

BRUNCH MENU

SATURDAY & SUNDAY

11:45am-2pm



AFTERNOON FAVORITES

GREENLEAF IPA-JALAPENO HUMMUS

Served with Fresh Cut Vegetables and Garlic Flatbread 12.5

STOUT-INFUSED DEVILED EGGS

Topped with Stout Pickled Mustard Seed 10.5

PICKLED VEGETABLES

Seasonal Selection of House-pickled Vegetables 8.5

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 10.5

SOUPS & SALADS

CHICKEN, HAM & WILD RICE SOUP

Roasted Chicken, House Cured Ham, Vegetables, Creamy Chicken Broth, Wild Rice 7/11

CREAM of MUSHROOM SOUP

Porcini & Button Mushrooms, Tarragon, Truffle Cream, Chive 7/11

CHOP CHOP SALAD

Romaine, Basil, Salami, Grilled & Chilled Chicken, Chickpeas, Artichoke, Tomato, Olives, Mozzarella, Italian Parmigiano Vinaigrette 17

ROMAINE HEART CAESAR SALAD

Parmigiano-Reggiano, Asiago, Lemon, House Made Caesar Dressing, Garlic Pretzel Crouton 10.5

ADD TO ANY SALAD:

Grilled Chicken 4/7

Applewood Smoked Northwest King Salmon Filet* 11

MAHI MAHI FISH & CHIPS*

Beardslee Ale Battered & Panko Crusted Mahi Mahi Filets served with Hand Cut Fries, Craisin Cole Slaw, House Tartar Sauce

One Piece 16

Two Piece 23

Three Piece 29

CHEF SPECIALS

APPLEWOOD SMOKED BABY BACK RIBS

House Smoked Salmon Creek Farms All Natural Baby Back Ribs, BBQ Rub, Root Beer Rib Sauce, Baked Beans, Fries 27

BEARDED COWBOY *

Ground Chuck & Bacon Burger, AppleWood Smoked Bacon, Bourbon BBQ Sauce, Pickled Red Cabbage, Cheddar, Onion Rings, Beardslee Burger Spread, House Baked Serrano Cheddar Bun 18.5

BEARDSLEE FAVORITES SAMPLER

Kalbi Meat Candy, Deviled Eggs, Onion Rings, Pretzel, Smoked Gouda Sauce (Serves 2-4) 16.5

HOUSE MADE BREWING GRAIN PRETZELS

Served with Smoked Gouda Sauce, Honey Butter & Mustard 9.5

SMOKED BUFFALO WINGS

Crispy Draper Valley Chicken Wings Dry Rubbed & Applewood Smoked, Buffalo Sauce, Shredded Celery, Blue Cheese 16

BURGERS & SANDWICHES

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

Substitute Sweet Potato Fries - add 1

Substitute Onion Rings, Side Salad or Caesar Salad - add 2

PRIME BEEF BURGER 1/3 POUND*

Prime Beef Served on a House Baked Potato Roll, Lettuce, Tomato, Beardslee Smoky Burger Spread 15

DOUBLE PATTY 18.5

AMERICAN WAGYU 1/2 POUND*

Mishima Ranch American Wagyu Beef, House Baked Potato Roll, Lettuce, Tomato, Beardslee Smoky Burger Spread 18.5

FIRE GRILLED CHICKEN SANDWICH

Fresh Northwest Chicken Breast, House Baked Potato Roll, Lettuce, Tomato, Herb-aioli 16

APPLEWOOD SMOKED SALMON SANDWICH*

Northwest King Salmon Filet, Smoked over Applewood, Pickled Red Onion, Preserved Lemon Tartar, Frisée, Tomato, House Baked Potato Roll 19

HOUSE MADE VEGGIE BURGER

Veggie Patty made with Black-eyed Peas, Quinoa, Sweet Potato, Kale, topped with Pickled Onion, Lettuce, Tomato, Herb-aioli 15

ADD TO ANY BURGER:

American, Cheddar, Fontina Pepper Jack or Blue Cheese 1

Bacon, Egg* or Sautéed Mushrooms 2

ROASTED BEET SALAD

Roasted Golden and Red Beets, Frisee, Pistachios, Chevre, Champagne Shallot Vinaigrette, Balsamic Reduction 11

FRENCH ONION BURGER *

6oz American Wagyu Patty, Carmelized Onion, Gruyere Cheese, Arugula, Roasted Onion Spread, House Baked Potato Bun 18.5

GUACALOTE (AKA Guacamole Turkey Burger)

Turkey Burger, Fresh Guacamole, Queso Fresco, Tomato, Shredded Lettuce, Chipotle Mayo, House Baked Serrano Cheddar Bun 17

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

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MORNING FAVORITES

TEMPURA BACON

Crispy fried applewood bacon, maple-sambal dipping sauce 9.5

GRANOLA PARFAIT

House made almond coconut granola, honey yogurt, strawberries, pineapple 9

CAST IRON CINNAMON ROLL

Big enough to share with all your friends, golden raisins & cream cheese frosting 9.5

BOTHELL BEIGNETS

Our version of the New Orleans classic five pillows of fried fun, orange-sugar 7

BREAKFAST

JAMBAQUILES

Crew favorite! Tortilla chips, eggs, salsa roja, jamba sauce, onion, pepperjack, queso fresco, avocado crema, cilantro 13.5

NO HARM, NO FOWL (vegan)

Sweet potato hash, house made veggie patty, salsa roja, avocado crema, crispy kale 13.5

CHORIZO BURRITO

Breakfast potatoes, eggs, chorizo, salsa roja, pepperjack, frizzled onions, avocado crema 13.5

425 BURRITO

Breakfast potatoes, eggs, bacon, sausage, jamba sauce, pepperjack, frizzled onions, avocado crema 13.5

BEARDSLEE BRICK OVEN EGGS

Served in a cast iron skillet with your choice of white or wheat toast.

ANDOUILLE*

Russet potato hash, house made Andouille sausage, jamba sauce, eggs, parmesan 14.5

CHORIZO*

Sweet potato hash, house made Mexican chorizo, eggs, salsa roja, avocado, queso fresco 14.5

ITALIAN*

Russet potato hash, house made Italian sausage, marinara, ricotta, Parmigiano Reggiano 14.5

SIDES & ADD-ONS

HOMETOWN TOAST

From Bothell's own Hillcrest Bakery - your choice of white or wheat 2.5

BACON

Two thick-cut strips, applewood smoked 3

SEASONAL FRUIT

A selection of what's fresh 4.5

MAC & CHEESE WITH BACON AND

SMOKED GOUDA

Applewood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan and Frizzled Onions

Small 10 Large 15.5

RUSSET FRIES WITH SEA SALT

With House Ketchup 5 / 8.5

SWEET POTATO FRIES

With Chipotle Ranch 6 / 9.5

ONION RINGS

With House Ketchup 6 / 11.5

GREEN SALAD 5.5 / 9

BRUNCH COCKTAILS

MIMOSA

Cava served with your choice of Orange juice, Strawberry or Blueberry Odwalla 9

CREAMSICLE MIMOSA

Stoli Vanilla, Tuaca, Orange juice, Cava 12.5

AMANDAMOSAS

Grapefruit juice, St. Germaine, Cava 11.5

PEPPERCORN MARY

Pink Peppercorn infused vodka and house made Mary mix, with a salt & pepper rim & Bacon 13.5

HABANERO MARY

Habanero infused vodka and house made Mary mix, with a chili lime salt rim & Pickled Jalapeno 13.5

PICKLED MARY

Pickle spice infused vodka and house made Mary mix, with a salt rim & Pickled Vegetables 13.5

BOTTOMLESS MIMOSA

(requires the purchase of 1 Entrée)

Cava served with your choice of Orange juice, Strawberry or Blueberry Odwalla 20

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