



# 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 with chardonnay.

Served with fresh-baked baguette slices for dipping.

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

### BIRCH WINGS

Your choice of boneless or bone-in wings, fried golden, and tossed in one of our signature sauces. (Excludes Deb's wings) Served with carrots, celery, and bleu cheese dressing.

## TASTES CRAB CAKES

Seasoned jumbo lump crab cakes which are pan-seared and served with Creole rémoulade and lemon.

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

### BIRCH PUB PRETZELS

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

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

**Deb's Wings** (bone-in only) Marinated for 24 hours in a blend of house seasoning then smoked.

**Buffalo** Chef Michael's award winning buffalo sauce.

**Golden Honey BBQ** House made gold BBQ with sweet honey and Cajun spices.

**Sweet Chili Curry** A mild blend curry and sweet peppers.

\_\_\_\_\_ 13<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>50</sup>

### PULLMAN POUTINE

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

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

### VEGETARIAN FLATBREAD

Delicious gluten-free flatbread topped with roasted garlic and caramelized onion puree, sun-dried tomatoes, feta cheese, arugula, and a drizzle of honey.

\_\_\_\_\_ 13<sup>50</sup>

## SOUPS & SALADS

### BLACKENED SALMON CAESAR

Blackened salmon on crisp romaine lettuce tossed with croutons, Caesar dressing, red onion, tomato, 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>

(1.00 more for Gumbo)

### CHOPPED SEAFOOD SALAD

Bay shrimp, crab, artichoke hearts, tomatoes, cucumbers, and 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.

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

### BIRCH BLEU

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

\_\_\_\_\_ 13<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 piping hot seasoned fries, ranch fries, or Cajun fries.

Sub sweet potato fries for an extra 1<sup>00</sup>.

### 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>50</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, 3<sup>00</sup>

### BARREL-AGED BURGER

A half-pound 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.

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

### PRIME RIB DIP

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

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

\_\_\_\_\_ add cheese, 1<sup>50</sup>

\_\_\_\_\_ 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.

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

\_\_\_\_\_ add bacon, 1<sup>75</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 .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.\*

## BLACKENED RIB EYE

14oz Cajun seasoned, blackened ribeye topped with a Maker's Mark whiskey glaze and pickled red onion hay stacks.

26<sup>00</sup>

## BBQ PORK RIBS

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

half rack 15<sup>00</sup>

full rack 19<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>

## TOP SIRLOIN STEAK BITES

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

18<sup>50</sup>

## SIRLOIN STEAK COMBO

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

16<sup>00</sup>

lobster Mac & Cheese 23<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, 22<sup>00</sup>

16oz, 26<sup>00</sup>

# SEAFOOD

## BIRCH SALMON

Ask your server about our Chef's current salmon preparation.

18<sup>00</sup>

## BAYOU CATFISH

Seasoned and pan-seared catfish served with jasmine rice, topped with a creamy caramelized onion and andouille sausage cream sauce.

18<sup>00</sup>

## FISH FRY

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

15<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.

19<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>

## CILANTRO SHRIMP TORTELLINI

Tri-colored tortellini pasta, red and green peppers, onions, large and small shrimp tossed in a cilantro chimichurri with Parmesan cheese and sliced baguette.

18<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.

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. Served with fresh-baked baguette slices.

17<sup>00</sup>

# SPECIALTIES

## MUSHROOM CHICKEN

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

18<sup>00</sup>

## 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.

16<sup>00</sup>

add chicken 3<sup>00</sup>

add shrimp 4<sup>50</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.

16<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, tomato, and served with fresh-baked baguette slices.

20<sup>00</sup>

## QUINOA BOWL

Seasoned mix of quinoa, black beans, onions, Poblano, red and green peppers, topped with a sunny side up egg, pepper jack cheese, and fresh avocado. Served with a side of salsa.

12<sup>00</sup>

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.