



## 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 DEVEILED 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, Veal Gravy & 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 8 / 12.5

### GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 10.5

## SOUPS & SALADS

### CREAMY CHICKEN, HAM & WILD RICE SOUP

Roasted Chicken, House Cured Ham, Vegetables, Creamy Chicken Broth, Wild Rice 7.5/12

### BUTTERNUT SQUASH SOUP

Creamy Rich Butternut Squash Soup, Topped with Maple Glazed Bacon & Pecans 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

## 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 Sweet Potato Fries - add 1

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

### BRATWURST

Pork & Veal Sausage, House-cured Sauerkraut & Stout-infused Mustard with a Brewing Grain Pretzel Roll 14.5

### SPICY SEATTLE

Spiced Pork Sausage, Cream Cheese & Caramelized Onions with a Fresh Baked Roll 14.5

### POUTINE SAUSAGE

Prime Beef and Pork Sausage, Stuffed with Beecher's Cheese Curds, Topped with Brown Veal Gravy & Caramelized Onion, House Baked Soft Roll 15

## ENTREES

### 8oz TOP SIRLOIN\*

Fire Grilled, Red Wine Marinated, House Cut Fries, Roasted Garlic Aioli 23

### 7oz FILET\*

Fire Grilled, Truffle Butter, House Cut Fries, Roasted Garlic Aioli 29

### 12oz COWBOY RIBEYE\*

Seared, BBQ Rub, Onion Ring, BBQ Steak Sauce, House Cut Fries 35

ADD BLUE CHEESE 1 ADD MUSHROOMS 2

### 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

### ANCHO CHILI SALMON\*

Ancho Chili Rubbed, Lightly Smoked Northwest King Salmon, Southwest Potato Cake, Sweet Chili Hollandaise, Lime Cream, Roasted Yellow Squash 27

## CHEF SPECIALS

### APPLEWOOD SMOKED BABY BACK RIBS

House Smoked Salmon Creek Farms All Natural Baby Back Ribs, BBQ Rub, Root Beer Rib Sauce, Choice of Two Sides 27

### BRUSSEL SPROUTS

Fried Brussel Sprouts, Lemon, Caper, Anchovy, Reggiano Parmesan 9

### ROASTED BEET SALAD

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

### FRENCH ONION BURGER \*

6oz Fire-Grilled American Wagyu Patty, Carmelized Onion, Gruyere Cheese, Arugula, 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

### 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

### FOUR CHEESE MANICOTTI

Ricotta, Parmigiano, Fontina, Mozzarella & Fresh Herbs Stuffed inside Tender Jumbo Pasta Topped with your Choice of Pesto Grilled Vegetables or House Made Spicy Italian Sausage 19

## 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

## HAND-TOSSED PIZZAS

### PEPPERONI

Spicy Pepperoni, Malted Dough, Di'Napoli Tomato Sauce, Mozzarella & Parmigiano-Reggiano Cheese 16

### COPPA, ROCKET, & PARMIGIANO

House Cured Coppacolla, Arugula, Cherry Tomato, Fresh Mozzarella, Reggiano Parmigiano, Pecorino Romano 17

### PESTO GRILLED VEGETABLE & CHEVRE

Pesto Marinated & Grilled Yellow Squash, Sweet Pepper, Onion & Mushroom, Rich Goat Cheese, Balsamic Reduction 17

### XXX SMOKED CHICKEN

Brined & Smoked Chicken Breast, Double Smoked Bacon, Smoked Gouda Sauce, Pickled Onion, Mozzarella, BBQ Sauce Drizzle 17.5

### CHARCUTERIE

Our own Italian Sausage, Salami, 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 7 / 11

### 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

Valrhona Dark Chocolate Chips, 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

### PINEAPPLE UPSIDE DOWN CHEESECAKE

Rich NY Style Cheesecake, Graham Cracker Crust, Pineapple, Maraschino Cherry, Pecan Caramel Sauce 10

### BEARDSLEE FLOAT

Jager Porter with Vanilla Ice Cream 9

### ICE CREAM

Madagascar Vanilla or Seasonal Sorbet 5

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