



Birch & Barley

TASTES

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. _____ 13⁰⁰

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.

_____ 9⁰⁰

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.

_____ 12⁰⁰

BUFFALO WING BITES

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

_____ 11⁰⁰

SOUPS & SALADS

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

HOUSE-MADE SOUPS

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

Cup 5⁰⁰

Bowl 7⁰⁰

_____ (\$1 more for Gumbo)

BLACKENED SALMON CAESAR

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

_____ 17⁰⁰

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.

_____ 15⁰⁰

BIRCH BLEU

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

_____ 12⁰⁰

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.

PORTOBELLO SANDWICH

Grilled portobello mushroom, zucchini, yellow squash, tomato, crispy fried eggplant and basil-pesto mayo. Served on a fresh-baked, grilled bun.

_____ 13⁰⁰

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, 2⁰⁰

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.

_____ 14⁵⁰

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, 1⁰⁰

_____ 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.

_____ 13⁰⁰

_____ add bacon, 1²⁵

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 .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. _____ 14⁰⁰

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.

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

FLAT IRON STEAK

A tender 10oz, Flat-Iron steak grilled to order
With your choice of:

- Spinach & artichoke dip with onion straws 22⁰⁰
- Creole sauce with shrimp 24⁵⁰

TOP SIRLOIN STEAK BITES

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

17⁰⁰

NEW YORK STEAK & BLEU

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

23⁰⁰

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, 20⁰⁰

16oz, 25⁰⁰

STEAK COMBO

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

15⁰⁰

Cajun Seasoned Jumbo Shrimp 20⁰⁰

Lobster Mac & Cheese 21⁰⁰

SEAFOOD

BIRCH SALMON

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

17⁵⁰

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

COUGAR LOBSTER MAC

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

17⁰⁰

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.

18⁰⁰

SEAFOOD PASTA

Sautéed mussels, shrimp, crab, red and green peppers and onions tossed with cavatappi pasta in a creamy, candied walnut and parsley cream sauce. Topped with fresh tomatoes and Parmesan cheese.

21⁰⁰

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.

21⁰⁰

BEER BATTERED COD

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

16⁰⁰

BLACKENED SALMON

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

19⁰⁰

ENTREES

CHICKEN & DUMPLINGS

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

16⁰⁰

BREADED PORK TENDERLOIN

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

17⁰⁰

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.

17⁰⁰

VEGETABLE CURRY

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

16⁰⁰

add chicken 2⁵⁰

add shrimp 4⁰⁰

GRILLED LAMB CHOPS

Seasoned and grilled lamb loin chops accompanied with a rosemary mint demi glaze. Served with seasonal vegetables and choice of potato.

21⁰⁰

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.

18⁰⁰

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...

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