



Birch & Barley

SPICY DISH

SPINACH & ARTICHOKE DIP

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

 _____ 10⁰⁰

STEAMED MUSSELS

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

Served with fresh-baked baguette slices for dipping.

 _____ 14⁰⁰
_____ try it crimson style 17⁰⁰

BUFFALO WING BITES

 Tender, boneless chicken bites fried golden and tossed in our chef's award-winning buffalo sauce. _____ 13⁰⁰

TASTES CRAB CAKES

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

_____ 14⁰⁰

BIRCH PUB PRETZELS

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

 _____ 10⁰⁰

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.

 _____ 9⁰⁰

PULLMAN POUTINE

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

 _____ 13⁰⁰

SOUPS & SALADS

BLACKENED SALMON CAESAR

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

_____ 17⁰⁰

HOUSE-MADE SOUPS

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

_____ Cup 5⁰⁰
_____ Bowl 7⁰⁰
_____ (\$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.

_____ 16⁰⁰

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.

_____ 16⁰⁰

BIRCH BLEU

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

_____ 13⁰⁰

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.

 _____ 12⁰⁰

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.

_____ 13⁰⁰
_____ add turkey 2⁵⁰

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.

 _____ 12⁰⁰
_____ add chicken, 3⁰⁰

BARREL-AGED BURGER

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

_____ 15⁰⁰

PRIME RIB DIP

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

_____ 13⁰⁰

_____ add cheese, 1⁵⁰

_____ add onions, 75¢

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.

 _____ 13⁰⁰

_____ add bacon, 1⁷⁵

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. _____ 14⁰⁰

 _____ Add tomato or onion .75 each

SPECIALTY BIRCH BURGER

Ask your server about the chef's specialty burger for the week.

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.

25⁰⁰

BBQ PORK RIBS

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

half rack 15⁰⁰

full rack 19⁰⁰

NEW YORK STEAK & BLEU

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

23⁰⁰

TOP SIRLOIN STEAK BITES

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

18⁰⁰

SIRLOIN STEAK COMBO

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

15⁰⁰

lobster Mac & Cheese 21⁰⁰

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, 22⁰⁰

16oz, 26⁰⁰

SEAFOOD

BIRCH SALMON

Ask your server about our current salmon preparation.

18⁰⁰

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.

18⁰⁰

FISH FRY

We bread and season cuts of catfish and cod with tartar sauce and lemon for a tasty fish fry. Served with choice of fries, baked, roasted red, or garlic mashed potatoes.

15⁰⁰

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.

19⁰⁰

GULF GUMBO

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

15⁰⁰

CREOLE PAELLA

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

22⁰⁰

BLACKENED SALMON

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

18⁰⁰

COUGAR LOBSTER MAC

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

17⁰⁰

SPECIALTIES

MUSHROOM CHICKEN

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

18⁰⁰

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.

16⁰⁰

VEGETABLE CURRY

Tender 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.

16⁰⁰

add chicken 3⁰⁰

add shrimp 4⁵⁰

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.

20⁰⁰ 

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.