

STARTERS

HOT DUNGENESS CRAB & ARTICHOKE DIP

Served with Garlic Flatbread 17

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

SAUSAGE SAMPLER

Taster Size of all **Four** of our House Made Sausages, served with Stout-infused Mustard & Pickled Onions 16.5

PICKLED VEGETABLES

Seasonal Selection of House-pickled Vegetables 8.5

BEER NUTS

Sweet & Salty or Sweet & Spicy 7

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

POUTINE

House cut French Fries topped with Beecher's Cheese Curds & Brown Veal Gravy 7.5 / 12

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 10.5

SOUPS & SALADS

ROASTED CHICKEN TORTILLA SOUP

Topped with Fresh Tomatillo, Cilantro, Roasted Corn, Avocado, Corn Tortilla Strips 7/11

BABY ICEBERG WEDGE SALAD

Bacon, Olive, Egg, Tomato, Blue Cheese and Frizzled Onions 13.5

CHOP CHOP SALAD

Romaine, Basil, Salami, Grilled & Chilled Chicken, Chickpeas, Artichoke, Tomato, Olives, Mozzarella, Italian Parmigiano Vinaigrette 16.5

ROMAINE HEART CAESAR SALAD

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

ADD TO ANY SALAD:

Grilled Chicken 4/6

Smoked Wild Coho Filet* 10

HOUSE MADE SAUSAGES

ALL PORK AND CHICKEN PRODUCTS ARE FRESH, NATURAL AND SOURCED LOCALLY

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

Substitute Onion Rings, Sweet Potato Fries or Side Salad - add 1

BRATWURST

Pork & Veal Sausage, House-cured Sauerkraut & Stout-infused Mustard with a Brewing Grain Pretzel Roll 14

SPICY SEATTLE

Spiced Pork Sausage, Cream Cheese & Caramelized Onions with a Fresh Baked Roll 14

GARLIC CHICKEN

Chicken & pork sausage, Grilled Peppers & Onions, Heb-Aioli, with a Fresh Baked Roll 14

ENTREES

8oz TOP SIRLOIN*

Red Wine Marinated, House Cut Fries and Roasted Garlic Aioli 23

7oz FILET*

Topped with Truffle Butter, House Cut Fries and Roasted Garlic Aioli 28

13oz NY STRIP*

Topped with Herb Butter, House Cut Fries and Roasted Garlic Aioli 38

ADD BLUE CHEESE 1 ADD MUSHROOMS 2

HALIBUT FISH & CHIPS*

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

One piece 15.5

Two piece 23

Three piece 29

CEDAR PLANK COHO SALMON*

Fresh Wild Coho Salmon, Roasted in our Brick Oven On Western Cedar to Impart a Rich Smokey-Woodsy Flavor. Heirloom Tomato-Basil Relish, Sundried Tomato Polenta, Pesto Beurre Blanc 24

BURGERS & SANDWICHES

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

Substitute Onion Rings, Sweet Potato Fries or Side Salad – add 1

PRIME BEEF BURGER 1/3 POUND*

Prime Beef Served on a House Baked Potato Roll, Lettuce, Tomato, Beardslee Smoky Burger Spread 14.5
DOUBLE PATTY 18

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 15.5

APPLEWOOD SMOKED SALMON SANDWICH*

Fresh Wild Coho Filet, Smoked over Applewood, Pickled Red Onion, Preserved Lemon Tartar, Frisée, Tomato, House Baked Potato Roll 18

HOUSE MADE VEGGIE BURGER

Veggie Patty made with Black-eyed Peas, Quinoa, Sweet Potato, Kale, topped with Pickled Onion, Lettuce, Tomato, Herb-aioli 14.5

ADD TO ANY BURGER:

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

HAND-TOSSED PIZZAS

PEPPERONI

Spicy Pepperoni, Di'Napoli Tomato Sauce, Mozzarella & Parmigiano-Reggiano Cheese 15

ZUCCHINI & CHEVRE

Roasted Garlic, Spinach, Fontina, Pecorino & Chevre Cheese and Extra Virgin Olive Oil 15.5

HEIRLOOM TOMATO & PANCETTA

Heirloom Tomato, Pancetta, Fresh Mozzarella, Parmigiano Reggiano, Di'Napoli Tomato Sauce, Arugula, Basil Vinaigrette 16.5

SPICY CHICKEN AVOCADO

Spicy Grilled Chicken, Tomato, Pepper Jack, Avocado, House Salsa 16.5

CHARCUTERIE

Our own Italian Sausage, Salami, House Cured Coppacolla, Speck, Tomato, Roasted Peppers, Fresh Mozzarella, Parmigiano-Reggiano and Extra Virgin Olive Oil 18.5

SIDES

MAC & CHEESE WITH BACON AND SMOKED GOUDA

Applewood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan and Frizzled Onions
Small 10 Large 15.5

BRICK OVEN ROASTED BROCCOLI

Smoked Gouda Sauce, Frizzled Onions 6 / 9.5

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

DESSERTS

FRESH BAKED CAST IRON COOKIE

With Dark Chocolate Chips and Vanilla Ice Cream 9

BPH BRICK OVEN BROWNIE

Warm Fudgy Brownie, Spicy Peanuts, Vanilla Ice Cream, Caramel Sauce 9

CRÈME BRULEE TRIO

Vanilla bean, Bourbon-Butterscotch, Chocolate 10

PEACH BLUEBERRY CRISP

Hot Baked Fresh Peaches & Blueberries with Buttery Cinnamon Crisp Topping 9