



# Birch & Barley

## SPICY DISH

### SPINACH & ARTICHOKE DIP

A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with baked pita.

 \_\_\_\_\_ 10<sup>00</sup>

### STEAMED MUSSELS


Mussels steamed in butter, onions and garlic, then finished in chardonnay.

Served with fresh-baked baguette slices for dipping.

 \_\_\_\_\_ 13<sup>00</sup>

try it crimson style 16<sup>00</sup>

### FRIED CHEESE GRITS

House made grits mixed with parmesan and cheddar cheeses and our house cajun spices. Deep fried and served with house made puttanesca.  \_\_\_\_\_ 8<sup>00</sup>

## TASTES CRAB CAKES

Seasoned Jumbo lump crab cakes that are pan-seared and served with Creole rémoulade and lemon.

\_\_\_\_\_ 14<sup>00</sup>

### BIRCH PUB PRETZELS

Four fresh-baked, buttered & salted pretzels served with house-made beer cheese and beer mustard dipping sauces.

 \_\_\_\_\_ 9<sup>00</sup>

### ROASTED RED PEPPER HUMMUS

Local **PNW Farmers' Cooperative** chickpeas with fire-roasted red bell pepper and spices. Served with baked pita and sliced seasonal vegetables.

 \_\_\_\_\_ 9<sup>00</sup>

### PULLMAN POUTINE

Seasoned fries smothered with our house made Guinness gravy, Cougar Gold® cheese and green onions and bacon.

 \_\_\_\_\_ 12<sup>00</sup>

### BUFFALO WING BITES

Tender, boneless chicken bites fried golden and tossed in our chef's award-winning buffalo sauce.

  \_\_\_\_\_ 11<sup>00</sup>

## SOUPS & SALADS

### BLACKENED SALMON CAESAR

Blackened salmon atop crisp romaine lettuce tossed with Caesar dressing and Parmesan cheese.

\_\_\_\_\_ 17<sup>00</sup>

### HOUSE-MADE SOUPS

Beef & Barley • Tomato Basil Soup  
Soup du Jour • Gumbo

\_\_\_\_\_ Cup 5<sup>00</sup>

\_\_\_\_\_ Bowl 7<sup>00</sup>

\_\_\_\_\_ (\$1 more for Gumbo)

### CHOPPED SEAFOOD SALAD

Bay shrimp, crab, artichoke hearts, tomatoes, and cucumbers with mixed greens, all tossed in fresh basil vinaigrette and topped with pine nuts.

\_\_\_\_\_ 16<sup>00</sup>

### GRILLED SALMON SALAD

Grilled salmon, served over a bed of spinach and tossed with cucumber, red onion, grape tomato and Parmesan cheese in our honey-truffle vinaigrette.

\_\_\_\_\_ 15<sup>00</sup>

### BIRCH BLEU

Mixed greens with pears, candied walnuts, bleu cheese crumbles, huckleberry vinaigrette, and tomatoes.

\_\_\_\_\_ 12<sup>00</sup>

### GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

Grilled cheese crostinis using fresh-baked baguette with WSU Natural Viking cheese. Served with a bowl of tomato-basil soup.

 \_\_\_\_\_ 12<sup>00</sup>

## SANDWICHES & BURGERS

All sandwiches and burgers are served with your choice of Birch fries, Cajun fries or ranch fries.

### HONEY BEAU-BEAU


Provolone cheese, tomatoes, cucumbers, red onions, sprouts and a garlic cream cheese spread on rye bread with a sweet honey chili dressing.

\_\_\_\_\_ 13<sup>00</sup>

add turkey 2<sup>00</sup>

### SOUTHWEST BLACK BEAN WRAP

Seasoned black beans and barley in a tomato-basil tortilla, with Southwest chipotle mayo, pepper jack, sweet onions, lettuce, tomato and a side of salsa.

 \_\_\_\_\_ 12<sup>00</sup>

add chicken, 2<sup>00</sup>

### BARREL-AGED BURGER

A ½ pound beef patty with sautéed portobello mushrooms, thick-cut bacon and cheddar cheese atop a bleu cheese toasted bun, all smothered in a zesty beer cheese sauce.

\_\_\_\_\_ 14<sup>50</sup>

### PRIME RIB DIP

Slow-roasted prime rib rubbed with house seasoning then sliced. Served atop a fresh-baked, grilled hoagie, served with au-jus.

\_\_\_\_\_ 13<sup>00</sup>

add cheese, 1<sup>00</sup>

add onions, 50¢

### COUGAR BURGER

A half-pound char-grilled beef patty served on a fresh-baked, grilled bun with Cougar Gold® cheese, lettuce, tomato, red onion and pickle.

 \_\_\_\_\_ 13<sup>00</sup>

add bacon, 1<sup>25</sup>

### SHRIMP OR CATFISH PO-BOY

We season, spice and bread shrimp or catfish, fry it golden brown and top it with shredded lettuce, Creole rémoulade and Vandal Pepper Sauce.

Served on a hoagie roll or make it a wrap.

  \_\_\_\_\_ 14<sup>00</sup>

Add tomato or onion .50 each

### SPECIAL K RANCH - BIRCH BURGER

Ask your server about our grilled 1/3lb grass fed, hormone free, USDA certified Angus beef Specialty Burger served on a toasted bun. \_\_\_\_\_ 14<sup>00</sup>

# STEAK

All of our steaks are served with seasonal vegetables and your choice of potato: garlic mashed, herb-roasted red, or baked... or try our pan-seared 3-grain risotto cakes.\*

## RIB EYE

This 14oz choice beef is hand-cut in-house, then rubbed in a robust blend of seasonings and chargrilled. This melt-in-your-mouth beef is crowned with crispy sweet onion straws.

25<sup>00</sup>

## TOP SIRLOIN STEAK BITES

Tender, lean, bite-sized steak generously dusted with spices and deep-fried for a crispy outside and tender, juicy inside.

17<sup>00</sup>

## PRIME RIB

Our thick-cut, choice prime rib is rubbed with house seasoning and slow roasted. Served with traditional horseradish sauce and au-jus.

12oz, 20<sup>00</sup>

16oz, 25<sup>00</sup>

## BBQ PORK RIBS

Slow roasted and grilled pork ribs with choice of Birch dry rubbed or BBQ sauce.

half rack 15<sup>00</sup>

full rack 18<sup>00</sup>

## NEW YORK STEAK & BLEU

12oz hand-cut, choice NY strip, char-grilled and topped with crumbled bleu cheese butter.

23<sup>00</sup>

## STEAK COMBO

Premium 6oz sirloin steak chargrilled and served with seasonal vegetables, and choice of potato.

15<sup>00</sup>

cajun Seasoned Jumbo Shrimp 20<sup>00</sup>

lobster Mac & Cheese 21<sup>00</sup>

# SEAFOOD

## BIRCH SALMON

Ask your server about our current salmon preparation. Served with jasmine rice and seasonal vegetables.

17<sup>50</sup>

## CREOLE BLACKENED CATFISH

Catfish rolled in our house creole seasoning blend, then blackened. Served over our house made black bean cakes and topped with spicy creole sauce.

18<sup>00</sup>

## COUGAR LOBSTER MAC

WSU's world-famous Cougar Gold® Cheese and Gruyere cheese unite with orecchiette pasta and sautéed lobster bites.

17<sup>00</sup>

## ETOUFFEE SHRIMP/CRAWFISH

A classic Southern dish of crawfish or shrimp combines with garlic, onions and spices in a creamy sauce. Served with jasmine rice and sliced baguette for dipping. **Can't decide?**

Try a shrimp and crawfish combination.

18<sup>00</sup>

## AHI TUNA WRAPS

Pan seared sesame crusted Ahi tuna cooked to medium rare, shredded red cabbage, carrots and bean sprouts served on butter lettuce leaves with a jalapeño vinaigrette. Served with jasmine rice and lime wedges.

18<sup>00</sup>

## GULF GUMBO

Shrimp, crab and Andouille sausage combined with onion, celery, peppers, tomatoes and okra, served over jasmine rice with a fresh-baked baguette.

15<sup>00</sup>

## CREOLE PAELLA

Sautéed mussels, shrimp, crawfish and Andouille sausage simmered in rich creamy Creole sauce over jasmine rice.

Served with a baguette.

21<sup>00</sup>

## BEER COD BATTERED

Tender cod fried golden brown in our own beer batter and served with piping hot Birch fries.

16<sup>00</sup>

## BLACKENED SALMON

A boldly blackened salmon filet is covered with a crab Creole sauce and served with seasonal vegetables and jasmine rice.

19<sup>00</sup>

# ENTREES

## CHICKEN & DUMPLINGS

Tender roasted, pulled chicken and assorted vegetables smothered in savory gravy over house-made dumplings.

16<sup>00</sup>

## MUSHROOM CHICKEN

Grilled chicken breast topped with a caramelized onion and cremini mushroom cream sauce. Served with jasmine rice and seasonal vegetables.

17<sup>00</sup>

## PAN-SEARED HERB CHICKEN

A seasoned chicken breast pan-seared with fresh herbs and spices. Served with our 3-grain risotto cakes and seasonal vegetables.

17<sup>00</sup>

## VEGETABLE CURRY

Tender Portobello mushrooms, red and green peppers, red onions, carrots, celery, sweet peas, baby corn and red potatoes in a honey coconut curry sauce. Served over jasmine rice.

16<sup>00</sup>

add chicken 2<sup>50</sup>

add shrimp 4<sup>00</sup>

## BREADED PORK TENDERLOIN

Country-style pork tenderloin fried golden brown, served with mashed potatoes, gravy and seasonal vegetables.

17<sup>00</sup>

## RAJIN' CAJUN PASTA

Chicken, shrimp and Andouille sausage sautéed with red and green peppers. Tossed with cavatappi pasta and Cajun cream sauce. Topped with Parmesan cheese, green onion and tomato and served with a fresh-baked baguette.

18<sup>00</sup>

All of our baguettes, buns and hoagies are baked fresh by local bakeries. Something you probably already know but we are required to tell you...

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.