



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

SMOKED BUFFALO WINGS

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

GRILLED KALBI PORK MEAT CANDY

Salmon Creek Farms Pork Loin, Kalbi Sauce, Sesame 10.5

BRUSSELS SPROUTS

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

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

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

BLACKENED SALMON*

Blackened NW King Salmon, Creole Vegetables, Lemon Butter Sauce 27

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

BACON GOUDA OYSTERS

Warmed Pacific Oysters Topped, Smoked Gouda Sauce, House Cured Bacon, Chives 12

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, 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

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

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

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

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

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

PINEAPPLE UPSIDE DOWN CHEESECAKE

Rich NYStyle 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.