRILLED CHEESE SLIDERS

Choice of American, Fontina, Smoked Gouda, and Swiss, On House Baked Potato Bread, Served with Tomato Basil Soup 11.5

PINEAPPLE HABANERO WINGS

Dry Rubbed Crispy Draper Valley Chicken Wings with Pineapple Habanero Sauce, Toasted Coconut, Green Onion 16.5

MAC & CHEESE WITH BACON & SMOKED GOUDA

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

BRUSSEL SPROUTS

Crispy Fried, Lemon Caper Vinaigrette, Parmigiano Reggiano, Parsley 10

ONION RINGS

Beer Battered, House Ketchup 7 / 12.5

BEARDSLEE FAVORITES SAMPLER

Serves 2-4

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

POUTINE

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

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

BABY ICEBERG WEDGE SALAD

Blue Cheese, Bacon, Olives, Egg, Tomato and Frizzled Onion 15.5

Add to any salad!

Grilled Chicken 5/8

Applewood Smoked Fresh NW Salmon

Filet* 12

HAND-TOSSED PIZZAS

CHARCUTERIE

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

SMOKED CHICKEN

In House Brined and Smoked Breast, Apple Wood Smoked Bacon, Pickled Onion, Smoked Gouda Sauce, Mozzarella, BBQ 19.5

CANADIAN BACON AND PINAPPLE

House Cured Canadian Bacon, Fresh Maui Gold Pineapple, Di Napoli Tomato Sauce, Mozzarella 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

SOUPS

BEEF & BEAN CHILI

Thick & Hearty Beef, Tomato, Garlic, Onion, Kidney, White, Pinto Beans, Tillamook Cheddar, Crispy Tortilla Strips, Salsa Fresca and Cilantro 7.5/12

TOMATO BASIL SOUP

Creamy Tomato Basil Soup topped with Basil Cream & Sourdough Croutons 6/9.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LAND

STEAK FRITES *

Red Wine-marinated & fire-grilled 8oz Top Sirloin Cap Steak,
with House Cut Fries, Roasted Garlic Aioli 25

7oz FILET *

Fire-grilled, with Truffle Butter, House Cut Fries, Roasted Garlic Aioli 32

12oz RIBEYE *

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

LEMON CAPER CHICKEN *

Lemon Herb Chevre, Free Range Chicken Breast, Brown Butter Capers,
Herbed 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

MUSHROOM & BRIE WAGYU BURGER *

Grilled 8oz Akaushi Wagyu Burger, Sautéed 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 18.5

ULTIMATE BACON BURGER *

In House Ground Prime Beef And Bacon Patty,
House Canadian Bacon, Applewood Smoked Bacon, Lettuce, Tomato,
Cheddar, Beardslee Burger Spread, House Baked Potato Bun 19

GRILLED CHEESE & PROSCIUTTO

Crispy Sourdough, Fontina, Mozzarella, Parmigianino Reggiano,
Prosciutto Ham, Basil Pesto, Served with Tomato Basil Soup 16

BACON AVOCADO TURKEY CLUB BURGER *

Seasoned Ground Turkey, Avocado, Applewood Smoked Bacon,
Shredded Lettuce, Tomato, Mayo, Toasted Sourdough 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

HOUSE MADE SAUSAGES

SPICY SEATTLE

Fire Grilled House Made Spicy Pork Sausage with Cream Cheese &
Caramelized Onion on a Fresh Soft Roll 15.5

BRATWURST

Pork and Veal Sausage, House Sauerkraut, Stout Infused, on a Fresh
Pretzel Roll 15.5

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

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

SWEET

PINEAPPLE UPSIDE DOWN CHEESECAKE

Rich NY Style Cheesecake, Graham Cracker Crust, Pineapple,
Maraschino Cherry, Pecan Caramel Sauce 11

CRÈME BRULEE TRIO

Vanilla Bean, Bourbon-Butterscotch, Chocolate 10

FRESH BAKED CAST IRON COOKIE

With Valrhona Dark Chocolate Chips & Vanilla Ice Cream 10

Customize
Your Steak!
Add Blue
Cheese 1
Add
Mushrooms 2

Customize
Your
Burger!
Add
American,
Cheddar,
Fontina,
Pepper
Jack, Swiss
or Blue
Cheese 1
Add Bacon,
Egg* or
Sautéed
Mushrooms
2

Sausages
Served with
Fresh Cut
Fries, Craisin
Cole Slaw or
Smashed Cajun
Potato Salad.

Burgers and
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

ICE CREAM
Madagascar Vanilla or Seasonal
Sorbet 6!

Beardslee Public House
Phased and Confused – 3 Course
Menu



A GIFT FROM THE CHEF

Warm Soft Brewing Grain Pretzel, Smoked Gouda Sauce

STARTER

Choose one

Greek Quinoa Salad: Cucumber, Tomato, Bell Peppers, Artichoke, Kalamata Olives, Pepperoncini, Oregano-Lemon Red Wine Vinaigrette

Caesar Salad: Garlic Pretzel Croutons

Beef & Bean Chili: Cheddar Cheese, Salsa Fresca, Tortilla Strips

ENTRÉE

Choose one

Red Wine Marinated Sirloin Steak with House Cut Fries and Roasted Garlic Aioli

Two Piece Halibut Fish and Chips with Tartar Sauce

Lemon Caper Chicken With Herbed Risotto Cake and Oven Roasted Brussels Sprouts

Veggie Burger with Pickled Onions, Lettuce, Tomato, Garlic Aioli, House Potato Bun, House Cut Fries

DESSERT

Choose one

Pineapple Upside Down Cheesecake

Crème Brulee Trio: Madagascar Vanilla, Bourbon Butterscotch, Chocolate

Valrhona Chocolate Chip Cast Iron Cookie & Vanilla Ice Cream

Curbside and Delivery

\$35 Per Person In House

\$45 Per Person – Curbside Pickup and Delivery