



STARTERS

HOT DUNGENESS CRAB & ARTICHOKE DIP

Served with Garlic Flatbread 18

GREENLEAF IPA-JALAPENO HUMMUS

Served with Fresh Cut Vegetables & Garlic Flatbread 13.5

STOUT-INFUSED DEVEILED EGGS

Topped with Stout Pickled Mustard Seed 11.5

SAUSAGE SAMPLER

Taster Size of *Four* of our House Made Sausages served with Stout-infused Mustard, Veal Gravy, Pickled Onions 17.5

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, Pretzel Mustard 10.5

PINEAPPLE HABANERO WINGS

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

POUTINE

House Cut Fries, Brown Veal Gravy, Beecher's Cheese Curds 9 / 13.5

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 Copper River Sockeye Filet* 12

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 15.5

SEATTLE SAUSAGE

Spicy Smoked Pork Sausage, Cream Cheese & Caramelized Onions with a Fresh Baked Roll 15.5

POUTINE SAUSAGE

Prime Beef and Pork Sausage, Stuffed with Beecher's Cheese Curds, Topped with Brown Veal Gravy & Caramelized Onion, House Baked Soft Roll 16

ENTREES

Add a Caesar or green salad with your entree for only \$5

STEAK FRITES*

Fire Grilled, 8oz Top Sirloin Cap Steak, Red Wine Marinated, House Cut Fries, Roasted Garlic Aioli 24

7oz FILET*

Fire Grilled, Truffle Butter, House Cut Fries, Roasted Garlic Aioli 31

12oz RIBEYE*

Fire Grilled, Herb Butter, House Cut Fries, Roasted Garlic Aioli 36

ADD BLUE CHEESE 1 ADD MUSHROOMS 2

HALIBUT FISH & CHIPS*

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

One piece 17

Two piece 24

POTATO CHIP HALIBUT *

Tim's Potato Chip Crusted Fresh NW Halibut, Brick Oven Roasted, on a Summer Salad of Heirloom Tomato, Arugala, Haricot Vert, & Radish Lemon Thyme Vinaigrette 29

CHEF SPECIALS

PEACHES, PECANS & HERICOT VERTS SALAD

Crisp Greens, Pence 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

THE CUBAN SANDWICH

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

GUACALOTE (AKA Guacamole Turkey Burger)

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

FRENCH ONION BURGER *

Prime Beef Burger, French Onion Jam, Gruyere Cheese, Arugula, Roasted Onion Spread, House Baked Potato Bun 19.5

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

HAND-TOSSED PIZZAS

Add a Caesar or green salad with your entree for only \$5

CHEESE, CHEESE, CHEESE

Malted Dough, Di'Napoli Tomato Sauce, Mozzarella, Fontina, Parmigiano-Reggiano Cheese 15.5

PEPPERONI

Spicy Pepperoni, Malted Dough, Di'Napoli Tomato Sauce, Mozzarella, Parmigiano-Reggiano 17

THE GOLDEN CHANTERELLE

Hand Tossed Malted Pizza Dough, Garlic Olive Oil, Chanterelle, Cremini, & Porcini Mushrooms, Fontina Cheese, Pecorino Romano, Herbs. 18

SPICY CHICKEN AVOCADO

Spicy Grilled Chicken, Tomato, Pepper Jack, Avocado, House Salsa 18.5

CHARCUTERIE

Our own Italian Sausage, Salami, Coppacolla, Speck, Tomato, Roasted Peppers, Fresh Mozzarella, Parmigiano-Reggiano and Extra Virgin Olive Oil 19.5

DESSERTS

PEACH & BLACKBERRY CRISP

Fresh Peaches & Blackberries with a Buttery Oat Topping Vanilla Ice Cream, Baked To Order. 10

CRÈME BRULÉE TRIO

Vanilla bean, Bourbon-Butterscotch, Chocolate 10

BLACKBERRY CHEESECAKE

Rich New York Style Cheesecake, Graham Cracker Crust, Fresh Blackberries, Blackberry Coulis 11

BEARDSLEE FLOAT

Jager Porter with Rich Vanilla Ice Cream 10

ICE CREAM

Madagascar Vanilla or Seasonal Sorbet 6

FRESH BAKED CAST IRON COOKIE

Valrhona Dark Chocolate Chips, Vanilla Ice Cream 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 *

In House Ground Prime Ground Chuck Served on a House Baked Potato Roll, Lettuce, Tomato, Beardslee Smoky Burger Spread 16
DOUBLE PATTY 19.5

AMERICAN WAGYU 1/2 POUND*

Akaushi 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 Copper River Sockeye 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

SIDES

MAC & CHEESE WITH BACON AND SMOKED GOUDA

Applewood Smoked Bacon, Smoked Gouda, Fontina, Caramelized Onion, Parmesan and Frizzled Onions
Small 11 Large 16.5

BRICK OVEN ROASTED BROCCOLI

Smoked Gouda Sauce, Frizzled Onions 8 / 12

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

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