

BRUNCH MENU

SATURDAY & SUNDAY

11:45am-2pm



AFTERNOON FAVORITES

GREENLEAF IPA-JALAPENO HUMMUS

Served with Fresh Cut Vegetables and Garlic Flatbread 13.5

STOUT-INFUSED DEVILED EGGS

Topped with Stout Pickled Mustard Seed 11.5

PICKLED VEGETABLES

Seasonal Selection of House-pickled Vegetables 9.5

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 11.5

BEARDSLEE FAVORITES SAMPLER

Kalbi Meat Candy, Deviled Eggs, Onion Rings, Pretzel, Smoked Gouda Sauce (Serves 2-4) 17.5

HOUSE MADE BREWING GRAIN PRETZELS

Served with Smoked Gouda Sauce, Honey Butter & Mustard 10.5

PINEAPPLE HABANERO WINGS

Dry Rubbed Crispy Draper Valley Chicken Wings Pineapple Habanero Sauce, Toasted Coconut, Green Onion 16

SOUPS & SALADS

TORTILLA SOUP

Roasted Chicken, Roasted Corn-Tomatillo Salsa, Tortilla Strips 8/12

GREEN SALAD

Mixed Greens, Tomato, Carrot, Red Onion, Choice of Dressing 6.5/10

CHOP CHOP SALAD

Romaine, Basil, Salami, Grilled & Chilled Chicken, Chickpeas, Artichoke, Tomato, Olives, Mozzarella, Italian Parmigiano Vinaigrette 18

ROMAINE HEART CAESAR SALAD

Parmigiano-Reggiano, Asiago, Lemon, House Made Caesar Dressing, Garlic Pretzel Crouton 11.5

ADD TO ANY SALAD:

Grilled Chicken 5/8

Applewood Smoked Northwest King Salmon Filet* 12

HALIBUT FISH & CHIPS*

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

One Piece 17

Two Piece 24

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 16

DOUBLE PATTY 19.5

AMERICAN WAGYU 1/2 POUND*

Mishima Ranch American Wagyu Beef, House Baked Potato Roll, Lettuce, Tomato, Beardslee Smoky Burger Spread 19.5

FIRE GRILLED CHICKEN SANDWICH

Fresh Northwest Chicken Breast, House Baked Potato Roll, Lettuce, Tomato, Herb-aioli 17

APPLEWOOD SMOKED SALMON SANDWICH*

Fresh Northwest Steelhead Filet, Smoked over Applewood, Pickled Red Onion, Preserved Lemon Tartar, Frisée, Tomato, House Baked Potato Roll 19.5

HOUSE MADE VEGGIE BURGER

Veggie Patty made with Black-eyed Peas, Quinoa, Sweet Potato, Kale, topped with Pickled Onion, Lettuce, Tomato, Herb-aioli 16

ADD TO ANY BURGER:

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

CHEF SPECIALS

THE CUBAN SANDWICH

Crisp Grilled Bun, Braised Pulled Pork, House Cured & Smoked Pork Loin, Pickles, Swiss Cheese, Mustard 17

JUICY LUCIA *

Fontina, American Cheese & Roasted Jalapeno Stuffed inside a Prime Beef Burger, Shredded Lettuce, Tomato, Pickled Onion, Chipotle Mayo, House Baked Serrano Cheddar Bun 18

PEACHES, PECANS & HERICOT VERTS SALAD

Crisp Greens, Pince Peaches, Red Onion, Hericot Verts, Candied Pecans, Sweet-n-Sour Mustard Vinaigrette 11.5

AHI POKE BOWL

Ahi Tuna, "Hawaiian Style", Maui Sweet Onions, Ogo, Garlic, Spicy, Sweet Soy-Sesame Sauce, Cucumber, Sushi Rice 18

FRENCH ONION BURGER *

6oz American Wagyu Patty, Carmelized Onion, Gruyere Cheese, Arugula, Roasted Onion Spread, House Baked Potato Bun 19.5

GUACALOTE (AKA Guacamole Turkey Burger)

Turkey Burger, Fresh Guacamole, Queso Fresco, Tomato, Shredded Lettuce, Chipotle Mayo, House Baked Serrano Cheddar Bun 18

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



BRUNCH MENU

SATURDAY & SUNDAY

11:45am-2pm

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 14

425 BURRITO

Breakfast potatoes, eggs, bacon, sausage, jamba sauce, pepperjack, frizzled onions, avocado crema 14

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 16.5*

RUSSET FRIES WITH SEA SALT

With House Ketchup 6 / 9.5

SWEET POTATO FRIES

With Chipotle Ranch 7 / 10.5

ONION RINGS *With House Ketchup 7 / 12.5*

GREEN SALAD 6.5 / 10

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

AMANDAMOS

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 chill 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

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