

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



19116 BEARDSLEE BLVD.  
BOTHELL, WA 98011  
BEARDSLEEPH.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

**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 7.5/12.5

**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 Parmigianino 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

**CHICKEN TORTILLA SOUP**  
Roasted chicken and tortilla soup topped with fresh tomatillo, cilantro, roasted corn, avocado and corn tortilla strips 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 26.5

### 7oz FILET \*

Fire-grilled, with Truffle Butter, House Cut Fries, Roasted Garlic Aioli 36

### 12oz RIBEYE \*

Fire-grilled, with Herb Butter, House Cut Fries, Roasted Garlic Aioli 38.5

## LEMON CAPER CHICKEN \*

Lemon Herb Chevre, Free Range Chicken Breast, Brown Butter Capers,  
Herbed Risotto Cake, Roasted Brussels Sprouts, Balsamic Reduction 26.5

## 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 19.5

## 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

**Chicken Tortilla Soup:** Roasted chicken fresh tomatillo, cilantro, roasted corn, avocado and corn 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**