



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

TOMATO BASIL SOUP

Creamy Tomato Soup, Basil Cream, Sourdough Croutons 7/11

TEXAS STEAK CHILI

All Meat Chili, Beef & Pork Simmered with Five Chili's, Onion, Tomato, Cheddar Cheese, Tortilla Strips, Fresh Salsa 8/12.5

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, Herb-Aioli, with a Fresh Baked Roll 14

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 28

12oz COWBOY RIBEYE*

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

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

LEMON GRASS SALMON*

Lemon Grass Crusted Fresh Wild Coho Salmon, Sushi Rice, Pickle Slaw, Coconut Curry 24

CHEF SPECIALS

CHILI CHEESE FRIES

House Cut Fries, Texas All Meat Chili, Tillamook Cheddar 12

PEAR, CHEVRE & PECAN SALAD

Crisp Greens, Baby Spinach, Fresh Pear, Red Onion, Goat Cheese, Candied Pecans, Maple-Balsamic Vinaigrette 11.5

GRILLED CHEESE & PROSCIUTTO

with TOMATO BASIL SOUP

Crispy Sourdough, Fontina, Mozzarella, Parmigiano Reggiano, Prosciutto Ham, Basil Pesto Spread 14.5

FRENCH ONION BURGER *

6oz Fire-Grilled American Wagyu Patty, Carmelized Onion, Gruyere Cheese, Arugula, House Baked Potato Bun 18.5

CREOLE TURKEY BURGER

House Smoked Turkey Burger, Creole Sauce, Shredded Lettuce, Tomato, Tabasco Cream Cheese, House Baked Potato Bun 15.5

ULTIMATE BACON BURGER*

1/3 Pound Burger Patty, 40% Ground Bacon, 60% Ground Chuck, AppleWood Smoked Bacon, House Canadian Bacon, Lettuce, Tomato, Cheddar, Beardslee Burger Spread, House Baked Potato Bun 17

POUTINE SAUSAGE

Fire Grilled Prime Beef and All Natural Pork Sausage, Stuffed with Beecher's Cheese Curds, Topped with Brown Veal Gravy, Caramelized Onion, House Baked Soft Roll 14

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, Malted Dough, Di'Napoli Tomato Sauce, Mozzarella & Parmigiano-Reggiano Cheese 15

COPPA, ROCKET, & PARMIGIANO

House Cured Coppacolla, Arugula, Cherry Tomato, Fresh Mozzarella, Reggiano Parmigiano, Pecorino Romano 16

THE GOLDEN CHANTERELLE

Chanterelle, Cremini, Portabella, Porcini, Fontina, Pecorino Romano, Herbs 16

SPICY CHICKEN AVOCADO

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

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 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

Valrhona Dark Chocolate Chips, Vanilla Ice Cream 9

BPH BRICK OVEN BROWNIE

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

CRÈME BRULÉE TRIO

Vanilla bean, Bourbon-Butterscotch, Chocolate 10

PUMPKIN WHITE CHOCOLATE CHEESECAKE

Rich Pumpkin NY Style Cheesecake, Warm Pecan Caramel Sauce, Praline Brittle 10

BEARDSLEE FLOAT

Sour Cherry Ale or Sidewinder Stout 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.